



SHARE

PRETZEL NUGS

house-made beer cheese,
roasted garlic caramel 9

CRISPY CONFIT CHICKEN WINGS

6 count: 10 10 count: 14
(choice of preparation)
cowboy hot, asian bbq,
lime togarashi dry rub, smokey bbq
creamy garlic parmesan

MUSSELS* (GF)

served with toasted
SIXTEEN BRICKS baguette 15
(choice of preparation)
drunken-seafood broth,
chardonnay, shallot, garlic
diablo-seafood broth, tomato,
crushed red pepper, shallot, garlic

FRIED BRUSSELS

fried brussels sprouts, lardon,
spiced pecan, apple butter,
balsamic reduction 13

GARDEN

(add chicken 4, shrimp 6, salmon 8)*

THE WEDGE

iceberg lettuce, crispy pork belly,
sweet pickled tomato, crispy shallot,
crumbled blue cheese, house-made blue
cheese dressing 8

JARDIN (GF)

artisan lettuce blend,
heirloom grape tomato, cucumber,
shaved red onion, caper, crumbled
feta, red wine vinaigrette 10

GRILLED CAESAR

grilled romaine lettuce,
heirloom grape tomato, shaved
red onion, crispy crouton,
grated pecorino romano, house-made
caesar dressing 12

PANZANELLA

SIXTEEN BRICKS house-made crouton,
fresh mozzarella, heirloom grape
tomato, shaved red onion,
cucumber, banana pepper, caper,
red wine vinaigrette 13

FROM THE LOT

FALAFEL PLATTER (GF) (V)

house-made falafel, lemon hummus,
turkish salsa fresca, coriander,
toasted pita 18

HEADY GRILLED CHEESE

sharp cheddar, mozzarella, herbed
goat cheese, toasted SIXTEEN BRICKS
sourdough, served with house-made
tomato bisque soupe 14

BREAD & BUNS

(served with house-cut fries)

ROYALE W/ CHEESE*

two smashed ANGUS RESERVE beef patties,
SIXTEEN BRICKS sesame seed bun 14

ADD BACON 2

(choice of cheese)

sharp cheddar, swiss, truffle parmesan

(choice of sauce)

beer mustard aioli, 2001 island,
garlic aioli

(choice of garden)

bibb lettuce, shaved red onion,
house-made dill pickle, roasted tomato,
caramelized onion, sauteed mushroom

BUFFALO BILL*

breaded buttermilk fried chicken
cutlet, house-made cowboy hot sauce,
house-made blue cheese dressing, bibb lettuce,
roasted tomato, shaved red onion,
SIXTEEN BRICKS sesame seed bun 15

SEOUL OF A REUBEN

thin sliced corned beef, FAB FERMENTS
kimchi, 2001 island dressing, swiss cheese,
toasted SIXTEEN BRICKS salted rye 14

RIVER'S RISING*

grilled salmon fillet,
lemon caper dill aioli, baby arugula,
roasted tomato, shaved red onion,
SIXTEEN BRICKS challah bun 16

SAVOR

BUDDHA BOWL

tri-colored quinoa, black lentil,
roasted medley of broccoli,
cauliflower, radish, and chickpea,
toasted pine nut, crumbled feta,
creamy lemon tahini sauce 17
(add chicken 4, shrimp 6, salmon 8)*

SHORT RIB MAC + CHEESE

smoked gouda and cheddar cheese
sauce, MR. PIBB braised pulled
beef short rib 18

SHRIMP + GRITS*

SHAGBARK stone ground yellow corn
grits, ground chorizo, gulf shrimp,
tomato, beer sauce 18

STEAK FRITES*

marinated dry aged SAKURA FARMS
wagyu sirloin, herb parmesan truffle
fries, garlic aioli 32

SOUPE

TOMATO BISQUE 6

SIDES

FRIES 4

(add herb truffle
parmesan 2)

VEGETABLE 5

BEVERAGES

Coke, Diet Coke,
Coke Zero Sugar, Sprite,
Mr. Pibb, Mello Yello 2

Sprecher Root Beer,
Sprecher Cherry Cola,
San Pellegrino 2.50

Iced Tea, Hot Tea, Coffee 2

LOCAL CHARCUTERIE BOARD

Carefully curated local artisan charcuterie board featuring Street Ched
and Aged Gouda from URBAN STEAD CHEESE CO., thinly sliced Fino and Speck
from NORTH COUNTRY CHARCUTERIE, crispy crostini from SIXTEEN BRICKS ARTISAN
BAKEHOUSE along with an assortment of accoutrements 40

NO SPECIAL INSTRUCTIONS

(GF) Gluten Free (V) Vegan

18% gratuity added to parties of 8 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness