

Biergarten Food 5-9pm

ESSEX, VERMONT



10 22 20

SNACKS ◆

- Beet Pickled Deviled Eggs. Mustard 6
Seed. Tarragon.

- Bourbon Caramel Popcorn. Sea Salt. 4

- Candied Walnuts. 5

- Bread 'n Butter Cauliflower Pickles 4

- Red Hot Pork Rinds. 6

- Chips:** Choice: Aged Cheddar, Truffle, 3
Mediterran Salt, Spanish Ham.

HOT BITES ◆

- Mexican Chorizo Scotch Egg. Soft 9
Boiled Egg.

- Welsh Rarebit. Beer-Cheese. Red Hen 8
Bread.

- Thrice Cooked Fries. Aioli & House 7
Ketchup.

- Smoked Corn Dog. Jalapeño Honey. 8
Sea Salt.

- House Pretzel Bites. Malted Mustard. 7
Pub Cheese.

HOUSE CHARCUTERIE ◆

VERMONT CHEESE ◆

ACCOMPANIED WITH GRILLED BREAD & SOUR ALE JAM & MALTED MUSTARD

Choose any Cheese or Charcuterie: 6 each... or three for 15, five for 25
Sample all Cheese and Charcuterie for 40

- Bresaola

- Prosciutto

- Coppa

- Pickled Knackwurst

- Jasper Hill Farm - Landaff**
(raw cow milk, cave aged old world cheddar)

- Jasper Hill Farm - Bayley Hazen Blue**
(raw cow milk, aged 3-4 mos)

- Parish Hill Creamery - Kashar**
(raw cow milk, Maine sea salt)

- Von Trapp - Mt. Alice**
(organic cow milk, gooey, buttery, lemony)

- La Marquesa**
(pasteurized goat milk, aged in red wine)

TABS LEFT OPEN WILL BE ASSESSED A 15% GRATUITY.

Head of Brewing Operations
DAN SARTWELL ◆

Founder / Brewer
CHRIS KESLER ◆

Executive Chef
TRENTON ENDRES →