



CHEF'S & BREWMASTERS TABLE  
6 COURSE TASTING MENU

**\$50 + HST + 20% SERVICE FEE**

**ADD BEER PAIRING \$20+ HST + 20% SERVICE FEE**

**FIRST COURSE**

CHARCUTERIE

chef's choice of 3 served along side

Beer House Mustard | Concord Grape Musto | House Pickles | Crostini

**SECOND COURSE**

OYSTERS

Chorizo Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

**THIRD COURSE**

BEER & CHEESE CHOWDER

Housemade Bacon, House Smoked Cheese, Toast Points

Or

NEW FARM GREENS

Mustard Greens, Heirloom Tomatoes, Candied Malt, Pinot Noir Vinaigrette

**FOURTH COURSE**

WARM SMOKED TROUT (3 ounce)

Celery Root Purée, Pickled Swiss Chard

**FIFTH COURSE**

STEAK (3 ounce)

Compound Butter, Shaved Asparagus Salad, Pickled Mushrooms

**SIXTH COURSE**

SOFT SERVE MAPLE ICE CREAM

Warm Bourbon Bacon Jam