
Menu

ESSEX, VERMONT



Mon-Sat

BITES ◆

Spicy Garlic & Dill Green Beans	8	Cotton Candy Grapes	3
Pitchfork Pickle Spicy Squickles.	8	Artisan Chips	4
Butternut Squash Pickles.		Crispy Fries	7
Pitchfork Pickle Sunshine Beets	8	Fried Pickle Spears. Gochujang Mayo.	12
Pickled Eggs	3	Bavarian Pretzel Sticks. Malted	8
Pickle Sampler. For 2 or 4.	16 / 24	Mustard. Cheddar Ale Dipping Sauce.	

SMALL PLATES & SALADS ◆

Chicken Wings. Jumbo. Choice of Plain, 9-Spice Dry Rub, House Buffalo 🌶️ or Honey Dijon Glaze. Choice of Buttermilk Ranch or Blue Cheese Dressing.	18	Dirty Martini Salad. Mixed Greens. Capers. Parmesan. Olives. Dirty Martini Vinaigrette with BF London Dry Gin.	13
Blistered Shishito Peppers. Cilantro Lime Aioli. Crumbled Cotija Cheese.	14	Classic Caesar Salad. Lemon. Asiago. Croutons. Caesar Dressing.	13
Soup du Jour. Grilled Red Hen Bakery Bread.	12	Add Grilled Chicken	4
		Add Grilled Salmon	12

CHARCUTERIE AND CHEESE ◆

ACCOMPANIED WITH GRILLED BREAD, JAM & MALTED MUSTARD

Selection of locally sourced meats and cheeses. Choice of:

- Cheese Board for two or four 17 / 29
- Charcuterie Board for two or four (includes meats, cheeses, pickled items)

We are proud to work with these local farms:

Pitchfork Farm and Pickle. Red Hen Bakery. FUNJ. Shrooming Co. Murmuration Farm. Jasper Hill Cheese. Cabot Creamery. Earth & Sea Fish Market. LaPlatte River Angus Farm. Misty Knoll Farm. Rocky Hill Farm. Vermont Salumi. Vermont Farmstead Cheese. Vermont Butter and Cheese. Green Mountain Blue Cheese. Grafton Village Cheese. Maplebrook Farm. Green Mountain Smokehouse. Stonewood Farm.

Head of Brewing Operations
DAN SARTWELL ◆

Founder / Brewer
CHRIS KESLER ◆

Executive Chef
SCOTT GODDARD ➔



FLANNEL FAVORITES



Chef's Daily Pasta. See your server for details.	20
Black Flannel Steamed PEI Mussels. Tomato White Wine Garlic Caper Broth. Grilled Bread. <i>Pair with 12 Hour Sour with Ginger Syrup or Leaves of Achilles Ancient Healer</i>	20
Stuffed Delicata Squash. Couscous. Toasted Almond. Craisins. Cranberry Reduction. <i>Pair with Märzen or VT Common</i>	24
Black Bean Burger. Vermont Bean Crafters Black Bean Patty. Roasted Red Pepper. American Cheese. Spinach. Brioche Bun. Choice of Chips, Mixed Greens or Fries [+3]. <i>Pair with Vermont Strong or Disco Montage</i>	16
Beer Braised Lamb Shank. New Zealand Free Range Lamb. Märzen. Butternut Squash Puree. <i>Pair with Märzen or Disco Montage</i>	30
Steak Frites. 10oz. NY Strip. Crispy Fries. Cilantro Lime Aioli. <i>Pair with Märzen or Dark Embrace</i>	39
Fried Chicken Sandwich. Pickle Brined. Maple Hot Sauce. Lettuce. Brioche Bun. Choice of Chips, Mixed Greens or Fries [+3]. <i>Pair with Dent Head or Pilsner</i>	17
Chicken & Waffles. Cream Hot Honey Sauce. Topped with Bacon. VT Maple Syrup. <i>Pair with King of the Picts or Märzen</i>	24
Fish & Chips. Tartar Sauce. Crispy Fries. <i>Pair with Pilsner or VT Common</i>	22
Black Flannel Smash Burger. Single Smash Patty. American Cheese. Shredded Lettuce. Pub Cheese. Onion. Dill Pickles. Mayo. Brioche Bun. Choice of Chips, Mixed Greens or Fries [+3]. [Extra Patty +4; Bacon +2] <i>Pair with Disco Montage or Pilsner</i>	16

DESSERTS



Chocolate Peanut Butter Pie	12	Flourless Chocolate Torte	12
Molten Chocolate Chip Cookie. Vanilla Ice Cream.	14	Raspberry Lemon Drop Cake	12

Vegetarian, vegan, and gluten-free options are available so please be sure to let us know if you have any dietary restrictions, we'll be happy to accommodate!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.