



Take-out Available  
We Cater On or Off-Premise  
Private Meeting Room  
Join Us for \$2.00 OFF Happy Hour

6PM - 8PM Tuesday-Friday (Includes beverages purchased at our Bar and Patio—Dining Room excluded)

## STARTERS

### CALAMARI SICILIANO

Crisp calamari with plum tomatoes, spinach, balsamic glaze, & garlic aioli  
Sm. \$7.5 Lg. \$12.5

### BAVARIAN PRETZEL

Authentic recipe with English cheddar ale sauce \$6

### HOUSE SMOKED PORK BELLY

(fresh house bacon)  
Maple peppercorn coated pork belly with fresh fermented apple slaw \$7.5

### SMOKEHOUSE BRISKET POUTINE

Fresh cut fries with cheddar cheese curds, scallions, and smoky lager gravy \$8

## SOUPS & SALADS

### SOUP & SALAD BAR

Soup & Salad Bar (Available 11:30 to 2:00)  
Unlimited soup, salad bar, and hearth-baked bread \$10  
*Add unlimited soup & salad to any sandwich or lunch entree \$4.5*

*Make a meal by adding any of the following to your prepared salad or salad bar:*

Herb-Marinated Chicken \$5  
Salmon Fillet\* \$8.5  
5 oz. Steak\* \$6  
Chicken Salad w/ Grapes \$3.5  
Curry Chicken salad with Cashews \$4

### FRESCA GARDEN SALAD

Field greens, tomatoes, cucumber, onion & croutons Sm. \$5.5 Lg. \$7.5  
Add chilled marinated Ratatouille zucchini and peppers \$2.5

### ORANGE COGNAC HOUSE SALAD

Field greens, dried cranberries, candied walnuts, gorgonzola, finished with orange cognac dressing Sm. \$6.5 Lg. \$8.5

### CAESAR SALAD

Chopped romaine, onion, kalamata olives, croutons, finished with lemon Caesar dressing and grated cheese Sm. \$6 Lg. \$8

### CLASSIC FIRE AND ICE ROASTED CHICKEN SALAD

with grapes and herbs over lettuce, tomato, onion and cucumber \$11

### ARTICHOKE BACON TOMATO SALAD

Fresh greens, artichoke hearts, bacon, parmesan peppercorn dressing, crostini and balsamic glaze \$9.5

### GRAPEFRUIT AND ORANGE GLAZED GRILLED SALMON SALAD

with spicy pickled egg, tomato, onion and cucumbers \$13.5

### FRESH ROASTED RED CURRY FREE ROAMING CHICKEN SALAD

Roasted chicken tossed with a tangy sweet-curry dressing prepared with reduced cider and pineapple over local greens, cucumbers, cashews \$11

### BAKED FRENCH ONION WITH GRUYERE CHEESE

Caramelized onions, applejack whiskey, fresh stock, and croutons \$6.5

### FEATURED SOUPS OF THE DAY

Either of our two daily creations, featured on our soup & salad bar \$4

*Many items can be altered upon request to accommodate dietary needs.*

# PANINI PRESSED SANDWICHES AND BURGERS

## **FIRE GRILLED GRASS-FED BURGER\***

Local sourced grass-fed 6 oz. burger with lettuce, tomato, onion and cooper cheese \$10.5

**Choice of:** Spent grain roll, soft Bavarian pretzel roll or sliced hearth bread.

**Add:** Sautéed mushrooms \$1.5 Bacon \$2 Pork Belly \$2.5 Fried Egg \$2 Fresh Kraut \$2

## **MEATBALL PANINI**

Aged provolone with a light marinara roasted tomatoes and peppers on a panier bread panini \$9.5

## **TURKEY PANINI MELT**

Slow-roasted pulled turkey breast with boursin & cooper American cheeses, topped with caramelized onion, artichokes and sliced tomato \$9

## **FIRE AND ICE CUBAN**

Beer-braised shredded pork with fresh house smoked bacon, local fresh pickled cucumber slaw, Cuban aioli on panier bread panini \$10

## **FIRE AND ICE CHICKEN SALAD SANDWICH**

with fresh grapes and herbs with lettuce on thin slice house baked hearth bread \$8.5

## **SWEET CHILI GLAZED SALMON BURGER\***

Grilled salmon filet with fresh tomato, onion and kale on poppy onion roll \$12.5

## **HOUSE SMOKED BEEF BRISKET SANDWICH**

Horseradish sauce, slaw, crispy fried onions on spent grain poppy roll \$9.5

## **GRILLED BUTTERFLIED STEAK SANDWICH\***

Served medium rare with sliced portobello mushrooms and sautéed onions on poppy spent grain roll \$11

## **ROASTED TURKEY SANDWICH**

with roasted tomato on onion spent beer grain poppy roll with fresh kale and bacon Jam \$9

## **GERMAN BURGER\***

Grilled grass-fed ground beef capped with local kraut, Swiss cheese and Bavarian mustard on soft pretzel roll \$11.5

## **GRILLED PORTABELLO "BURGER"**

Marinated whole portobello mushroom stuffed with goat cheese, kale and roasted tomatoes on poppy onion roll \$9.5

## SIDES

**FRESH CUT FRENCH FRIES** \$3

**SWEET POTATO FRIES WITH DIPPING SAUCE** \$4

**SLAW** \$2.5

**UNLIMITED SOUP SALAD BAR** \$5

**FRESH FERMENTED KRAUT** \$3

**QUINOA** \$3

## COMFORT FOOD FAVORITES

Accompanied by mashed potatoes and chef's seasonal vegetables.

## **BEER-BATTERED FISH BASKET**

Served with hand-cut fries, lemon dill aioli and a side of home made Slaw \$10.5

## **MAMA BELLA MEATBALLS**

House-made meatballs served with marinara over angel hair pasta \$12.5

## **BROILED HADDOCK**

With lemon pepper seasoning, white wine, & olive oil \$10.5

## **STELLA ARTOIS CHICKEN POT PIE**

Free range chicken simmered with Stella Artois beer and rich chicken stock, served in flaky crust with puff pastry \$12.5

## **BEEF SHORT RIB RAVIOLI**

Lightly fried with a goat cheese alfredo sauce, artichoke hearts and roasted red peppers, topped with Scallion \$11

*\* Denotes items that may be cooked to order. Eating raw or undercooked meats, eggs, or seafood severely increases the risk of food-borne illness.*