



Lunch Menu 12-4 pm

10 24 20

ESSEX, VERMONT

SNACKS ◆

Beet Pickled Deviled Eggs. Mustard Seed. Tarragon.	6
Bourbon Caramel Popcorn. Sea Salt.	4
Candied Walnuts.	5
Bread 'n Butter Cauliflower Pickles	4
Hot Cheddar Pork Rinds.	6
Chips: Choice: Aged Cheddar, Truffle, Mediterranean Salt, Spanish Ham.	3

SALADS ◆

Romaine Caesar. Anchovy Bread Crumbs. Tarragon. Parmesan.	13
Local Greens. Smoked Cheddar Cheese Curds. Mustard Dressing. Fresh Apple. Puffed Farro.	9
+ Add Grilled Chicken	3

MAIN ◆ Each include a choice of Chips, Hot Cheddar Pork Rinds or Local Greens.

Buttermilk Fried Chicken. Black Pepper Honey. Fresh Jalapeño. Aioli. Iceberg Lettuce. Brioche Bun.	14
1/4 Pound Smoked Beer Dog. Dill Pickles. Pub Cheese. [Add Bacon +2]	10
Bacon Burger. Single Smash Patty. American Cheese. Shaved Onion. Brioche Bun. [Extra Patty +3]	14
House Black Bean Burger. Whipped Maple Chevre. Smoked Squash. Pickled Radicchio. Cheddar. Brioche Bun.	13
Italian Grilled Cheese. Spicy Giardiniera Pickles. Sopressata. Aged Cheese. Parmesan Crust.	13

KIDS ◆ *Each include a choice of Chips, Hot Cheddar Pork Rinds or Local Greens.

Chicken Fingers*	7	Classic Burger*	9
Classic Grilled Cheese*	7	Kids Cheddar Mac & Cheese	7

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.

Head of Brewing Operations
DAN SARTWELL

Founder / Brewer
CHRIS KESLER

Executive Chef
TRENTON ENDRES

◆ A 20% gratuity will be added to parties of 8 or more.

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