

Community Range

1. Ball's Falls Session IPA
Hoppy | Peaches | Grapefruit
ABV 4.5% IBU 30 4oz \$2 12oz \$4.50
2. Twenty Mile Farmhouse Ale
Fruit | Spice | Dry
ABV 5.3% IBU 27 4oz \$2 12oz \$4.50
3. Stone Road White Ale
Light | Orange | Coriander
ABV 4.2% IBU 15 4oz \$2 12oz \$4.50
4. Short Hills IPA
Tropical | Pungent | Light bitterness
ABV 6.5% IBU 40 4oz \$2.50 12oz \$5.50

Grove Series

5. Citra Grove Dry Hopped Sour Ale
Citrus | Melon | Tangy
ABV 6% IBU 14 4oz \$3 12oz \$6.50
6. Simcoe Grove Dry Hopped Sour Ale
Lime | Pine Resin | Tart
ABV 6% IBU 14 4oz \$3 12oz \$6.50
7. Galaxy Grove Dry Hopped Sour Ale
Passionfruit | Funk | Sour
ABV 6.3% IBU 14 4oz \$3 12oz \$6.50
8. Folklore Dark Sour on Cherries
Montmorency Cherry | Biscuit | Malty
ABV 6.8% IBU 7 4oz \$4 12oz \$8.50

Funk Beer

9. Bewilder Brett IPA
Melon | Funky | Tangy
ABV 4.9% IBU 30 4oz \$3 12oz \$6.50
10. Appellation II Farmhouse Ale
Farmhouse ale | Aged 4 mo | 20 Valley Gamay
and Cab Franc barrels
ABV 5.1% IBU 10 4oz \$4.50 12oz \$10
11. VIO Brett Saison with Viognier
Saison | Stouck Vineyard Viognier grapes
ABV 6.2% IBU 30 4oz \$4 12oz \$8.50
12. TRA Brett Saison with Gewürztraminer
Saison | Stouck Vineyard Gewürztraminer
ABV 6.9% IBU 30 4oz \$4 12oz \$8.50

Create a custom tasting flight of 3

Vegetables

Marinated Olives. 4

Hummus, tomato chili, evoo
and toasted pita. 9

Caesar Salad, crisp bacon, parmesan
and de la terre croutons. 10

Acorn Squash Salad, fennel seed vinaigrette,
labne, tabouleh, pumpkin seed dukkah. 14

Green Salad, beetroot, carrot, mustard
vinaigrette, hazelnuts and whipped goat. 10

Macaroni and Cheese, aged cheddar
mornay, garlic pangritata. 13

Fish

Bay Scallop Ceviche, avocado, coconut,
fried shallots, lime and coriander. 17

Steamed PEI Mussels, thai green curry,
pickled eggplant puree, toast. 16

Peel and Eat Shrimp, lime cocktail sauce,
fresh lemon. 19

Meat

Daily taco. 17

Flatbread of tomato sauce, chorizo,
asiago and mozzarella. 10

Oven Baked Moroccan style Chicken Wings
with mint yoghurt and coriander. 6 for 12

Sirloin Meatballs, mozzarella, marinara. 10

Roasted Chicken, broccoli, romesco, pickled red
onion, feta, and toasted almonds. 18

Steamed Pork and Ginger Dumplings,
citrus, soy. 6 for 12

Beef Dip, taproom gravy, mushrooms, onions and
horseradish cream 18

BBQ Glazed Slow Roasted Brisket, creamy
smoked beans, pickled vegetables. 18

Spiced Chicken Curry, potato, cashews, basmati.
15

Penne Pasta, smoked ham hock, sweet peas, garlic
butter, fresh herbs. 19

Please inform your server of dietary restrictions