



Craft Food Counter & KITCHEN

Splitters

TAP ROOM PRETZEL \$5.95
Spent Grains / Doc Brown Mustard / Choice of 2nd Sauce:
Sriracha Honey, Garlic Butter, Grilled Pepper Aioli, Nutter Bacon
SUGGESTED PAIRING: Floridian

BEER CHEESE ADD \$1

FUHGEDDABOUTIT BEER CHEESE \$7.95
Aged Cheddar / Smokey Gouda / Floridian Sourdough Bowl
SUGGESTED PAIRING: Fuhgeddaboutit Red

FUNKY WINGS \$9.95
Tommy Gun Rub / Grilled / Tangy Mustard BBQ Sauce
SUGGESTED PAIRING: Hop Gun

GF V BLISTERED PEPPERS \$6.95
Shishito Peppers / Sesame Oil / Smoked Peanuts
SUGGESTED PAIRING: On-Top Blonde

GF BLEU CHIPS \$7.95
Funky Kettle Chips / Melted Gorgonzola / Chopped Scallions
SUGGESTED PAIRING: Crusher

GF V YUCCA TOTS \$5.95
Hand Rolled / Spicy Ketchup / Cilantro
SUGGESTED PAIRING: Doc Brown

ADD CHEESE:\$1 / ADD BACON:\$1

GF V NUCKING FUTS \$4.95
Beer Nuts / Roasted & Smoked / Spiced-Honey Hop Salts
SUGGESTED PAIRING: Small Axe

PIMENTO CHEESE DEVILED EGGS \$6.95
4 Deviled Eggs / Pickled Okra / Bacon Lardons
SUGGESTED PAIRING: Tripel Lindy

GF CHEESE PALETTE \$15.95
Daily Selection of 4 / Agave Walnuts / Fresh & Dried Fruit
SUGGESTED PAIRING: Daily Flight Pairing

GF MEAT PALETTE \$15.95
Locally Smoked & Cured / Tomato Chutney / Doc Brown Mustard
SUGGESTED PAIRING: Daily Flight Pairing

GF V PICKLED PLATE \$8.95
Local Late Harvest Produce / Pickled in House
SUGGESTED PAIRING: Daily Flight Pairing

GF BREWER'S PLATE \$18.95
A little bit of the three above / Plenty to Split
SUGGESTED PAIRING: Daily Flight Pairing



DURING BUSY TIMES, PLEASE ALLOW EXTRA TIME FOR YOUR ORDER TO BE PREPARED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

GF =Gluten Free V =Vegan



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Local & Green

ADD GRILLED OR CRISPY CHICKEN \$5

GF V HARMONY SALAD \$9.95
Kale / Quinoa / Baby Romaine / Pickled Onion / Honey Apricot Dressing
SUGGESTED PAIRING: 42 Truths

GF DOPE BEETS \$10.95
Roasted Beets / Pecan Goat Cheese / Field Greens / Raspberry
Vinaigrette
SUGGESTED PAIRING: Floridian

LOCAL BURRATA BRUSCHETTA SALAD \$13.95
Burrata Cheese / Parmesan Toast Points / Seasonal Tomatoes /
Basil / Balsamic
SUGGESTED PAIRING: Fuhgeddaboutit Red

Yummy Grub

**YUMMY GRUB ITEMS COME WITH KETTLE
CHIPS & DAILY PICKLED VEGETABLE**

CRAFT BRAT \$9.95
Grilled Beer-Braised Bratwurst / Brewhouse Cabbage / Doc
Brown Mustard / Spent Grain Roll / Sauteed Onion
SUGGESTED PAIRING: Doc Brown

1201 BURGER \$11.95
Custom 1201 Meat Blend / 3Sum Sauce / Challah Bun /
Lettuce, Tomato, Pickled Onion / Manchego Cheese
SUGGESTED PAIRING: Hop Gun

MIGHTY TATANKA \$14.95
Bison, Pork Belly Blend / Melted Tomatoes / Sweet Onion
Schmear / Smoked Buffalo Mozzarella / Challah Bun
SUGGESTED PAIRING: OP Porter

V DR. FEELGOOD VEGGIE BURGER \$9.95
Chickpeas / Quinoa / Spent Grains / Lemon Herb Aioli /
Spinach Focaccia / Lettuce, Tomato, Pickled Onion
SUGGESTED PAIRING: 42 Truths

CHICKEN 'N' BISCUIT \$11.95
Battered Chicken / Big Ass Beer Cheddar Biscuit / Sawmill Gravy
SUGGESTED PAIRING: Doc Brown

GRIDDLED CHEESE \$8.95
Beer-Buttered Challah / Sheep's Cheese / Gouda / Raspberry
Chili Pepper Jam
SUGGESTED PAIRING: Fuhgeddaboutit Red

MAIN STREET PORK SANDWICH \$10.95
Hop Gun Pork Shoulder / Tangy Mustard BBQ Sauce / Creole
Slaw / Challah Bun
SUGGESTED PAIRING: Hop Gun

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