

APPETIZERS

SOUP OF THE DAY

Made with love by our kitchen.
Cup 5.29 / Bowl 6.99

CHIPS & SALSA BORRACHAS

House fried corn tortilla chips, and a tomatillo based salsa made with avocado, jalapeño, and Gloria! pilsner. 5.99

BIER BREAD PRETZEL

Extra large house bier bread pretzel, served with a stone ground mustard, and bier cheese sauce. 9.99

BEER BATTERED FRIES

Sm 4.49 / Lg 9.99

BEER BATTERED SWEET POTATO FRIES

Sm 6.99 / Lg 12.99

FRY ADD-ONS

+ Garlic & Parmesan 1.00 / 2.50

+ Rosemary & Sea Salt or Cajun .50 / 1.25

SPINACH & ARTICHOKE DIP

Artichokes, spinach, gruyere, parmesan, cream cheese, lemon, and Aleppo pepper. Served with house-baked flatbread. 9.99

TAPROOM NACHOS

House queso, refried black beans, shredded lettuce, salsa borrachas, sour cream, and queso fresco. Small 8.99 / Large 13.99

BANH MI SLIDERS

Spiced Carlton Farms pork patties with sweet chili remoulade, pickled daikon & carrot slaw, and cilantro on house baked ciabatta rolls. 4.99 each / 14.85 set of 3

LOADED KIMCHI FRIES

Beer battered fries, spicy kimchi, queso, bulgogi BBQ sauce, spicy mayo, sesame seeds and scallions. 13.99

SALADS & ENTREES

PUB GREENS SALAD

Mixed greens, grape tomatoes, cucumbers, and carrots. Served with your choice of house-made dressing. Sm 6.49 / Lg 12.49

CLASSIC CAESAR SALAD

Romaine, caesar dressing, cracked pepper croutons, and shaved parmesan cheese. Sm 6.49 / Lg 12.49

SESAME GINGER CHOPPED SALAD

A blend of crisp romaine and local napa cabbage tossed in sesame ginger vinaigrette and topped with our fresh carrots, sliced radishes, grape tomatoes, sesame seeds, wonton strips and fresh cilantro. Served with your choice of house-smoked chopped pork or tempeh, tossed in bulgogi BBQ sauce. 15.99

BUFFALO CHICKEN SALAD

Romaine tossed in beer bleu cheese dressing with tomatoes, shredded carrots, crumbled blue cheese, green onions, and smoked chicken in house buffalo sauce. 15.99

CHIPOTLE BLACK BEAN ENCHILADAS

Two flour tortillas filled with black beans, zucchini, tomato, green chiles and seasoned rice. Topped with our chipotle enchilada sauce, melted sharp cheddar cheese, sour cream, queso fresco, radish, & cilantro. 14.99

PROTEIN ADD-ONS

+ Sous Vide Chicken Breast 4.99

+ House Smoked Chicken 4.99

+ House Smoked Chopped Pork 4.99

+ Crispy Tempeh 4.99

HOUSE-MADE DRESSINGS

Buttermilk Ranch, Spicy Tomato Ranch, Beer Blue Cheese, Caesar, Honey Mustard, Sesame-Ginger Vinaigrette, Dijon-Shallot Vinaigrette

APRIL SPECIALS

TUSCAN WHITE BEAN DIP

Creamy white bean dip with lemon, herbs and olive oil. Served with spring vegetables and toasted artisan bread. 11.99

POTATO & GREEN CHILE FLAUTAS

Creamy, spicy potato and green chili fried flautas, served with salsa borracha, sour cream, queso fresco, radishes and smoked chili oil. 12.99

TAPROOM TAVERN BURGER

(2) 3oz smash patties, american cheese, caramelized onions, shredded lettuce, pickles and house burger sauce on a toasted brioche bun. 16.99





BREAD STOP

SANDWICHES

Served with beer battered fries. Upgrade to a side salad, soup or sweet potato fries +2.00.

TUSCAN CHICKEN SANDWICH

Tender chicken breast, pine nut-basil pesto, provolone, lettuce, tomato, pickled balsamic onions, and mayo. Served on house-baked ciabatta bread. 16.99

CHOPPED PORK SANDWICH

Bourbon-barrel wood smoked Carlton Farms Pork, Carolina-style slaw, and house-made Carolina gold or sweet KC BBQ sauce on a toasted Bread Stop brioche bun. 15.99

BBQ TEMPEH SANDWICH

Smoky Surata Soyfoods tempeh, Carolina-style slaw, and housemade Carolina gold or sweet KC BBQ sauce on a toasted Bread Stop Bakery brioche bun. 14.99

FESTIVAL SAUSAGE SANDWICH

Peppertree Sausage house festival sausage served with stone ground aioli, warm sauerkraut and melted swiss on a house baked bun. 16.99

ALABAMA SLAMMER

Smoked & pulled chicken, house dill pickles, banana peppers and our Alabama White BBQ sauce on a toasted Bread Stop brioche pub bun. 17.99

CURRY CAULIFLOWER GRILLED CHEESE

Roasted local cauliflower with lemon & yellow curry, Zante currants, crushed cashews, melted provolone, fresh cilantro, and citrus aioli on toasted house artisan bread. 14.99

BURGERS

NW BEEF BURGER

Grilled NW natural beef patty* served with shredded iceberg lettuce, sweet onion, pickle, and mayo on a toasted Bread Stop brioche bun. 14.99

TURKEY BURGER

Our blend of dark and light turkey served with shredded iceberg lettuce, sweet onion, pickle, and mayo on a toasted Bread Stop brioche pub bun. 14.99

EARTH BURGER

House vegetarian patty with Surata tofu, bread crumbs, zucchini, carrots, garlic, sunflower seeds, and herbs. Served with shredded iceberg lettuce, sweet onion, house dill pickle, and mayo on a toasted Bread Stop brioche pub bun. 14.99

ADD-ONS & SUBSTITUTIONS

Cheese: American, Provolone, Pepper Jack, Cheddar, Swiss, Bleu Cheese Crumbles. + 1.29

Specialty Sauces: Korean BBQ, Honey Mustard, Sweet Chili, KC BBQ, Carolina Gold, Classic Wing, Citrus Aioli, Spicy Tomato Ranch, Burger Sauce, Alabama White BBQ, Stone Ground Aioli

Additional sauce +.50

Gluten-free bun +2.00

Garlic & Parmesan Fries +.75

Rosemary & Sea Salt Fries or Cajun Fries +.25

DESSERTS

CARROT CAKE BELL

Decadent carrot cake with a fluffy cream cheese filling. This update to a childhood classic is then topped with a classic swirl and toasted & crushed walnuts. 8.00

PEANUT BUTTER PIE

Indulgent no-bake peanut butter mousse made with cream cheese and heavy cream on a graham cracker crust and topped with dark chocolate ganache. 8.00

CHOCOLATE CHIP COOKIE 3.00

*Beef burgers cooked to order by request. Consuming undercooked eggs and meats may increase your risk for foodborne illness.