

SNACKS

SPINACH CRAB AND ARTICHOKE DIP | 18

*Spinach, Cream Cheese, Artichokes,
Lump Crab, Tortilla Chips*

SUGGESTED BEER PAIRING: ALLAGASH WHITE

BRAUHAUS PRETZEL | 15

Whole Grain Mustard, Beer Cheese

SUGGESTED BEER PAIRING: GERMAN SHEPEWEIZEN

BANG BANG SHRIMP | 17.5

Sweet & Spicy Sauce, Sriracha Mayo, Wonton Crisp

SUGGESTED BEER PAIRING: ORANGE STARFISH IPA

STREET CORN DIP | 14

Charred Corn, Bell Peppers, Cotija, Lime, Tortilla Chips

SUGGESTED BEER PAIRING: MODELO ESPECIAL LAGER

MOZZARELLA STICKS | 12

Tomato Sauce, Parmesan

SUGGESTED BEER PAIRING: STELLA ARTOIS LAGER

PICKLE CHIPS | 10

Zesty Ranch

SUGGESTED BEER PAIRING: ZOMBIE DUST PALE ALE

MINI CORN DOGS | 10

Burnt Honey Mustard

SUGGESTED BEER PAIRING: ODU GOLDEN ALE

FRIED CHICKEN TENDERS

APPETIZER | 15 BASKET | 24

Burnt Honey Mustard

SUGGESTED BEER PAIRING: WAPATOOLIE HAZY IPA

CHICKEN WINGS

APPETIZER (6) | 14 PLATTER (12) | 26

Choice of Sauce:

BBQ, Korean BBQ, Buffalo, or Habanero Garlic Dry Rub

SUGGESTED BEER PAIRING: CRAZY PILS

CHARCUTERIE BOARD (serves 4) | 26

Chef's Selection of Artisanal Meats & Cheeses

SUGGESTED BEER PAIRING: TANK 7 SAISON

LOADED GRAIN FRIES | 15

Chili, Beer Cheese, Scallions OR

Shaved Ribeye, Onions, Peppers, Beer Cheese

SUGGESTED BEER PAIRING: DELIRIUM TREMENS STRONG ALE

POUTINE FRIES | 17

*Crispy Cheese Curds, Gravy, Brisket Burnt Ends,
Scallions, Cilantro Cream*

SUGGESTED BEER PAIRING: MOSAIC GOAT IPA

BUFFALO CHICKEN EGGROLLS | 14

Zesty Ranch, Green Onions

SUGGESTED BEER PAIRING: NEW REALM PILSNER

SOUP & SALADS

ADD PROTEIN TO ANY SALAD: CHICKEN \$7, SHRIMP \$11

BEEF CHILI

CUP | 9.5 BOWL | 12.5

Green Onion, Shredded Cheddar, Cilantro Cream

SUGGESTED BEER PAIRING: VIXEN RED ALE

GRAIN GARDEN SALAD | 12

*Artisan Greens, Heirloom Tomato, Goat Cheese,
Cucumber, Pickled Red Onion*

SUGGESTED BEER PAIRING: 1664 BLANC

CLASSIC CAESAR SALAD | 13

Romaine Hearts, Parmesan, Croutons, Caesar Dressing

SUGGESTED BEER PAIRING: CARLSBERG PILSNER

CHOPPED WEDGE SALAD | 13

*Romaine Hearts, Bacon, Heirloom Tomatoes,
Pickled Red Onion, Blue Cheese Crumbles,
Blue Cheese Dressing*

SUGGESTED BEER PAIRING: GORGEOUS IPA

BIG PLATES

BEEF STROGANOFF | 27

*Braised Beef, Mushrooms, Egg Noodles,
Parmesan, Au Poivre Sauce*

SUGGESTED BEER PAIRING: CARLSBERG PILSNER

FRIED 1/2 CHICKEN | 26

White & Dark Meat, Collard Greens, Mac N' Cheese

SUGGESTED BEER PAIRING: FALCON SMASH IPA

BLACKENED RED FISH | 28

Blackened Snapper, Dirty Rice, Étouffée

SUGGESTED BEER PAIRING: WAPATOOLIE IPA

GLAZED PORK CHOP | 25

*Hazy Like a Fox IPA Glaze,
Collard Greens, Mac N' Cheese*

SUGGESTED BEER PAIRING: FRANZISKANER HEFEWEIZEN

BRISKET BURNT ENDS PLATTER | 27

Cajun Steak Fries, Southern Coleslaw, Garlic Toast

SUGGESTED BEER PAIRING: ABT 12 BELGIAN QUAD

BURNT ENDS MAC N' CHEESE | 25

Brisket Burnt Ends, Gouda Cheese Blend

SUGGESTED BEER PAIRING: ABT 12 BELGIAN QUAD

*Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness. *These items contain food that is raw, undercooked, or cooked to order. Please advise your server of any food allergens.

**Guests serviced by a Bartender must initiate a tab using a valid credit card, room number, or identification. For parties of 6 or more a 20% standard tip has been applied to your bill for your convenience. You may add additional tip and or adjust as you see fit. For guests starting a tab, any check left unclosed at the end of service will have applied 20% tip for your convenience. This amount may be adjusted by speaking with a manager. One-check policy for parties of 10 or more.

BOWLS

*AHI TUNA POKE BOWL | 19

Sriracha Mayo, Avocado, Cucumber Kimchi, Wonton, Seaweed Salad, Edamame, Sushi Rice, Black Sesame
*Tuna Served Raw

SUGGESTED BEER PAIRING: MANGO CART WHEAT ALE

GUMBO BOWL | 19

Shrimp, Chicken, Andouille Sausage, Dirty Rice, Green Onion

SUGGESTED BEER PAIRING: 1664 BLANC WHEAT



TACOS

THREE TACOS SERVED WITH FLOUR TORTILLAS AND A SIDE OF CUCUMBER KIMCHI AND FRESH LIME

MAHI MAHI | 18

Flour Tortilla, Cabbage, Pickled Red Onion, Blackened Mahi, Cilantro Cream

SUGGESTED BEER PAIRING: BIG WAVE GOLDEN ALE

BANG BANG SHRIMP | 17

Flour Tortilla, Cabbage, Pico, Shrimp, Bang Sauce, Cilantro

SUGGESTED BEER PAIRING: I HAVE A SMALL WIENER LAGER

BLACKENED CHICKEN | 16

Flour Tortilla, Cabbage, Blackened Chicken, Queso Fresco, Cilantro, Pickled Onion

SUGGESTED BEER PAIRING: PACIFICO LAGER

SANDWICHES

SANDWICHES SERVED WITH CAJUN STEAK FRIES OR COLESLAW

*THE BISTRO BURGER | 19

Grass-Fed Beef, Applewood Bacon, Cheddar, Black Garlic Mayo, Caramelized Onion, Pretzel Bun
SUGGESTED BEER PAIRING: GUINNESS DRAUGHT

BLACK BEAN BURGER | 15

House Black Bean Patty, Lettuce, Tomato, Swiss Cheese, Sriracha Mayo, Brioche Bun
SUGGESTED BEER PAIRING: PROVEN THEORY IPA

SMASH BURGER | 17

Griddled Beef Patty, American Cheese, Lettuce, Tomato, Special Sauce, Brioche Bun
SUGGESTED BEER PAIRING: KOLSCH REISSDORF

TURKEY REUBEN | 15.5

House-Smoked Turkey Breast, Swiss Cheese, Coleslaw, Special Sauce, Garlic Bread
SUGGESTED BEER PAIRING: TRAIL MAGIC BROWN ALE

NORFOLK CHEESESTEAK | 15.5

Shaved Ribeye, Peppers, Onions, Beer Cheese, Black Garlic Mayo, Hoagie Roll
SUGGESTED BEER PAIRING: GET BENT AMERICAN IPA

NORFOLK HOT CHICKEN SANDWICH | 15.5

Dark Meat, Cheddar, Lettuce, Tomato, Applewood Bacon, Hot Honey Mayo, Pickles, Pretzel Bun
SUGGESTED BEER PAIRING: HAZY LIKE A FOX IPA

PATTY MELT | 17.5

Griddled Beef Patty, Swiss Cheese, Black Garlic Mayo, Caramelized Onion, Garlic Toast
SUGGESTED BEER PAIRING: YUENGLING LAGER

SIDES \$6.5

Fries

Mac N' Cheese

Dirty Rice

House Salad

Cucumber Kimchi

Southern Coleslaw

Collard Greens

Caesar Salad



SWEETS

SUGGESTED DESSERT
BEER PAIRING:
CARAMEL MACCHIATO

CHEESECAKE | 12

White Chocolate Shell, Seasonal Accoutrements

CHURRO DONUTS | 12

Cinnamon Sugar, Nutella Anglaise

*Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness. *These items contain food that is raw, undercooked, or cooked to order. Please advise your server of any food allergens.
**Guests serviced by a Bartender must initiate a tab using a valid credit card, room number, or identification. For parties of 6 or more a 20% standard tip has been applied to your bill for your convenience. You may add additional tip and or adjust as you see fit. For guests starting a tab, any check left unclosed at the end of service will have applied 20% tip for your convenience. This amount may be adjusted by speaking with a manager. One-check policy for parties of 10 or more.