

SOUPS & SALADS

BUTTERNUT SQUASH SOUP \$10

coconut milk - red curry - vadouvan granola

BUTCHER'S SALAD \$14

turkey - ham - beef bacon - cheddar - swiss - pickled red onion - mixed greens - buttermilk and miso dressing

CHARCUTERIE BOARD \$15

butchers selection of 4 house made charcuteries - pickles - preserves - grain mustard & toast

SANDWICHES

served with house made pork rinds

THE DIP \$14

thin sliced roast beef - caramelized onion - swiss cheese - au jus - companion peacemaker roll

FEISTY BULL \$14

pulled beef - pepperonata - duxelles - black garlic aioli - mozzarella - companion bada bing bread

STEAK SANDWICH \$14

seared & sliced steak - bleu cheese - horseradish cream - pickled red onions - mixed greens - breadsmith ciabatta

BBQ PORK WRAP \$14

Carolina bbq pulled pork - cabbage - carrot - red onion - creamy cider dressing - flour tortilla

REUBEN \$14

pastrami - sauerkraut - fermented brussels sprouts - 1000 Island dressing - swiss cheese - companion rye

CUBANO \$14

confit pork - sliced ham - dill pickles - beer mustard - swiss cheese - companion peacemaker roll

TOM TOM \$14

sliced turkey breast - colby jack - pickled red onion - 'nduja mayo - fresh greens - companion brioche

KIDS HOT DOG \$10

all beef hot dog - ketchup - mustard - fries

REMEDY BROTH

CHICKEN BROTH \$ 6

fresh herbs - turmeric - 10 oz cup

BEEF BROTH \$ 6

ginger - kaffir lime leaf - lemongrass - 10 oz cup

BURGERS

served with house made pork rinds

*** add an extra patty (\$4) or add an egg (\$1.50) to any burger*

BOLYARD'S SMASH BURGER \$14

two 3oz smash patties - white cheddar - bread & butter pickles - garlic mustard aioli - brioche bun

MUSHROOM AND SWISS \$14

two 3oz smash patties - swiss cheese - arugula - roasted oyster mushrooms - black garlic aioli - brioche bun

PATTY MELT \$14

two 3oz smash patties - swiss - cheddar - caramelized onion - 1,000 island - rye bread

SIDES

TALLOW FRIES \$7

ketchup - gochujang aioli - black garlic aioli

PICKLED & FERMENTED VEGGIES \$6

CAULIFLOWER SALAD \$8

grilled cauliflower - mayfair dressing - cured egg yolk - truckle cheese - crispy chicken skin

COUSCOUS \$7

carrot - ginger - currants - pistachio

POTATO SALAD \$6

SIDE SALAD \$6

greens - pickled & raw veggies - sherry vinaigrette - grilled bread

SOMETHING SWEET

SHORTBREAD COOKIE \$3

chocolate chip or lemon

ICE CREAM SANDWICH \$8

DRAFT

BEER FOR LOUNGING \$6

off color, pale ale

TINY BOMB \$6

wisacre, pilsner

APEX \$6

off color, dry hopped saison

DRY \$6

stem ciders, cider

LITTLE BIG HOP \$6

2nd shift, session ipa

DRINKS

EXCEL SODA \$3

ICED TEA \$3

ROLLING LAWN MILK \$4

