



Starters

Perfect Carrots - \$7

Sous vide carrots, carrot sauerkraut, whipped ricotta, carrot caramel, streusel

Chicken a l'Orange Wings - \$10

6 Joyce Farms chicken wings, parsnip chips

Poutine - \$10

Lactobacillus-brined fries, French gravy, cheddar cheese curds, egg, chives

Bread Basket - \$5

House cultured butter, White Labs yeast bread

Hansen's Ferment Board - \$15

Local cheeses, fermented vegetables, Old World cured meats, bread made with White Labs cultures

Salads

*Add fried/grilled chicken or tempeh +\$4

Local Greens - \$11

Cauliflower, radish, toasted bread crumbs, parm, bagna cauda, garlic aioli

Wedge Salad - \$11

Iceberg lettuce, tomato confit, scallion, lardons, pickled egg, Bleu cheese

WOODFIRED PIZZAS

*72-hour dough fermented with White Labs cultures

Margherita - \$13

San Marzano tomato sauce, house-made mozz, parm, basil. (+\$3 Buffalo mozz)

Pepperoni - \$15

Ezzo pepperoni, house-made mozz, San Marzano tomato sauce, oregano, chili flakes

Mushroom - \$17

Local mushrooms, crispy leeks, chilies, pesto, mozz, fontina, pecorino

Prosciutto - \$16

Mozz, ricotta, prosciutto, chili, basil

Sausage - \$15

Smoked Italian sausage, roasted peppers and onions, mozz, provolone, parm

Scampi - \$19

Shrimp, bay scallops, tarragon, roasted fennel, mozz, citrus butter

Brussels - \$16

Brussels, bacon, pecans, wine pears, mozz, gorgonzola, hot honey

*Gluten-free dough available (+\$2)

Add-ons +\$2 each: mushrooms, sausage, pepperoni, egg, prosciutto

SANDWICHES

All served with Lactobacillus fries or salad. Sub tempeh for any sandwich +\$2

Bacon Double Cheeseburger - \$14

Hickory Nut Gap beef, Benton's bacon, dill pickles, house 1000 Island dressing, American cheese, lettuce, tomato, caramelized onions, English Ale Yeast brioche bun

Hot Chicken - \$15

Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop, pickles, English Ale Yeast brioche bun, side of bleu cheese sauce. Available insanely spicy on request.



KIDS MENU

Cheese Pizza - \$7
Burger & Fries - \$7
Fried Chicken Sandwich & Fries - \$7

*Add cheese to any Kids sandwich +\$1

DESSERT

Pecan Pie Sundae - \$9
Pecan pie chunks, Wholesome Country Creamery ice cream, whey caramel, chocolate ganache, sorghum whipped cream, cherries

COCKTAILS

Dovetail - \$10
Lunazul Tequila, grapefruit rosemary shrub, lime juice, Cointreau, simple syrup, mezcal rinse

Mother Russia - \$12
Tito's Vodka, house-made lime kombucha, ginger syrup, orange bitters

Dark & Scoby - \$12
Goslings Dark Rum, house-made lime kombucha, ginger syrup, bitters

Hopped Gin and Tonic - \$10
Sutler's Gin, Hopped Bitters

Bamboo - \$8
Dolin Blanc Vermouth, La Guita Manzanilla Sherry

New York Sour - \$13
Four Roses Bourbon, lemon, egg white, red wine

Strange Brew - \$11
Beefeater Gin, Velvet Falernum, pineapple juice, lemon, White Labs Tabberer IPA brewed with WLP095 Burlington Ale Yeast

Three Hour Tour - \$12
Flor De Caña Seco, El Dorado 12 Year, pineapple, lime, cold brew coffee, maple syrup, Velvet Falernum

WINES

Red	Glass/Bottle
GD Vajra Langhe Rosso - Langhe, Piedmont, Italy	\$10/\$34
Hedges Family CMS Red - Columbia Valley, Washington	\$9/\$38
Château Du Basty Regnie - Beaujolais, France	\$10/\$42
Claré J.C. Langhe Nebbiolo G.D. Vajra Langhe - Piedmont, Italy	-\$46
Cleto Chiarli Lambrusco - Emilia-Romagna, Italy	\$11/\$42

White	Glass/Bottle
Alois Lageder Pinot Grigio - Delle Venezie, Veneto, Italy	\$7/\$30
Paul Buisse Touraine Sauvignon - Loire Valley, France	\$8/\$26
Broadbent, Vinho Verde Sunflower - Minho, Portugal	\$7/\$34
Juvé y Camps Cava - Cava, Catalonia, Spain	\$8/\$40

SOFT DRINKS

House Kombucha, Nitro Cold Brew, Coke, Diet Coke, Sprite, Fanta Orange, Sweet & Unsweet tea