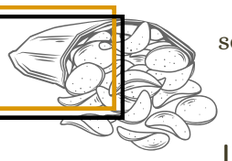
DINNER

bar snacks



|popcorn| GF $5
- Lemon Pepper Chicken Seasoning

|house potato chips| GF $7
- BBQ Cheddar Jalapeno

|warm marinated olives| V GF $12
- Olive Mix, Hops, Burnt Garlic, Rosemary, Citrus

|pub mix| V $9
- Pretzels, Sesame Sticks, Nuts, FR Beer, Chipotle-Miso Molasses

|beer cheese + crackers| $11
- Whipped Beer Cheese, Spicy Maple, Scallions and Ritz Crackers

|beer bread| $9
-FR Beer Baked Bread, House Cultured Butter

small plates + sharables



|carrot soup|V GF $13
- Carrot, Charred Lime, Jalapeno, Crispy Carrot, Coconut, Herb Oil *Served Hot or Cold

|baby iceberg salad|GF $16
- Green Goddess, Marinated Tomatoes, Pickled Pearl Onions, Egg Yolk, House Smoked Bacon

|vada pav sliders| V* $14
- Mint Chutney, Pickled Red Fresno Peppers, Pineapple-Tamarind Jam

|roasted carrots| V* GF $16
- Beet Hummus, Carrot Top Pesto, Smoked Ricotta

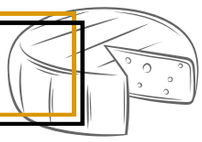
|hearth roasted cauliflower|V* GF $22
- Black Rice, Feta, Hot Honey, Dill, Radish, Finger Pepper Chile Powder

|beet tartine| $16
- Grilled Sourdough, Golden Beets, Ricotta, Pine Nuts, Pickled Currant

|shaved foie gras| GF $19
- Candied Cashew, Raspberry, Oatmilk

|grazing board| $24
- House Made Giardiniera, Beer Bread, Nduja Sausage, Raisin Mostarda, Burrata, Radicchio

cheese



served with crostini, seasonal jam, & walnut + herb salad
1 cheese for $8| 3 cheeses for $22 | 6 cheeses for $38

|beemster goat gouda|
Goat | Holland

|asher blue|
Raw Cow | Georgia

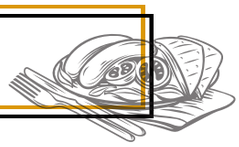
|comté elegance|
Cow | France

|mobay|
Sheep + Goat | Wisconsin

|grana padano|
Cow | Italy

|barely buzzed|
Cow | Utah

mains



|spanish octopus*|GF $28
-House Made Chorizo, Roasted Guajillo, Sweet Potato Hash, Chicharrón

|beer steamed mussels *| $21
- FR Beer, Jerk Sauce, Tostones, Charred Pineapple, Butter Baguette

|lion's mane mushroom sandwich|V $18
- Fried Lion's Mane Mushroom, Crispy Onions, Coleslaw, Special Sauce, Pickled Jalapeno

|hearth roasted pork shank*| $38
- Pipian Rojo, House Made Tortillas, Finger Pepper Hot Sauce, Farmers Cheese, Pickled Onions

|flour power lumache pasta|V $21
- Lumache Pasta, Cauliflower, Marinated Tempeh, Walnut-Almond Crunch, Fried Capers

|duck + dumplings*| $24
-Duck Confit, Ricotta Gnocchi, Mirepoix, Duck, Crispy Duck Skin

|atlantic scallops*|GF $28
-Nichols Farm Asparagus, Black Oyster Mushroom Conserva, Broccoli

|beer braised short rib*| $29
- Braised & Grilled Boneless Short Rib, Eggplant Puree, Roasted Red Pepper Coulis, Mushroom, Garlic Naan

|fr burger*| $15/18
- Single or Double Smash Patty, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Buttery Bun

Add House Smoked Thick-Cut Bacon - $5

|heirloom tomato sandwich|V* $17
- Nichols Farm Heirloom Tomato, Ciabatta, Shallot Jam, Basil Mayo

Dessert Menu, Happy Hour, and Daily Specials are on the back of the menu.

V - vegan
V* - can be made vegan with certain substitutions
GF - gluten free (fried items may share fryer with gluten ingredients)

Locally sourced ingredients from Nichol's Farm, Seedling Farm, Montelimar Bakery, and Four Star Mushrooms.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food born illness.

A 20% Gratuity will be added to parties of 6 or more.
A 3% service fee will be added to all credit card transactions.