

SOUPS & SALADS

FRIED PICKLE APPETIZER	\$8.00
house-made fermented pickles dusted with house-made breadcrumb and season mix - mustard-dill aioli dip	
POZOLE	\$8.00
pork & hominy stew - fresh radish - crème fraîche - cilantro - tortilla crisps	
WINTER SALAD	\$12.00
smoked pickled beets - baked apples - roasted sweet potatoes - candied pecans - blue cheese - dried cranberries - kale mix - lardons - miso buttermilk dressing	
PEAR SALAD	\$12.00
roasted & fermented pears - port wine grapes - bresaola - greens - port wine vinegar - goat cheese - pistachios	
CHARCUTERIE BOARD	\$13.00
butchers selection of 4 house made charcuteries - pickles - grain mustard - toast	

SANDWICHES

SEASONAL SPECIAL

OKTOBERFEST	\$14.00
pork loin - bacon - hot dog - cooked sauerkraut - fried pickle - beer mustard - pretzel bun	

THE DIP	\$13.00
thin sliced roast beef - caramelized onion - swiss cheese - au jus - companion peacemaker roll	

FEISTY BULL	\$13.00
pulled beef - pepperonata - duxelles - black garlic aioli - mozzarella - companion bada bing bread	

STEAK	\$14.00
local blue cheese - horse radish cream - pickled red onion - mixed greens - breadsmith ciabatta	

REUBEN	\$13.00
pastrami - saurkraut - fermented brussels sprouts - 1000 island dressing - swiss cheese - companion rye bred	

CUBANO	\$13.00
confit pork - sliced ham - dill pickles - beer mustard - swiss cheese - companion peacemaker roll	



BURGERS & SPECIALS

BOLYARD'S SMASH BURGER	\$13.00
two 3oz smash patties - local cheddar - bread & butter pickles - garlic mustard aioli, companion bun	
UMAMI BURGER	\$13.00
two 3oz smash patties - raclette cheese - mushroom conserva - arugula- umami aioli - companion bun	
PATTY MELT	\$13.00
two 3oz smash patties - caramelized onions - swiss cheese - colby jack cheese - thousand island dressing	
KIDS HOT DOG	\$8.00
all beef hot dog - ketchup - mustard - french fries	
ADD AN EXTRA PATTY (\$4) OR AN EGG (\$1) TO ANY BURGER	

SIDES

TALLOW FRIES	\$6.00
ketchup - gochujang aioli - black garlic aioli	
CHILI CHEESE FRIES	\$11.00
local cheddar - creme fraiche - tomato concasse	
PORK RINDS	\$5.00
ranch - curried kettle corn - spicy	
PICKLED & FERMENTED VEGGIES	\$6.00
POTATO SALAD	\$5.00
SEASONAL VEGETABLE	\$7.00
roasted spaghetti squash - beef bolognese - mozzarella - basil	
FARRO	\$7.00
eggplant caviar - sun dried tomatoes - pancetta lardon - brussel sprout - chimichurri	
SIDE SALAD	\$6.00
greens - pickled & raw veggies - sherry vinaigrette - garlic crostini	

DRINKS

BEER FOR LOUNGING	\$6.00
PALE ALE, OFF COLOR	
STAND BY	\$6.00
HOPPY PILSNER, ROCKWELL	
ART OF NEUROISIS	\$6.00
IPA, 2nd SHIFT	
AMERICAN BROWN	\$6.00
BROWN ALE, CIVIL LIFE BREWING CO.	
REAL LITE CIDER	\$6.00
CIDER, STEM CIDERS	
KOMBUCHA	\$5.00
COMPANION KOMBUCHA	
EXCEL SODA/ TEA	\$3.00
ROLLING LAWNS MILK	\$4.00

REMEDY BROTH

CHICKEN	\$5.50
fresh herbs - turmeric - 10 oz cup	
PORK	\$5.50
local apples - Chinese 5 spice - 10 oz cup	
BEEF	\$5.50
ginger - kaffir lime leaf - lemongrass - 10 oz cup	