

ANALYTICAL BREWING

SMALL PLATES

CRAFT TAPROOM & KITCHEN



Hot Honey Cheese Curds

12

Crispy white cheddar curds drizzled with hot honey and fresh chives.

Mexican Street Corn

10

Roasted corn, mayo, chile-lime seasoning, cotija cheese and cilantro. Served warm with corn tortilla chips.

Bavarian Pretzel

12/19

Warm golden pretzel served with tangy German mustard, cinnamon butter and creamy house beer cheese. Single size or jumbo.

Watermelon Habanero Wings

17

1lb of flash-fried wings tossed in our signature Watermelon Habanero Sauce and garnished with our house-made cucumber mint sauce and fresh Mint.

Lemon Pepper Dry Rubbed Wings

17

1lb of flash-fried wings tossed in our signature lemon pepper seasoning. Served with our house made ranch dressing.

Battered Onion Rings

12

Thick-cut, crispy onion rings served with remoulade sauce.

Chicken Tenders

14

An adult size portion of crispy golden chicken tenders served with a choice of dipping sauce. Served with house-cut fries.

Cajun Chicken Alfredo

18

Creamy alfredo sauce made with a rich blend of cheeses and tender pasta. Served with grilled Cajun chicken on top.

Hummus & Field Greens

12

Creamy hummus topped with field greens, peppadew peppers, cucumber, tomatoes, and olive oil. Served with warm pita chips.

HANDHELDS

All handhelds served with house cut fries. Gluten free bun option available upon request +\$2

Analytical Burger



19

Chargrilled 8oz three-cut blend: brisket, short rib and chuck patty with white American cheese, crispy brussel petals, caramelized onions, applewood smoked bacon and garlic aioli on a Martin's potato roll.

Burger of the Month

18

House crafted burger featuring an 8oz three-cut blend: brisket, short rib and chuck patty. Ask a member of the team about this month's selection.

Chopped Cheese Burger

18

8oz of chopped ground beef seared on the flat top and topped with house made burger sauce, American cheese and sliced cherry peppers. Served on a roll with Lettuce and Tomato.

Asian Hot Chicken

18

Crispy, fried boneless chicken thigh, tossed in a vibrant, sweet-and-savory Gochujang glaze infused with ginger, soy, and citrus, topped with coleslaw, and served on a soft potato bun.

Blackened Grouper

19

Blackened grouper, remoulade, pickled onions, lettuce and tomato served on a hoagie roll.

Grilled Chicken BLT

16

Seasoned chargrilled chicken, applewood smoked bacon, romaine, tomatoes and mayo served on a Martin's potato roll. Add avocado for \$1.

Blacksmith Bean Burger

15

Black bean patty with mayo, charred corn pico, avocado, pickled onions, cotija and lime on a Martin's potato roll.

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

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SALADS

Chopped Chicken Harvest Salad 16

Mixed greens with candied walnuts, dried cranberries, apple sticks, pickled onions, and feta cheese topped with Ranch or Blueberry Pomegranate dressing.

House Salad 9

Mixed greens, cherry tomatoes, cucumber, pickled beets, pickled onions, and feta cheese topped with homemade Ranch or Blueberry Pomegranate dressing.

ALA CARTE

House Cut Fries 5

House cut fries served with choice of dipping sauce. Available with regular or Cajun seasoning.

Parmesan Brussel Sprouts 9

Brussels sauteed in garlic butter & finished with shaved parmesan and crispy bacon pieces.

BEVERAGES

Drinks 3

Coke, Diet Coke, Sprite, Iced Tea, and House Lemonade

Jones Soda 5

Ginger Ale, Berry Lemon, Green Apple, Rootbeer, and Orange Cream

Coffee 5

Regular, Decaf or Cold Brew

KIDS

Grilled Cheese 7

Grilled cheese sandwich served with house cut fries and a soft drink.

Chicken Tenders 7

Crispy golden chicken tenders served with a choice of dipping sauce, house cut fries, and a soft drink.

HOUSE CRAFTED DESSERTS

Chocolate Stout Brownie 9

House baked chocolate brownie featuring our Sirusly Chocolate Stout, dusted with crushed pretzels and a scoop of vanilla ice cream.

Cheesecake 9

House made seasonal cheesecake. Ask a team member about the current selection.

Monthly Dessert Feature 9

Ask your server about this month's dessert selection.

WEEKLY SPECIALS

Our Executive Chef crafts unique dishes each week, showcasing the freshest locally sourced ingredients from nearby farms & artisans. Every plate is a celebration of seasonal flavors & community partnerships.

Sunday Fried Chicken 19

Crispy, breaded chicken thigh served with sweet bacon green beans, creamy mashed potatoes with brown gravy, and a cornbread muffin.