



menu week of  
march 29 - april 5

lyonnaise salad\* ----- \$13  
kale, poached egg, pork belly, dijon, sherry vinegar, maple  
syrup, shallot, garlic, lemon

confit potatoes\* ----- \$8  
brisket fat confit kennebec potatoes, black pepper, truffle parm  
cream

beer snacks ----- get it all \$38  
head cheese with herbs, pickled mustard seeds ---- \$7  
chicken liver mousse, smoked garlic, cherry bomb pepper,  
sourdough, watermelon radish ---- \$12  
brandade, caramelized onion, sourdough, pickled celery, celery  
seeds ---- \$11  
homemade pickles ---- \$3  
sourdough bread ---- \$3  
bleu mont cheddar (WI) ---- \$8

snake river waygu brisket and beets ----- \$28  
grilled beets, raw shaved beets

slagel farm pork and polenta\* ----- \$22  
polenta, sauerkraut, apple butter, dijon

sausage and beans\* ----- \$16  
pecorino, krauted kale, sherry vin, smoked black beans,  
worcestershire

burgers\*  
brisket patty - brioche bun ----- \$13.50  
brisket cheeseburger - brioche bun, american cheese ----- \$14.50  
F&P style - horseradish dijonnaise, slaw -- free and recommended

*\*can be made vegetarian &/or vegan - ask us how*