



APPETIZERS

Roasted Garlic Hummus	9
Crudit�, grilled pita bread	
*Brown Ale	
Cheesy Garlic Bread	6.5
Garlic, butter, parmesan, marinara sauce	
*Pilsner	
Just-Made Tortilla Chips	6.5
White queso cheese sauce, roasted poblano salsa, guacamole	
*Pilsner	
Nachos	10
Tortilla chips, queso, jalapenos, black olives, pico de gallo, poblano salsa, sour cream, guacamole	
Choose: Zesty Chicken or Spicy Ground Beef	
*Carson's Tropicana Red	
Chicken Wings	10
Celery, carrots and choice of bleu cheese, ranch or honey mustard dipping sauce	
Choose: Naked, Buffalo, Asian, Cheesy Garlic or BBQ	
*Pale Ale	
Bavarian Pretzel	9.5
Queso cheese dip, sea salt, ale bacon grain mustard	
*Hefeweizen	
Sesame Encrusted Ahi Tuna	11
Sweet soy glaze, pickled cucumber and ginger, wasabi crema	
*Saison	
Peel & Eat Shrimp	11
Cajun spiced, grilled lemon, Creole cocktail sauce G	
*Saison or Hefeweizen	
Dumplings	9.5
Ginger pork, piquillo coulis, Napa cabbage slaw	
*IPA	
Whole Breaded Crispy Mushrooms	9
Parmesan, buttermilk dressing	
*Stout	
Smoked Brisket Baked Potato	9.5
Sour cream, chives, cheddar	
*American Lager	

SOUP

Soup of the Day	6
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*Denotes beer menu pairing

G Gluten sensitive menu options

If you have a food allergy, please speak to the chef, manager or your server.
For parties of eight or more, a 17% gratuity will be added.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FLATBREADS

The Garden	10
Roma tomato, crimini mushrooms, basil pesto, fresh mozzarella	
*Saison or Light Lager	
The Farm	10
Roast duck, caramelized onion, arugula, mozzarella, lemon, black pepper, olive oil	
*Porter or Belgian Quad	
The Yard Bird	10
Chicken tenders, mozzarella, banana peppers, sweet Thai chili sauce, arugula greens	
*Porter or Belgian Quad	

SALADS

Our House	
Small	4
Large	7
Mixed greens, tomatoes, red onions, carrots, parmesan cheese, house vinaigrette G	
Hail Caesar	
Small	5
Large	8
Crispy romaine, parmesan, creamy Caesar dressing, toasted crostini	
Add:	
Grilled Chicken	6
Grilled Shrimp	8
Chopped Salad	11
Romaine lettuce, ham, eggs, bacon, cheddar, tomatoes, cucumbers, red onion. Choice of dressing	
*Amber Lager or Ale	
Seared Ahi Tuna	13.5
Mixed greens, crispy wonton, tomato, red onions, carrots, almonds, peanut vinaigrette G	
Pan Seared Atlantic Salmon	14
Seared Atlantic Salmon, citrus butter, seasonal greens, zesty shallot dressing, candied pecans G	
Chicken, Apple, Pecan and Gorgonzola	12
Garden greens, chicken, apples, dried cranberries, golden raisins, candied pecans, gorgonzola cheese, raspberry vinaigrette	
*Lambic	

SANDWICHES

Served with seasoned fries	
Smoked Brisket Sandwich (Memphis Style)	12.5
Slow-smoked chunks of beef brisket, BBQ sauce, cole slaw topped	
*Stout or Brown Ale	
Amazing Chicken Sandwich	12.25
Applewood-smoked bacon, caramelized onion, pepper-jack, lettuce, tomato, pickle, honey mustard, brioche bun	
*Scottish Ale or Brown Ale	
Buffalo Chicken Sandwich	12.25
Crispy chicken breast, buffalo sauce, lettuce, tomato, onion, pickle, brioche bun	
*Pilsner	
Breaded Pork Tenderloin Sandwich	12.25
Banana peppers, lettuce, tomato, onion, pickle, brioche bun	
*Scottish Ale or Brown Ale	
Bronzed Mahi Mahi	13.75
Lettuce, tomato, pickled onions, house tartar sauce, brioche bun	
*Witbier	
Shrimp Poor Boy	12.75
Popcorn shrimp, dressed with lettuce, tomatoes, pickle spear, spicy mayonnaise, crispy baguette	
*Carson's Tropicana Red	

SPECIALTY ENTRÉES

- Black Angus Ribeye Steak** 30
12 oz. center cut, grilled asparagus, garlic mashed potatoes
*Brown Ale
- 6 oz. Filet** 32
Grilled asparagus, garlic mashed potatoes
*Belgian Quad or Dubbel
- Pan Seared Atlantic Salmon** 21
Pesto risotto cake, tomato fennel compote,
parsley arugula greens **G**
*Pilsner
- Blackened Mahi Mahi** 22
Lump crab, jalapeno grits, grilled pineapple salsa, lemon butter
*Dark IPA or Imperial IPA
- Roasted Half Chicken** 22
Natural Jus, mushrooms, caramelized onions, french fries
*Wheat
- Louisiana BBQ Shrimp** 17
Jalapeno grits, roasted corn salsa, toasted brioche
*Porter or Bock
- Chicken Tenders with Fries** 14
Hand-breaded chicken, seasoned fries
Choice of blue cheese, ranch, honey mustard dipping sauce
Choose: Naked, Buffalo, Asian, Cheesy Garlic, BBQ
*Pale Ale
- Smoked Beef Brisket** 15
Slow smoked brisket, BBQ sauce, seasoned fries, cole slaw,
garlic bread
*Stout or Brown Ale
- Crispy Fried Shrimp** 12.75
Seasoned fries, cocktail sauce, grilled lemon
*Farmhouse Ale
- Crispy Fish Tacos** 12.5
Roasted Poblano salsa, banana peppers, Napa cabbage slaw,
chili lime aioli
*IPA or Pale Ale

PASTA

- Served with cheesy garlic bread**
- Tap House Mac & Cheese** 14.5
Mornay cheese sauce, Cajun sausage, banana peppers,
Choose: Spicy Grilled Shrimp or Smoked Beef Brisket
*Witbier
- Chicken Alfredo** 12.5
Cavatappi pasta, spinach, tomato, mushrooms, Alfredo sauce
*American Lager
- Ravioli and Meat Sauce** 12.5
Jumbo beef ravioli, Parmesan cheese, Italian parsley
*Pilsner

SIDES

- Seasoned fries, garlic mashed potatoes, steamed broccoli,
jalapeno grits **G**, asparagus, creamy cole slaw 4 Each
- Baked Potato** 4
Sour cream, butter, chives
- Add:**
- Cheese** 1
- Bacon** 1

BURGERS

- Served on a brioche bun with lettuce,
tomato, onion, pickle spear, seasoned fries**
- Black Angus Burger** 11.25
Cheddar cheese, applewood-smoked bacon
*Barrel-Aged Beer or Porter
- Mushroom Swiss Burger** 11.25
Sautéed crimini mushrooms, Swiss cheese
*Amber Ale
- Turkey Smash Burger** 11.25
Served on toasted bun, topped with fried egg,
melted American cheese, crispy onions
*Farmhouse Ale
- Western Burger** 11.25
Angus beef burger, Cheddar cheese,
applewood-smoked bacon, BBQ sauce, crispy onions
*Light Lager
- Guacamole "JB"** 11.25
Angus beef burger, Jack cheese, applewood-smoked bacon,
guacamole
*Pale Ale

DESSERTS

- "Stout Up" Salted Caramel Skillet** 6
Salted caramel crunch skillet cookie, vanilla bean ice cream,
stout beer caramel sauce, pretzel streusel
*Stout
- Apple Crisp** 6
Cinnamon crumb apple crisp, vanilla bean ice cream,
Ghirardelli caramel sauce, beignet topping
*Stout
- Chocolate Fudge Brownie** 6
Hot fudge, whipped cream, vanilla bean ice cream
*Lambic
- Hot Fudge Sundae** 5
Vanilla bean ice cream, hot fudge, pecans, whipped cream
*Lambic
- Root Beer Float** 5
Vanilla bean ice cream
- New York Cheesecake** 6
Raspberry and chocolate sauce, whipped cream
- Scoop of Ice Cream** 2

BEVERAGES

- Sodas** 2.6
Coke®, Diet Coke®, Sprite®, Mr. Pibb®, Mellow Yellow®
- IBC Root Beer by the Bottle** 3.5
- Endless Coffee Cup** 2.3
Regular, Decaffeinated
- Tea** 2.6
Sweet, Unsweetened
- Lemonade** 2.6

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