

*Bowl of mini pretzels - \$2.00!*

*Check out our six-packs, 750s,  
T-shirts, hats and glasses! We also sell  
kegs and pony kegs!*



*Our featured local artist is acclaimed  
Charlottesville painter Robin Braun. All  
works are for sale!*

*†All our breads come fresh daily from local  
Goodwin Creek Farm, Afton*

### **Homemade Soft Pretzel†**

**\$3.50**

**Blue Mountain ale mustard \$1**

**homemade marinara \$1**

### **Cheese Plate**

artisan cheeses, meats and fruits served with a toasted baguette†

**\$13**

### **Spinach Salad**

fresh organic baby spinach tossed with tomatoes, red onions, cucumbers, aged parmesan cheese  
choice of home-made ranch, chipotle ranch or balsamic dressing

**\$7**

### **Nachos**

tortilla chips topped with melted cheese, black bean and corn salsa,  
house-pickled jalapenos and sour cream

**\$9 (add chili \$2)**

### **Spinach-Artichoke Dip**

sautéed spinach with artichoke hearts, garlic puree with cream cheese, served with tortilla chips

**\$8**

### **Garden Sandwich**

sliced vegetables, roasted red peppers, tomatoes, pickled red onion, spinach, provolone, hummus, and cherry  
bomb-rosemary aioli served panini style on country white bread† - choice of side

**\$9**

### **Nitro Chili Dog**

all natural jumbo beef hot dog topped chili made with our own Nitro Ale and chocolate mole sauce served with  
shredded cheese on a fresh bun† - choice of side

**\$9**

### **Edward's Pulled Pork Barbeque**

delicious pulled pork from Edward's in Surry, VA, topped with our house slaw, melted cheddar  
all stacked high on a fresh roll† and barbeque sauce on the side, - choice of side

**\$9**

### **Beer-Boiled Local Bratwurst**

bratwurst from Double H Farm (Nelson Co.) boiled in our Lager beer served torpedo style on a fresh bun† topped  
with sauerkraut, house ale mustard and melted cheddar – choice of side

**\$9**

### **Veggie Pizza**

all natural thin crust topped with cilantro pesto sauce, roasted zucchini, squash, mushrooms, red onions, garlic,  
goat cheese, mozzarella and cilantro

**\$20**

### **Brat Pizza**

all natural thin crust topped with fresh marinara sauce, mozzarella cheese, caramelized onion and apples,  
bratwurst from Double H Farm (Nelson Co.) and a balsamic reduction

**\$19**

### **Dessert**

ask your server about the daily dessert

*choice of sides –chips and dip or side of spinach salad w/ranch, chipotle ranch or balsamic vinaigrette*

*\*\*Parties of 8 or more may have an 18% gratuity applied to their bill of food and drink\*\**