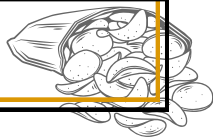


DINNER

bar snacks



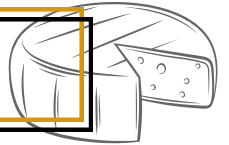
- | popcorn | GF**
- Lemon Pepper Chicken Seasoning \$5
- | house potato chips | GF**
- BBQ Cheddar Jalapeno \$7
- | warm marinated olives | V GF**
- Olive Mix, Hops, Burnt Garlic, Rosemary, Citrus \$12
- | pub mix | V**
- Pretzels, Sesame Sticks, Nuts, FR Beer, Chipotle-Miso Molasses \$9
- | beer cheese + crackers |**
- Whipped Beer Cheese, Spicy Maple, Scallions and Ritz Crackers \$11
- | beer bread |**
- FR Beer Baked Bread, House Cultured Butter \$9
- | beef jerky |**
- Tamarind Marinated with Lime and Aleppo \$10

small plates + sharables



- | shakshuka soup |**
- Tomato, Bell Pepper, Poached Egg, Feta Crumbles, Sourdough Crouton \$13
- | ploughman's salad | V***
- Little Gem, Smoked Ham Hock, Aged Cheddar, Cornichon, Grilled Apple, Sourdough Crouton, Mustard Vinaigrette \$16
- | vada pav sliders | V***
- Mint Chutney, Pickled Red Fresno Peppers, Pineapple-Tamarind Jam \$14
- | potted smoked shortrib |**
- Membrillo, Brioche Toast, Widmere Aged Brick Cheese, Pickled Mustard Seeds \$18
- | hearth roasted cauliflower | V GF**
- Miso, Green Curry, Forbidden Rice, Shiitake, Serrano Peppers \$22
- | beet tartine |**
- Grilled Sourdough, Golden Beets, Ricotta, Pine Nuts, Pickled Currant \$16
- | hearth roasted root vegetables | V* GF**
- Labneh, Chili Oil, Preserved Lemon, Pepitas \$16
- | grazing board |**
- House Made Giardiniera, Beer Bread, Nduja Sausage, Raisin Mostarda, Burrata, Radicchio \$24

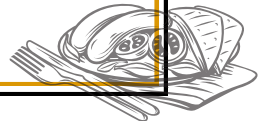
cheese



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

- | beamster goat gouda |**
Goat | Holland
- | asher blue |**
Raw Cow | Georgia
- | merlot bellavitano |**
Cow | Wisconsin
- | mobay |**
Sheep + Goat | Wisconsin
- | grana padano |**
Cow | Italy
- | barely buzzed |**
Cow | Utah

mains



- | hearth roasted octopus | GF**
- Burnt Lemon Vinaigrette, Cannellini Bean, Dried Cherry Tomato, Confit Garlic, Kale, Sesame Cracker \$26
- | little neck clams* |**
- Beer Steamed Clams, House Smoked Bacon and Sausage, Fennel Agrodolce, Chickpeas, Butter Baguette \$21
- | olive oil poached halibut* |**
- Spring Onion Crust, Wood Fired Asparagus, English Peas, Pearl Onion, Beurre Monté \$42
- | hearth roasted pork shank |**
- Pipian Rojo, House Made Tortillas, Finger Pepper Hot Sauce, Farmers Cheese, Pickled Onions \$38
- | beef back ribs |**
- Hearth Roasted, Pomegranate Glaze, Grit Cake, Glazed Sweet Potato, Corn Nuts, Pearl Onion, Chili Crisp \$28
- | duck + dumplings |**
- Duck Confit, Ricotta Gnocchi, Mirepoix, Duck, Crispy Duck Skin \$24
- | flour power fusilli pasta | V***
- Fusilli Pasta, Mushroom Ragout, Golden Enoki Mushrooms, Parmesan Frico, Crispy Rosemary \$21
- | lion's mane mushroom sandwich | V**
- Fried Lion's Mane Mushroom, Crispy Onions, Coleslaw, Special Sauce, Pickled Jalapeno \$18
- | porchetta sandwich |**
- Hearth Roasted Porchetta, Demi Baguette, House Made Giardiniera, Manzano Peppers, Jus \$20
- | hearth burger* |**
- 8oz Served Medium Rare, Giardiniera Mayo, 6 Yr Aged Cheddar, Onions, B&B Pickles, Buttery Bun
Add House Smoked Thick-Cut Bacon - \$5 \$24
- | fr burger* |**
- Single or Double Smash Patty, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Buttery Bun
Add House Smoked Thick-Cut Bacon - \$5 \$15/18

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.

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

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

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weekly specials

| monday |

Burger Monday

\$24 Hearth
\$18 Double
\$15 Single

Burger +
Choice of Forbidden Root
Beer

Add Bourbon Shot \$1

Choice of Fries or Salad

Add House Bacon \$4

*House Vegetarian Vada Pav
Patty Available

| tuesday |

\$2 Oysters

(by the 1/2 dozen)

w/ IPA Vinegar, Orange,
Toasted Almond

or

w/ Classic Mignonette +
Lemon

\$10 Wine by the glass

+

\$10 House Martini

(Gin, Dry + Blanc Vermouth,
Cucumber Bitters)

| wednesday |

Buttermilk Fried Chicken

Fried 1/2 Chicken \$23

Duckfat Biscuit, Honey Butter,
Finger Pepper Hot Sauce, B+B
Pickles

| thursday |

House-made Hot Pocket

\$12

Chef's rotating assortment
of fillings

| Friday |

House-made Musubi

\$5

Served with a Wakame Salad

happy hour specials

4-6pm mon-thu 3-5pm fri

| \$10 house flight | + | 1/2 off bar snacks | + | \$5 FR beer full pours |

| \$8 classic cocktails calls | + | \$5 off small plates |

| 1/2 off bottles of wine | + | \$8 glasses of wine |

dessert offerings

sweets



coffee + tea \$4



fortified wine \$8



| carrot cake | \$10

- Horchata Ice Cream, Chai Spice,
Whipped Cream Cheese Frosting,
Candied Carrot

| dulce de leche ice
cream sandwich | \$10

- Tart Cherries, Vanilla Caramel,
Pistachio Crumble

| roasted almond budino | \$10

- Candied Lemon, Coffee, Caramel
Tuille

| carrot cake shake | \$9

- Carrot Cake, Hazelnut Mousse,
Candied Carrot

| daydream drip coffee |

| green hot tea |

| herbal hot tea |

| earl grey hot tea |

| sherry | *Lustau*

Jarana ~ Fino

Papyrus ~ Manzanilla

Los Arcos ~ Amontillado

Don Nuño ~ Oloroso

San Emilio ~ PX

Emilín ~ Moscatel

| port | *Fonseca*

~Dry White

~Ruby

~Tawny