

BAR SNACKS

- POPCORN** 
Kimchi Spice
- HOUSE POTATO CHIPS**
Ketchup Seasoned
- PUB GRUB** 
Puffed Rice, Rice Crackers, Ramen Spice, Nori, Sunflower Seeds
- FR BEER BREAD**
House-made Bread, Sumac-Honey Butter
- BEER CHEESE & CRACKERS**
Whipped Aged Cheddar, FR Beer, Spicy Maple, Ritz Crackers
- HOUSE BEEF JERKY**
Tamarind, Chipotle, Tajin
- SOFT PRETZEL**
Smoked Cheddar Pub Cheese, **Ghost Tropic** Honey Mustard
- SMALL PLATES**

- BEER CHEESE SOUP**
Aged Cheddar, Popcorn, Pickled Jalapeno, Caraway Rye
Add Chorizo + 5
- ENDIVE SALAD**
Belgian Endive, Walnut Vinaigrette, Comte, Compressed Pears
- KALE SALAD** 
Flowering Kale, Fennel, Baby Spinach, Strawberry Basil Hefeweizen
Inufused Strawberries, Candied Lemon, Basil Vinaigrette
- BRUSSELS SPROUTS**
Granny Smith Apple, Spiced Pepitas, Pickled Golden Raisins, Parmesan
- BURRATA** **15**
Sunflower Pesto, Roasted Peppers, Dried Nicoise Olives, Focaccia

DAILY SPECIALS

HAPPY HOUR M-TH 4-6; F 3-5
½ OFF ALL BAR SNACKS; \$5 FR DRAFTS; \$8 GLASSES OF WINE;
½ OFF BOTTLES OF WINE; \$8 SELECT COCKTAILS

MONDAY: BURGER, BEER, AND BOURBON
Single or double FR burger and any FR Beer; Add a shot of Four Roses for \$1

WEDNESDAY: CHICKEN WINGS
Rotating Chef's Selection Sauce: Please ask your server

- DESSERTS**
- OATMEAL PIE**
Royal icing , Rum Raisins, Spiced Tres Leches Cream
- BANANA BEER BREAD,**
Brûléed Banana, Coconut, Dulce De Leche Mousse, Lime
- CHOCOLATE BEER CAKE**
Hazelnut Praline, Vanilla Buttercream, Nutella, Coffee
-  **Vegan**

CHEESE

- 6** **CHOICE OF 1 / 8; CHOICE OF 3 / 22; ALL 6 / 38**
Crostinis, House Accoutrements
- 8** **MARISA**
Sheep | Wisconsin
- 7** **BARELY BUZZED**
Cow | Utah
- 9** **COMTÉ**
Cow | France
- ROSEMARY MANCHEGO**
Sheep | Spain
- MOBAY**
Sheep, Goat | Wisconsin
- TALEGGIO D.O.P.**
Cow | Italy

MAINS

-  **CHEF'S FEATURE** 
- 10** **SPECIAL SCHNITZEL** **18**
Milk Brined Pork Schnitzel, Smoked Apple Beer Mustard, Black Garlic Aoli, Fennel Slaw, Marble Rye
- 13** **BEER STEAMED MUSSELS** **22**
House Made Sausage, Confit Potato, Spicy Tomato Sauce, Shaved Fennel, Focaccia
- PAN SEARED BLACK BASS** **24**
Grilled Leeks, Celery Root, Toasted Hazelnut, Granny Smith Apple
- PASTA CAVOLA NERO**  **22**
Flour Power Lumache Pasta, Tuscan Black Kale, Sunflower Cream, Pistachios
- DUCK & DUMPLINGS** **23**
Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin
- BEER BRAISED SHORT RIB** **28**
Roasted Root Vegetables, Polenta, Swiss Chard, Pickled Peruvian Sweet Peppers
- 14** **“REUBEN” POT PIE** **21**
House Corned Beef, Thousand Island, Swiss Cheese, Sauerkraut, Swiss Cheese Sauce, Side Salad
- 15** **ROASTED CARROTS**  **17**
Whole Oven Roasted Carrots, Eggplant Purée, House Chili Crisp, Compressed Cucumbers, Carrot Tops
- JACKFRUIT SANDWICH**  **17**
Napa Cabbage, Shredded Jackfruit, House BBQ Sauce, BBQ Potato Chips, Sesame Bun
- TOMATO SANDWICH** **18**
Nichols Farm Heirloom Tomatoes, Shallot Jam, Basil Mayo, Ciabbata Bread
- PUB BURGER*** **21**
10oz patty served Medium Rare, Aged Hook's Cheddar, Giardiniera Mayo, Onions, B&B Pickles, Butter Bun
- FR BURGER*** **15**
Single Smashburger, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Butter Bun, **Double Burger +3**
- SPICY CHICKEN SANDWICH** **17**
Nashville Hot Thigh, Spicy Mayo, Jalapeño Jam, Fermented Cabbage
- MILK BRINED PORK SCHNITZEL SANDWICH** **17**
Pickled Beet Mayo, Slaw, Sesame Bun

All sandwiches served with fries or a salad. Sub house potato chips + 2