

Menu



Brewery Bites:

Religious Nuts

Sweet, savory, salty, with a touch of heat, house-spiced deluxe mixed nuts (\$8.00)

Olive The Lord

House marinated olive medley (\$9.00)

Bacon of Hope

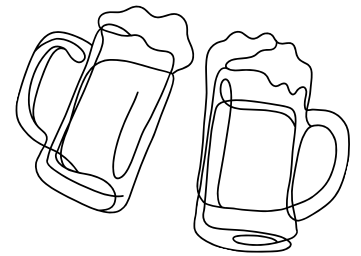
Three Brothers Meat Co. bacon-wrapped, goat cheese-stuffed dates (\$10.00)

Baptismal Dip

Gluten-free kettle chips and french onion dip (\$5.00)

*\$2.00 Upcharge for Gluten-Free Chips

BREWHOUSE BOARDS:



“Southern Man” Meat & Cheese Plate

Trio of sliced kielbasa, smoked beef sausage, and smoked turkey sausage, served hot with BBQ sauce; accompanied by pimento cheese stuffed mini bell peppers, olive medley, cheese curds, pickled vegetables, and saltines (\$24.00)*

“Grace & Graze” Charcuterie Plate

Prosciutto skewers, genoa salami, brie cheese wedge, bacon wrapped dates, hot honey, nut medley, and seasonal fruit; served w/ baguette slices. (\$24.00)*

“Greek Orthodox” Plate

Hummus, spicy feta dip, marinated olives, veggies and pita. Swap out gluten-free rice crackers if you’re not so neat w/ the wheat. (\$20.00)*

“The Sanctuary” Flatbread

House made flatbread with cheese or pepperoni. Add a drizzle of hot honey if you’re feeling sassy and a little spicy! (\$14.00)

“Dad Bod” Beer Cheese and Soft Pretzels

Embrace the softness, friends! Nobody wants to snuggle a six pack. Salty, soft, pretzels w/ our house made beer cheese. An easy choice! (\$14.00)

“Pub Grub” Beer Cheese Mac ’n’ Cheese

Our smoked sausage trio and tender spiral noodles coated in house made beer cheese. (\$16.00)