

brew craft bar & kitchen

est. 2013

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Appetizers

Crab Mac-n-Cheese \$6.5/\$12
creamy house mac-n-cheese topped with fresh lump crab and old bay

House Chili \$4/\$7.5
with cheese blend & sour cream

Squash Fries \$8
with sriracha aioli

Brew Nachos \$12
add smoked pork, braised chicken, or house chili +\$4

Jumbo Whole Wings \$15.5
bourbon buffalo or Korean BBQ

Soft Pretzel Sticks \$10.5
with beer cheese and grain mustard

Onion Rings \$9
with sriracha aioli

Salads add grilled chicken \$4, blackened shrimp \$6, crabcake \$7

Simple Green \$7
lettuce, cucumber, onion, tomato, balsamic vinaigrette

Roasted Vegetable \$10
roasted beets & thyme roasted sweet potatoes, arugula, pickled onion, feta, pumpkin seeds, apple cider vinaigrette

Mediterranean Pasta Salad \$8.5
olives, cucumber, roasted red peppers, arugula, feta, herb vinaigrette

Burgers

includes side
add egg \$1.5, bacon \$2

Classic* \$13
lettuce, pickle, red onion, cheddar, garlic aioli

Bahn Mi* \$14
bacon, grilled jalapeno, pickled radish, cucumber, cilantro, gochujang aioli

"Blue" min Onion* \$14
onion ring, smoked gouda, blue cheese dressing, fig compote

The Farm* \$15.5
bacon, fried egg, grilled onion, feta, arugula, garlic aioli

Juicy Lucy* \$15
stuffed with three cheese blend, lettuce, tomato, pickled onion, beer cheese

Jack-n-Chili* \$14.5
house chili, pepper jack cheese, pickled onion, avocado crema

The Fun Guy* \$14
sauteed portobellos, provolone, caramelized onion, horseradish aioli, steak sauce

Sides \$4

- Hand-cut fries
- Sweet potato chips
- Slaw
- Black bean & corn salad
- Side simple green
- Pasta salad

Happy hour 3–6pm EVERYDAY!

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Paninis & Sandwiches includes side

Chicken, Fig, & Feta Panini \$13.5
grilled chicken, smoked gouda, pickled onion, arugula, feta, fig compote

Cuban Pork Panini \$13.5
ham, smoked pork, pickles, provolone, grain mustard

Portobello Panini \$12
sauteed portobellas, provolone, smoked gouda, roasted red pepper, arugula, horseradish aioli

Crab Roll \$16
fresh lump crab, celery, garlic aioli, lettuce, old bay seasoning, lemon

Smoked Buffalo Fried Chicken Sandwich \$14
crispy fried smoked chicken, buffalo sauce, pickles, lettuce, ranch dressing

Pork BBQ Sandwich \$13.5
smoked pork with relish, slaw, and house spicy bbq sauce

German Jumbo “Brew” dog \$12
sauerkraut, caramelized onion, grain mustard

Texan Jumbo “Brew” dog \$12.5
chili, bacon, grilled jalapeno, beer cheese

Dessert

Nightingale Ice Cream Sandwich \$6
ask for current flavors

Tacos (3 Flour Tortillas) & Quesadillas

Chicken Tinga \$13
pico, grilled jalapeno, cilantro, cotija

Korean BBQ Pork \$13
house kimchi, pickled radish, Korean BBQ sauce

Blackened Shrimp \$15
slaw, cotija, cilantro, lime

Sweet Potato \$12
black bean & corn salsa, grilled jalapeno, arugula, avocado crema

Smoky Chicken Quesadilla \$13.5
braised chicken, cheese blend, black bean and corn salsa, green chilis, cilantro, chipotle aioli

Crab Quesadilla \$17
fresh lump crab, cheese blend, roasted red peppers, avocado crema

Soft Drinks & Tea

Coke, Diet Coke, Sprite, Ginger-ale,
Lemonade, Cranberry Juice \$3
Un-sweet & Sweet Tea \$3

CRAFT ROOT BEER ON DRAFT \$4
add a scoop of ice cream and make it a FLOAT! +\$2.5

Draft List

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