

# FEED AND FOLLY

## SMALL PLATES

- PRETZELS** 8  
*house-made pretzels served with house whole grain mustard and beer cheese sauce*
- SMOKED WINGS** 14  
*eight smoked chicken wings available in juntao style, buffalo, lemon pepper, or habanero ginger served with carrots, celery and ranch*
- BACON CHEESE FRIES** 10  
*bacon, beer cheese, sliced scallions and a buffalo drizzle on top of a bed of house cut fries*
- POUTINE** 10  
*wisconsin cheese curds, thyme brown gravy, and sliced scallions served on top of a bed of house cut fries (add pork belly +3)*
- CHICKEN PHILLY ROLLS** 10  
*deep fried wontons filled with chicken, onions, green chili, pepperoncinis, and american cheese with a side of chipotle aioli sauce*
- REUBEN ROLLS** 12  
*deep fried wontons filled with corn beef, beerkraut, swiss cheese with a side of thousand island*
- CRISPY PORK BELLY** 12  
*crispy pork belly, hoisin sauce, sliced cucumber and green onions served with asian pancakes*
- HUMMUS PLATE** 10  
*house-made cilantro and beet hummus served with pita and veggies*
- SOUTHWEST ARTICHOKE DIP** 10  
*hatch green chiles, spinach and artichoke dip served with pita and sliced baguette*
- SNACK BOARD** 14  
*house-made cumberland sausage, welsh cheddar cheese, house made pretzels served with crackers and beer cheese*
- CHARCUTERIE BOARD** 35  
*chef's selection of meat and cheeses served with bread and crackers*
- CHEESE BOARD** 25  
*chef's selection of cheeses served with bread and crackers*

## SALADS

*add grilled chicken breast for \$4*

- QUINOA AND KALE** 11  
*chopped kale, quinoa, tomato, avocado, shredded carrots, onion and toasted sunflower seeds served on a bed of local mixed greens with choice of dressing*
- HARVEST SALAD** 12  
*roasted butternut squash, beets, apple, walnuts, and goat cheese served on a bed of local mixed greens with choice of dressing*
- FALL SALAD** 12  
*prosciutto, sweetie drops, goat cheese, apples, and roasted pumpkin seeds served with a fig vinaigrette on a bed of mixed greens*
- CAESAR SALAD\*** 11  
*house-made caesar dressing, toasted croutons and Parmesan cheese with romaine lettuce*
- DRESSING:** ranch, honey mustard, thousand island, balsamic vinaigrette, lemon tahini, maple vinaigrette, italian vinaigrette, fig vinaigrette, green goddess

## SIDES

- HOUSE SALAD** 4
- HANDCUT CHIPS (FRIES)** 5
- SEASONAL VEGETABLES** 4
- MASHED POTATOES** 4
- MAC N CHEESE** 5
- CORN NUGGETS** 4

## SAUCES

*all sauces made in house for \$1*

- RANCH**
- BUFFALO**
- JUNTAO**
- CHIPOTLE AIOLI**
- WHOLE GRAIN MUSTARD**
- HABANERO GINGER**
- HONEY MUSTARD**
- THOUSAND ISLAND**

## HAND HELDS

*served with kettle chips*

- PHILLY CHEESESTEAK** (sub chicken on request) 14  
*thinly sliced ribeye, caramelized onions, green chiles, pepperoncinis, white american and provolone cheese served on french bread (sub meat for local oyster-mushrooms \$1)*
- BÁNH MÌ** 12  
*pulled pork, pickled carrots and diakon radish, cucumber, jalapenos, cilantro, and fermented chili paste aioli served on french bread*
- THE REUBEN** 13  
*house-made corned beef, beerkraut, swiss cheese and thousand island served on ozark natural bread toasted rye*
- THE CLUB** 13  
*house roasted turkey, ham, cheddar, Swiss, bacon, tomato, sprouts, mayo and honey mustard served on sourdough*
- THE CUBAN** 12  
*pulled pork, ham, swiss, pickles, pepperoncinis, whole grain mustard pressed and grilled served on french bread*
- FRENCH DIP** 12  
*house-roasted beef, swiss cheese, caramelized onions, horseradish aoli served on french bread with side of au jus*
- TURKEY AND APPLES** 13  
*house-roasted turkey, sliced apples, sprouts, cheddar cheese, red onion, mayo and avocado served on sourdough*
- FISH TACOS** 12  
*two tacos with deep-fried cod using crisis southtown brown beer batter, shredded cabbage, avocado, pickled red onion, cilantro and chipotle aioli*
- HABANERO CHICKEN SANDWICH** 12  
*grilled chicken breast with a habanero glaze, pineapple, bacon, swiss cheese, red onion, served on ozark natural bun*

## BURGERS

*served on ozark natural bun with kettle chips  
sub chicken breast +2 (black bean burger available on request)*

- CLASSIC CHEESE BURGER\*** 12  
*hand-pattied burger, choice of cheese, lettuce, tomato, onion, pickle and mayo*
- SHROPSHIRE BLUE BURGER\*** 13  
*hand-pattied burger, imported shropshire blue cheese, caramelized onion, bacon and mayo*
- GREEN CHILE BURGER\*** 13  
*hand-pattied burger topped with hatch green chiles, pepper jack cheese, bacon and chipotle aioli*
- THE DUKE\*** 15  
*two patties, diced onions, pickles, american cheese and thousand island dressing*
- BANGER BURGER\*** 13  
*burger patty, house made sausage, american cheese, caramelized onions and smothered in beer cheese.*

## ENTRÉES

- FISH N' CHIPS** 16  
*8oz filet of wild caught cod, deep fried in crisis southtown brown beer batter, served with house cut chips (fries) and tartar sauce*
- CHIMICHURRI HANGER STEAK\*** 20  
*grilled richard's meat market hanger steak, covered in chimichurri sauce and pickled red onion served on a bed of house fries*
- BANGERS AND MASH** 15  
*house-made cumberland sausage served with mashed potatoes and gravy and a side of seasonal veggies*
- EL RON'S CHICKEN** 17  
*two chicken breast with creamy mustard sauce served with fries and a side salad*
- GRILLED PORK CHOP** 20  
*14oz grilled pork chop covered in a dijon sage sauce, served with seasonal veggies and polenta*
- DESSERT**
- ENGLISH STICKY TOFFEE PUDDING** 6  
*house-made toffee pudding served with old grandad whiskey toffee sauce*

*\$12 Cake cutting fee*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.