

SHARE

PHISH TACOS

three count: 16

blackened mahi mahi,
avocado crema, shredded
cabbage, pico de gallo,
fresh lime, flour tortilla

SLOPPY JOE POTATO SKINS

house-made ANGUS RESERVE
sloppy joe blend,
crispy potato skin, melted
cheddar + oaxaca cheese,
ranch sour cream 16

SMOKED TROUT BRUSCHETTA

flaked smoked trout, baby
arugula, caper, bagna cauda,
spicy aioli, shaved parmigiano
reggiano, SIXTEEN BRICKS
bruschetta 15

PRETZEL NUGS

house-made beer cheese,
roasted garlic caramel 10

CRISPY CONFIT CHICKEN WINGS ^{GF}

eight count: 15

(choice of preparation)
cowboy hot, asian bbq,
lime togarashi dry rub,
creamy garlic parmesan,
smoky bbq

MUSSELS* ^{GF}

served with toasted
SIXTEEN BRICKS baguette 18

(choice of preparation)

drunken-seafood broth,
chardonnay, shallot, garlic

diablo-seafood broth,
tomato, crushed red pepper,
shallot, garlic

GARDEN

(add chicken 6, shrimp 10, salmon 12)*

PANZANELLA ^V

SIXTEEN BRICKS house-made
crouton, fresh mozzarella,
heirloom grape tomato,
shaved red onion, cucumber,
banana pepper, caper, red wine
vinegar + olive oil 16

CHOPPED CAESAR ^{GF}

chopped romaine lettuce,
house-made crouton,
shaved parmigiano reggiano,
white anchovy, house-made
caesar dressing 13

THE WEDGE ^{GF}

iceberg lettuce, crispy pork
belly lardon, sweet pickled
tomato, crispy shallot, crumbled
blue cheese, house-made blue
cheese dressing 12

JARDIN ^V ^{NA}

artisan lettuce blend,
heirloom grape tomato,
cucumber, shaved red onion,
caper, crumbled feta,
red wine vinaigrette 14

SAVOR

SEARED HANGAR STEAK

ANGUS RESERVE hangar steak,
roasted yukon potato, pearl
onion, sautéed broccolini,
chimichurri sauce 44

CHICKEN SALTIMBOCCA

seared airline Amish
chicken breast, fettuccini,
sage, prosciutto,
tomato, lemon 28

CAULIFLOWER

TIKKA MASALA ^{GF} ^V ^{NA}

(choice of heat level 0 - 3)
curry roasted cauliflower,
chickpea, pearl onion, sweet
pea, basmati rice 20
(add chicken 6, shrimp 9,
salmon 12)*

ROASTED SALMON + RISOTTO

roasted Norwegian salmon,
creamy spring pea + sugar
snap pea risotto,
parmigiano reggiano 28

SHRIMP + GRITS* ^{GF}

SHAGBARK SEED + MILL stone
ground yellow corn grits,
house-made ground chorizo,
gulf shrimp,
tomato + beer sauce 20

SHORT RIB MAC + CHEESE

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

SIDES

HOUSE-CUT FRENCH FRIES

4

SAUTÉED BROCCOLINI

6

SHAGBARK SEED + MILL STONE GROUND YELLOW CORN GRITS

4

CURRY ROASTED CAULIFLOWER

6

ROASTED YUKON POTATOES

4

SOUPE DU JOUR

CUP 6

BOWL 8

BEVERAGES

Coke, Diet Coke,
Coke Zero Sugar,
Sprite, Mr. Pibb 3

San Pellegrino,
Sprecher Root Beer
Sprecher Cherry Cola 3.50

Lemonade, Arnold Palmer,
Sweet Tea 3.50

Iced Tea, Hot Tea 3

Wela House Blend Coffee
by LA TERZA 3

LA TERZA cold brew 5

BREAD & BUNS

SANDWICH ONLY

substitute gluten-free bun 2

ROYALE W/ CHEESE*

ANGUS RESERVE beef patty,
sharp cheddar cheese, bibb
lettuce, roasted tomato,
shaved red onion, house-made
dill pickle, beer mustard
aioli, potato bun 14
ADD BACON 2

DIXIE CHICKEN*

house-made chicken salad
served open faced, baby
arugula, roasted tomato,
toasted SIXTEEN BRICKS
focaccia 12

RIVER'S RISING*

grilled AUKRA salmon fillet,
baby arugula, roasted tomato,
shaved red onion, lemon
caper dill aioli, SIXTEEN
BRICKS salted rye 18

THE MULTIBEAST*

ANGUS RESERVE beef patty,
house-made chorizo patty,
bacon jam, chive cream
cheese, bibb lettuce, roasted
tomato, caramelized onion,
potato bun 20

CUBANO

mojo roasted pork loin,
shaved ham, house-made dill
pickle, swiss cheese,
house-made dijonnaise, SIXTEEN
BRICKS cubano roll 18

SEOUL OF A REUBEN

thinly sliced house-made
corned beef, swiss cheese,
FAB FERMENTS kimchi,
2001 island dressing,
SIXTEEN BRICKS salted rye 18

CEMITA*

breaded buttermilk fried
chicken cutlet, oaxaca
cheese, shaved red onion,
fresh cilantro, avocado
crema, chipotle aioli,
potato bun 14

VEGGIE BURGER ^V

black bean veggie burger,
bibb lettuce, roasted tomato,
pickled red onion, smashed
avocado, chipotle aioli,
potato bun 14

Please let your server know of any allergies or
dietary concerns you may have when ordering

^{GF} Can be prepared gluten-free

^V Can be prepared vegan

^{NA} Contains nuts

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.