



SHARE

PRETZEL NUGS

house-made beer cheese,
roasted garlic caramel 9

CRISPY CONFIT CHICKEN WINGS

six count: 12 ten count: 16

(choice of preparation)

cowboy hot, asian bbq,
lime togarashi dry rub, smoky bbq
creamy garlic parmesan

MUSSELS* (GF)

served with toasted

SIXTEEN BRICKS baguette 16

(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 14

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 9

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 13

VENUS (GF) (NA)

gem lettuce, cucumber, sliced avocado,
shaved fennel, granny smith apple,
goat cheese crumbles, house-made
green goddess dressing 14

PANZANELLA

SIXTEEN BRICKS house-made crouton,
fresh mozzarella, heirloom grape
tomato, shaved red onion,
cucumber, banana pepper, caper,
red wine vinaigrette 14

FROM THE LOT

FALAFEL PLATTER (GF) (V) (NA)

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

THE OG VEGGIE BURGER

house-made veggie patty,
SIXTEEN BRICKS challah bun,
bibb lettuce, roasted tomato,
pickled red onion, sliced avocado,
sriracha aioli 15

BREAD & BUNS

(served with house-cut fries)

substitute gluten-free bun 2

ROYALE W/ CHEESE*

ANGUS RESERVE beef patty, SIXTEEN BRICKS
sesame seed bun, cheddar, bibb lettuce,
roasted tomato, shaved red onion, house-made
dill pickle, beer mustard aioli 15
ADD BACON 2

BLACK HOLE SUN*

black pepper crusted ANGUS RESERVE beef patty,
SIXTEEN BRICKS sesame seed bun, chive cream
cheese, bibb lettuce, roasted tomato,
sautéed jalapeño, sautéed onion,
black garlic sauce 16

SEOUL OF A REUBEN

thin-sliced corned beef, FAB FERMENTS kimchi,
2001 island dressing, swiss cheese, toasted
SIXTEEN BRICKS salted rye 15

FOGHORN LEGHORN*

breaded buttermilk fried chicken cutlet,
SIXTEEN BRICKS challah bun, smoked gouda,
bibb lettuce, house-made dill pickle,
watermelon radish slaw,
FAB FERMENTS kimchi aioli 16

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 (NA)

tri-colored quinoa, black lentil,
roasted medley of broccoli,
cauliflower, radish, and chickpea,
toasted pine nut, crumbled feta,
creamy lemon tahini sauce 18
(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 19

STEAK FRITES*

marinated SAKURA FARMS
wagyu sirloin, herb parmesan
truffle fries, garlic aioli 35

SIDES

FRIES 5

(add herb truffle
parmesan 2)

SOUPE DU JOUR 8

VEGETABLE 6

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 (NA) Nut Allergy

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