

Draft

.5L \$9/10oz \$6 / 5oz \$3 / 4-Flight \$12

BLACK BARN NO. 48

oktoberfest 6%

16oz \$9/10oz \$6 / 5oz \$3 / 4-Flight \$12

a tiny beautiful something

pale ale 5.6%

ANOTHER ONE

IPA 7%

FALL

coffee stout 5.6%

LUNCH

IPA 7%

PEEPER

pale ale 5.5%

WOLFE'S NECK

IPA 6.5%

10oz \$7 / 5oz \$4 / 4-Flight \$12

DINNER

DIPA 8.2%

Bottles To Go

500ml Bottle \$6 / Case \$72

PEEPER

pale ale 5.5%

500ml Bottle \$7 / Case \$84

a tiny beautiful something

pale ale 5.6%

ANOTHER ONE

IPA 7%

BLACK BARN NO. 47

pale ale 5.3%

BLACK BARN NO. 48

oktoberfest 6%

FALL

coffee stout 5.6%

LUNCH

IPA 7%

500ml Bottle \$9 / Case \$108

DINNER

DIPA 8.2%

Wines 6oz glass \$9

RED *monetepulciano*

WHITE *sauvignon blanc*

SPARKLING ROSÉ *cinsault*

Hard Cider 16oz can \$9



Soft Drinks \$4

MAINE ROOT SODA

root beer, blueberry, ginger beer, cola, lemonade, lemon-lime

SPINDRIFT SELTZER

lemon, half & half, grapefruit

Pizza 12"

CHEESE

\$15

PEPPERONI

\$17

MARGHERITA

\$17

MUSHROOM & FONTINA

\$22

fontina, maitake + beach mushrooms, porcini bechamel, marinated kale, sweet onion + add pancetta

\$4

SAUSAGE & CALABRIAN CHILI

\$23

red sauce, smoked mozzarella, oregano, honey

ADDITIONAL TOPPINGS

onions, jalapeños, hot cherry peppers, roasted red peppers, ricotta, kalamata olives, Calabrian chilis, local honey
pepperoni, mushrooms, extra cheese
prosciutto, sausage, gluten-free crust, vegan cheese

\$2

\$3

\$4

Salads & Snacks

MORTADELLA SANDWICH

\$15

house garlic bread, mortadella, spicy Calabrian spread, dressed greens*

ROASTED VEGETABLE SANDWICH

\$14

roasted pepper, onion, mushroom, provolone, mozzarella, spicy Calabrian spread, dressed greens*

HOUSE SALAD

\$14

local greens, cucumber, tomato, root vegetables, pepperoncini, toasted pistachios, beer mustard vinaigrette
+ add Winter Hill Farm feta

\$4

CAESAR SALAD*

\$16

romaine, kale, aged parmesan, garlic-butter croutons, lemon, caesar dressing
+ add marinated anchovies

\$4

CHEESE & CHARCUTERIE

\$28

a rotating selection of cheeses from Winter Hill Farm, cured meats, beer mustard, and traditional accoutrements

CHEESE BREADSTICKS

\$12

with a side of house-made tomato sauce

OVEN-WARMED OLIVES

\$10

marinated with orange, rosemary, garlic, sweet peppers

PRETZEL W/ BEER MUSTARD

\$8

SWEET & SPICY NUTS

\$6

TABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

📶 **Open Network: Taproom Guest**

All contributions made above and beyond your final check will be donated to nonprofits