

SHARING IS CARING

Pretzel Bites

Slated with 90 Minute IPA cheddar sauce & honey mustard. Single or double order.

\$8 / \$15

McLaine Mac & Cheese

House made hot sauce pasta dough, 90 Minute IPA cheddar, shredded chicken, crumbled blue cheese, topped with 3 crispy buffalo wings.

\$9

Chili-Lime Chicharrones

Fried pork crisps lightly dusted with chili-lime powder.

\$5

Fried Pickles Chips

Served with roasted jalapeno aioli. Single or double order.

\$6 / \$11

Dogpile Nachos

Flesh & Blood IPA beef chili, mozzarella cheese, spinach & artichoke dip, cured red onion, pickled jalapeno, fried tortilla chips, cilantro crema, and cilantro.

\$14

Chicken Wings

Choice of: wood-grilled dry rub, charred BBQ, or fried buffalo, served with bleu cheese and carrots.

\$13

Fried Calamari

With fried red peppers, green peppers, banana peppers, and jalapenos, side of honey sambal sauce.

\$13

Wood Fired Brussel Sprouts

Shallot, olive oil, sea salt, red pepper flakes.

\$7

SALADS & SOUPS

Crab & Corn Chowder

Old Bay oyster cracker, bacon, and micro celery.

\$7

Kale Caesar

Brown butter crouton, grilled lemon, parmesan cheese, Caesar dressing.

\$8

Green Machine

Kale, mixed greens, avocado, pickled ginger, granola, blueberries, basil, scallion vinaigrette.

\$9

Simple Salad

Red onion, carrot, bell pepper, cucumber, Midas Touch vinaigrette.

\$8

Fall Harvest Salad

Kale and spinach mix, roasted butternut squash, cranberries, Fifer's apple slices, candied pepitas, fresh goat cheese, apple cider vinaigrette.

\$10

Top Your Salad:

\$7 Woodgrilled Chicken

\$9 Woodgrilled Salmon

\$9 Woodgrilled Shrimp

\$13 Woodgrilled Steak

WOOD-FIRED PIZZAS

A Simple Enquiry

San Marzano tomato sauce, basil, housemade mozzarella, and ricotta.

\$13

A Day's Wait

90 Minute IPA cheddar, mozzarella blend, rotisserie chicken, crispy pancetta, and arugula.

\$15

Summer People

Garlic oil, house-made mozzarella, ricotta, sliced tomato, spinach, parmesan, lemon, and basil.

\$15

The Old Man and the Sea

House made crab dip, mozzarella blend, pancetta, micro celery, and Old Bay.

\$18

The Light of the World

Basil-spinach pesto, ricotta, house-made mozzarella, sliced tomato, prosciutto, arugula, balsamic glaze.
\$16

Under the Ridge

Roasted garlic puree, exotic mushrooms, mozzarella, parmesan, sherry reduction, parsley.
\$15

WOOD-GRILLED BURGERS

Choice of Certified Angus Beef Burger, Turkey Burger, Chicken Breast, or Vegan Beyond Burger. All burgers come with the choice of House-Cut Fries, Coleslaw, Mac & Cheese, Seasonal Vegetable... or Wood-Fired Brussel Sprouts +\$3.

Jam Session: Bacon, mixed berry compote, crumbled bleu cheese and arugula.

\$14

Simple: Lettuce, tomato and choice of American, provolone, or white cheddar cheese.

\$11

Re-Indulgence: Buttermilk soaked onion ring, beer-infused bacon jam, 90 Minute IPA cheddar, lettuce and tomato.

\$14

Bread & Butter: Housemade bread & butter pickles, Swiss cheese, bacon, special sauce, lettuce and tomato.

\$15

Super Sweet: Smashed avocado, sweet potato aioli, topped with kale salad tossed with red onion, dried cranberry & basil vinaigrette, Swiss cheese.

\$15

SANDWICHES & TACOS

All sandwiches and tacos come with the choice of House-Cut Fries, Coleslaw, Mac & Cheese, Seasonal Vegetable... or Wood-Fired Brussel Sprouts +\$3.

Coconut Shrimp Tacos

Cajun shrimp, roasted corn salsa, coconut crema, lettuce, cured red onion and cilantro on toasted corn tortillas.

\$18

Carne Asada Tacos

Marinated steak, avocado-cilantro sauce, chipotle aioli, pico de gallo, queso fresco and cilantro ontoasted corn tortillas.

\$18

DFH Hot Chicken Sandwich

Nashville style breaded chicken breast, bread & butter pickles, garlic aioli on buttered toast.

\$13

Beef on Weck

Shaved ribeye, beef jus, horseradish, salt and caraway seed bun.

\$16

Jeff's Reuben

House-made pastrami, sauerkraut, mustard, Swiss on marble rye.

\$16

Pulled Pork

Liquid Truth Serum bacon BBQ and coleslaw on a Kaiser roll.

\$13

Salmon BLT

Applewood smoked bacon, tomato, lettuce and Korean aioli.

\$16

Cheddar Brie Grilled Cheese

Cheddar & brie cheeses on sourdough with bacon, granny smith apples, honey and arugula.

\$14

ENTRÉES

Fish & Chips

Namaste White Beer batter, house-cut fries and coleslaw.

\$16

Steak Frites

Wood-grilled, 8oz. flat iron steak, house-cut fries and herb butter.

\$19

BBQ Pork Ribs

Liquid Truth Serum IPA bacon BBQ, seasonal vegetable, mac & cheese.

\$22

KID FRIENDLY

Mac & Cheese

House made pasta, 90 Minute IPA cheddar sauce.

\$6

Chicken Nuggets

Crispy chicken nuggets and honey mustard.

\$6

Kid Fish & Chips

Namaste White Beer battered & fried.

\$6

Grilled Cheese

Texas Toast and American cheese.

\$6

Beef Hot Dog

Wood-grilled hot dog served on a hot dog bun.

\$6

Pita Pizza

Choice of cheese or pepperoni. Served on pita bread with red sauce.

\$7

Kid's Ice Cream

Two scoops of vanilla ice cream.

\$2

**Menu items and pricing is subject to change.*