

ANALYTICAL BREWING

CRAFT TAPROOM & KITCHEN



SMALL PLATES

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 9/16
Warm golden pretzel served with tangy German mustard, cinnamon butter and creamy house beer cheese. Available in single size or jumbo.

Watermelon Habanero Wings 17
Crispy chicken wings coated in a vibrant glaze that fuses juicy watermelon with spicy habanero.

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 12
An adult size portion of crispy golden chicken tenders served with a choice of dipping sauce. Served with house-cut fries.

Cajun Chicken Alfredo 17
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 sweet cherry peppers.

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 15
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 8

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, Tea (regular or sweetened), and House Lemonade

Jones Soda 5

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

Intuition Coffee 5

Intuition Coffee - Peoria, IL
Seven Sages (Regular), You Betcha! (Decaf)

KIDS

Grilled Cheese 6

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

Chicken Tenders 6

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 Siriusly 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.