

BAR SNACKS

MARINATED OLIVES (contains pits)	\$4
CURRY CHEX MIX plantains, pepitas, peanuts, rice chex (GF)	\$3
SPICY TOASTED CHICKPEAS	\$3
PICKLED VEGETABLES spicy carrots, garlic-dill zucchini, pickled red onions from Pork & Pickles	\$5
CHIPS & SALSA medium salsa and Shagbark corn chips	\$4

SMALL PLATES & SHAREABLES

SMOKED SALMON DIP served with crostini and cucumber	\$12
BEANS AND RICE refried Shagbark black beans and cilantro lime rice	\$4
NACHOS Shagbark chips, cheddar cheese sauce, medium salsa, your choice of chorizo or black beans, and more.	\$9
CHEESE PLATE Creeside Farm chevre, Smokehaus Blue, Aged Gouda, brewer's grain crackers, cranberry chutney, candied nuts Share with 3-4 people	\$16

SALADS

CAESAR romaine, cucumber, croutons, homemade caesar dressing make it a meal and add King Family Chicken breast \$4	\$8
GRILLED PEACH house made ricotta, garden peppers, peach, mostarda, pepitas	\$9

ENTREES

VEGAN TACOS (order of 3) adobo marinated zucchini, lime slaw, corn cream served with beans and rice	\$12
BARBACOA TACOS (order of 3) Woodthrush braised barbacoa, sliced raddish, cilantro, white onion	\$14
CUBAN SANDWICH slow roasted Dexter Run Pork, local ham, swiss cheese, dijonaise, dill pickle served with a side salad	\$14
SALMON BURGER pita bread, tzatziki sauce, dill served with a side salad	\$15
CHICKEN MACRO BOWL rotating seasonal veggies, quinoa, farro, roasted chicken. choice of sauce: miso vinaigrette, herbed buttermilk dressing, honey dijon	\$15
PLANT BASED MACRO BOWL rotating seasonal veggies, quinoa, farro, chickpeas, nuts. choice of sauce: miso vinaigrette, herbed buttermilk dressing, honey dijon	\$14

Bar & Kitchen don't pool tips. Please tip accordingly.

Additions and substitutions politely declined, but we're happy to leave ingredients off of menu items.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Bottles	ABV	SIZE	PRICE + TAX
Statement of Purpose Collaboration with Branch & Bone. 100% Ohio-grown, dry-hopped saison, conditioned with Brettanomyces.	6.25%	500ml	\$7.99
Estate #4 Lambic inspired sour ale with estate harvested plumcots (plum/apricot hybrid). Limit 2 per person.	6.5%	500ml	\$13.99
Born Under Puncheons - White Barrel-soured Saison with Chardonnay grapes	6.7%	500ml	\$11.99
Born Under Puncheons - Pink Barrel-soured Saison with Pinot Noir grapes	6.7%	500ml	\$11.99
Passionista Barrel-aged sour wheat ale with passionfruit	5.5%	500ml	\$12.99
Sunfish A blend of barrel-soured saisons made with Ohio wildflower honey and Ohio-grown malt & hops.	7.1%	750ml	\$14.99
Dirt Cred "Farmhouse Malt Liquor" brewed with OH barley, corn, rye, and German Hallertauer Mittelfruh hops. Fermented with clean saison yeast and refermented in the bottle with house/local funky cultures.	7.0%	1500ml	\$19.99
Clarissa <i>Limit 3 per customer, brewery only release. Only 250 bottles.</i> Saison soured in barrels for over a year, with concord grapes handpicked by head brewer Sean, his wife Clarissa, and their son Harvey, back in 2016.	6.5%	750ml	\$18.99
Brakeman's Cuvee Blended strong, dark sour ale aged in bourbon and red wine barrels. This years' blend is 63% bourbon barrel aged imperial porter (18 months in oak), and 37% red wine puncheon aged stout (9 months in oak).	10%	500ml	\$14.99
Notes From the Understory Our barrel-soured saison, fermented on locally foraged pawpaw puree from Integration Acres.	7%	750ml	\$13.99 375ml \$7.99
Estate #3 Wet hopped farmhouse ale with hops from our own arbor and hops from Morning Dew Hop Farm Barley & oats from Haus Malts, Brettanomyces and light acidity.	5.8%	500ml	\$7.99
Up Periscope Barrel-fermented sour saison. Brewed with Ohio-grown barley and oat malts from Hausmalts, and flaked oats. Kettle hopped with Meridian and dry-hopped with whole-cone Crystal.	6.0%	750ml	\$13.99
Petit Poisson "Small" saison aged in oak barrels with mixed cultures. World Beer Cup 2018 Bronze award winner in Wood and Barrel Aged Sour Beer.	5.2%	750ml	\$13.99 375ml \$7.99
Poisson Grand 100% Ohio-grown saison with wildflower honey. Malted barley, rye, and wheat from Haus Malts, Cascade, Chinook, and Nugget hops. Bottle conditioned with Brettanomyces, not soured.	7.5%	750ml	\$10.99
Woodthrush Amber Farmhouse "bière de garde" spiced with lemon peel, coriander & grains of paradise.	6.1%	750ml	\$10.99
Natural Twenty Wine barrel aged sour amber ale with Balaton and Montmorency cherries.	6.8%	750ml	\$18.99
Saison du Poisson Our spelt saison made with 100% Ohio grown and processed Ingredients.	6.25%	750ml	\$10.99

**Farmhouse Bottles Bag
6 BOTTLES & LITTLE FISH BAG**

\$85.00 + tax (\$10 savings) – No bottle substitutions.

Saison du Poisson, Poisson Grand

Natural 20, Up Periscope, Passionfruit-Habby and Woodthrush.

DRAFT	ABV	Growler	Glass
Peach Reinheitsgewhat!? Tart wheat ale with peaches	4.5%	\$18	\$5/12oz
Smoked Helles <i>Gluten Reduced</i> Golden lager brewed with German Beechwood smoked malt	4.8%	\$13	\$5/16oz
Up Periscope Barrel-fermented & dry-hopped Saison	6%	N/A	\$7/12oz
Born Under Puncheons - White Barrel-soured Saison with Chardonnay grapes	6.7%	N/A	\$8/12oz
Statement of Purpose 100% Ohio-grown, dry-hopped saison, conditioned with Brettanomyces. Collab with Branch & Bone.	6.25%	N/A	\$6/12oz
Dirt Cred Funky farmhouse malt liquor	7.0%	N/A	\$6/12oz
Beets on Repeat Saison with fresh beets & Organic ginger	6.1%	\$13	\$5/16oz
Woodthrush <i>Gluten Reduced</i> Amber Farmhouse "bière de garde" spiced with lemon peel, coriander & grains of paradise.	6.2%	\$13	\$5/16oz
Pawpaw Kweizen Kveik ale with pawpaw fruit and 100% Ohio grown ingredients.	6.8%	\$13	\$5/16oz
Tough Track <i>Gluten Reduced</i> Imperial Northeast Wheat Kveik I.P.A. that is juicy as all get-out.	4.3%	\$13	\$5/16oz
Momentary Freakout Quick-sour wheat ale with passionfruit, guava, and Simcoe hops.	5.0%	\$18	\$5/12oz
Brakeman's Cuvee A blend of strong, dark sour ale aged in bourbon and red wine barrels.	10.0%		\$9/12oz
Kalsarikannit <i>Gluten Reduced</i> Baltic Porter	8.5%	\$18	\$6/12oz
Surf Ohio <i>Gluten Reduced</i> Tropical IPA brewed with 100% Ohio grown ingredients	6.8%	\$18	\$5.50/16oz
Gus SMASH <i>Gluten Reduced</i> Haus Malts Ohio grown Pilsner malt and Cashmere hops	5.7%	\$18	\$5.50/16oz
Lil Harvey's Milk Stout Rich stout brewed with lactose sugar and served on nitrogen.	5.5%	N/A	\$5/16oz
Ridge Runner Lil Harvey's Lil Harvey's Milk stout conditioned on Ridge Runner roasted organic Rwandan Coffee.	5.2%	N/A	\$5/16oz
Chai Spiced Double Harvey's Imperial milk stout with vanilla, cinnamon, ginger, cardamom and star anise.	9.0%	\$22	\$6/12oz
The Giving Tree Saison brewed with locally foraged spruce tips and maple syrup. A dollar from each pint, and two dollars from each growler sold will go to our friends at Community Food Initiatives!	6.6%	\$13	\$5/16oz

All beers start with a malt base of Ohio grown barley, malted at

Haus Malts in Cleveland, unless otherwise specified