

RESTAURANT MONTH LUNCH \$30

February 2024

SOUP OR SALAD

Choose 1

Beer Pairing Suggestions: Valley of Gold Golden Ale, Siuer De LaSalle Lager

Tomato Bisque

House made tomato bisque with garlic croutons, basil, and Pecorino Romano.

Harvest Salad GF

Arugula, roasted root vegetables carrots, beets, fennel, candied walnuts, goat cheese, tossed in Valley of Gold Golden Ale sweet herb vinaigrette.

ENTRÉE

Choose 1

Beer Pairing Suggestions: River Raptor Tropical Pale Ale, Kit Kupfer Amber Ale

Halfway To Nashville

Crispy chicken breast (or grilled), dry rub seasoning, Carolina BBQ, pepper jack cheese, crispy bacon, dill pickles, frites aioli, brioche bun.

Chicken Parmesan

Panko parmesan breaded chicken breast, fresh mozzarella, vodka sauce, pesto, on a french roll.

Hangar Two Burger

Two dry-aged beef patties seasoned and grilled, aged cheddar, house pickles, frites aioli, shredded romaine, tomato, and red onion.

Gemelli Alla Vodka

Slow roasted tomatoes, asparagus, parmesan crisp, red onion, Italian sausage, gemelli pasta, and vodka sauce.
Vegetarian option available upon request.

Char Crusted Fish Tacos GF

Hickory char crusted Icelandic cod, chipotle aioli, citrus slaw, avocado, pico de gallo, corn tortilla, and corn tortilla chips.

Pulled Pork Grilled Cheese

House made slow-braised pork on panini bread, with cheddar and pepper jack cheese, applewood smoked bacon, brewmaster BBQ sauce, and served with a cup of tomato bisque.

French Dip

Slow roasted and hand carved prime rib, horseradish crema, pepperjack, au jus, on a french roll.

DESSERT

Choose 1

Beer Pairing Suggestions: Shamhop Irish Red Ale, Dobroy Nochi Russian Imperial Stout

Stout Bread Pudding

Fried bananas, candied pecans, Dobroy Nochi Imperial Stout caramel, and vanilla ice cream.

Cookie Skillet

House made chocolate chip cookie in a skillet with a scoop of vanilla ice cream.

ADD A FLIGHT FOR \$10!

Try a flight of four 5oz beers of your choice! Ask your server today.

CONSUMER ADVISORY The Department of Public Health advises that consumption of raw or under-cooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

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Tomato Bisque

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Harvest Salad GF

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STARTERS

Choose 1

Beer Pairing Suggestions: Devil's Paint Box IPA, Kit Kupfer Amber Ale

The Beer Belly

Beer-braised pork belly, sizzling and succulent, with maple-glaze, jalapeño cheddar grits, and pickled fennel slaw.

Gochujang Lollipop Wing

Lollipop chicken wings tossed in Gochujang sauce with sesame seeds. Served with cilantro ginger slaw.

"Bone-less" Cauliflower Florets

Fresh cauliflower florets, buttermilk-brined, hand-breaded, jalapeño slaw, and spicy honey.

Pimento Pub Dip

Diced pimentos, fresh sweet corn, melted white cheddar, and jalapeños served with toasted artisanal bread and seasoned tortilla chips.

ENTRÉE

Choose 1

Beer Pairing Suggestions: Vermilion River Weiss, Honest Haze Hazy IPA

Parmesan Cod

Parmesan crusted cod, asparagus, roasted tomatoes, lemon and caper beurre blanc sauce, and charred lemon.

Harvest Risotto

Marinated grilled portobello, roasted tomatoes, white mushrooms, bell peppers, red onion, asparagus.

Chicken Schnitzel

White cheddar mashed potatoes, lemon and caper beurre blanc sauce, and dill pickles.

Gemelli Alla Vodka

Slow roasted tomatoes, asparagus, parmesan crisp, red onion, Italian sausage, gemelli pasta, and vodka sauce.
Vegetarian option available upon request.

Korean BBQ Short Ribs

Short ribs tossed in a sweet and spicy Korean BBQ glaze. Served with white cheddar mashed potatoes and silantro ginger slaw.

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