

★ MENU ★

FOGGY
BREWS EST. 2014

crafted food and beer

START HERE

BREWS MENU DESIGNED AS SMALL PLATES TO SHARE

CRISPY PICKLES [6.95]

CUT DILL PICKLES, BREADED AND FRIED, SERVED WITH B.L.T. AIOLI

CHEESE FONDUE [9.95]

MELTED QUESO FRESCO, HATCH PEPPER AND CHORIZO, FRIED TORTILLA

BEEF MEATBALL [9.95]

HANDMADE SPICY MEATBALL SIMMERED IN A HEARTY TOMATO SAUCE, RICOTTA CHEESE AND FRESH PARSLEY

PRETZEL STICKS [8.95]

THREE SALTED STICKS WITH BEER CHEESE SAUCE (V)

CRISPY BRUSSELS SPROUTS [7.95]

CRISPY FRIED BRUSSELS SPROUTS, WALNUTS, GOAT CHEESE, MALT VINEGAR (GF) (V)

SALADS

ADD CHICKEN BREAST STRIPS \$6.00 | ADD FISH \$6.00

BREWS CAESAR [8.95]

ORGANIC MIXED BABY ROMAINE LETTUCE, CROUTONS, SHAVED ROMANO CHEESE, LEMON AIOLI, CRACKED PEPPER

POWER GREENS [9.95]

CUT GREEN KALE, HEARTY ANTIOXIDANT GREENS, DRIED CHERRIES, SHAVED ONIONS, TOASTED ALMONDS TOSSED WITH EVOO AND WHITE BALSAMIC VINEGAR (V) (GF)

CHEFS TRADITIONAL COBB SALAD [9.95]

ICEBERG LETTUCE, SHAVED ONION, CRISPY BACON, BLEU CHEESE CRUMBLES, HARDBOILED EGGS, HOUSE MADE BLEU CHEESE DRESSING (GF)

SOUPS

MUSHROOM BARLEY [7.95]

RICH MUSHROOMS, BARLEY AND VEGETABLES SIMMERED WITH A BEEF BROTH, TOPPED WITH A FRENCH BREAD CROUTON AND HERBS

MOUNTAIN CHILI [8.95]

SIMMERED GROUND BLACK ANGUS MEAT WITH BEANS, SPICES, TOMATO SERVED WITH SHREDDED CHEDDAR CHEESE, SOUR CREAM, CHIVES

FOGGY BREWS RAMEN [14.95]

NOODLES SIMMERED IN A RICH BROTH WITH CHICKEN, BEAN SPROUTS, CABBAGE, CARROTS, EGG, SERVED WITH A SIDE OF SPICY KIMCHI

SIDES

FRENCH FRIES [3.95]

SIMPLE SIDE SALAD [3.95]

MACARONI AND CHEESE [4.95]

SANDWICHES

SERVED WITH FRENCH FRIES

HOT HONEY SLOPPY JOE SLIDERS [12.95]

HONEY BUNS, SHREDDED CHEESE

FOGGY BREW CHICKEN SCHNITZEL [13.95]

BREADED CHICKEN BREAST, EMENTHALER CHEESE, PICKLES, AND ALE WHOLE GRAIN MUSTARD ON A BRIOCHE BUN

THE BISON X BURGER [17.95]

100% GROUND BUFFALO BURGER, SUN DRIED TOMATO, CARAMELIZED ONIONS, BACON, TRUFFLE-HONEY AIOLI, AND ARRUGOLA ON A BRIOCHE BUN

QUATTRO FORMAGGI GRILLED CHEESE [12.95]

BUTTERED SOURDOUGH, STUFFED WITH LOCAL VAN GRAW CHEESES, FONTINA, CHEDDAR, GOUDA, AND SWISS, SERVED WITH TOMATO BISQUE SOUP

GRILLED SMOKED SAUSAGE [15.95]

JALAPENO AND CHEDDAR, STUFFED KIELBASA, PICKLED PEPPER AND CABBAGE, HOAGIE BUN

SUBSTANTIAL ITEMS

BEER BATTERED FISH AND CHIPS [17.95]

BEER BATTERED FRESH CATCH OF THE DAY WITH OUR FRENCH FRIES, REMOULADE SAUCE

SHRIMP AND GRITS [16.95]

CHEESEY CHEDDAR GRITS, BELL PEPPER AND SMOKED SAUSAGE

BREW'S BURGER [16.95]

10 OZ BEEF BURGER, ALE BEER CHEESE, CHIPOTLE MAYO, AND WHISKEY-BEER BATTERED ONIONS ON A BRIOCHE BUN

MARINATED FISH TACOS [16.95]

BATTERED MAHI-MAHI, QUESO FRESCO, CABBAGE, PICO, LIME, CILANTRO LIME SOUR CREAM, AND FLOUR TORTILLAS
PAIR WITH AN ACCUMULATION FOR \$6

SHORT RIB MACARONI AND CHEESE [15.95]

CREAMY WHITE MACARONI AND CHEESE, SLOW BRAISED BEEF SHORT RIBS, TOASTED BREAD CRUMBS AND PUMPKIN SEEDS

CLASSIC MARGHERITA PIZZA [13.95]

SLICED FRESH TOMATO, FRESH GALBANI MOZZARELLA AND BASIL

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