

# BRIAR COMMON

BREWERY + EATERY

## STARTERS

FRIES	V,GF	
<i>sea salt, rosemary, garlic truffle aioli</i>		7
EGG SALAD DIP	GF	
<i>truffle, chives, crispy chicken skin salt, house chips</i>		9
BUFFALO CAULIFLOWER	V	
<i>blue cheese, crispy shallots, scallion</i>		10
DUCK FAT POPCORN	GF	
<i>tajin spice</i>		5
CRISPY BRUSSELS SPROUTS	V	
<i>crispy garlic, black sesame, white soy, sriracha</i>		8

## BE NICE & SHARE

CHICKEN SHAWARMA		
<i>charred cucumber tzatziki, Israeli salad, flatbread</i>		13
CHIPOTLE RIBS	GF	
<i>house chipotle bbq sauce, mango, pickled peppers</i>		16
KIMCHI FRITTERS	V	
<i>soy - rice vinegar aioli, black sesame, crispy garlic</i>		9
SHRIMP SCAMPI*		
<i>butter + white wine, garlic, toasted bread, parsley</i>		16
AHI TUNA POKE*		
<i>avocado, mango, white soy, arugula, puffed sushi rice, pickled onion, cucumbers</i>		14
CHARCUTERIE		
<i>assorted local meats, cheeses + preserves</i>		MP

## LEAFY THINGS

BRIAR CHOP SALAD	GF	
<i>honey carrots, poached chicken, chickpeas two-ways, chopped power greens, lemon vinaigrette</i>		13
LITTLE GEM SALAD		
<i>little gem lettuce, pickled onion, smoked bacon, fried chicken, pickled pepper relish, house ranch</i>		15
SUMMER SALAD	V	
<i>heirloom tomatoes, arugula, cucumbers, watermelon, feta, red wine vinaigrette, pickled onions</i>		12
<i>add chicken + 5   add steak* + 7   add salmon* + 8</i>		

**V, vegetarian**   **Vg, vegan**   **GF, gluten free**

**Please inquire if you'd like a dish made V, Vg, or GF**

## PLANT FOOD

<b>BBQ CARROTS</b>	Vg,GF	
<i>tofu labneh, toasted hazelnuts, smoked paprika oil</i>		13
<b>CHARRED BROCCOLINI</b>	Vg,GF	
<i>romesco, sea salt, toasted almonds, EVOO</i>		12
<b>ROASTED MUSHROOMS</b>	Vg,GF	
<i>cauliflower rosemary puree, herb vinaigrette</i>		14

## GETTING NERVOUS?

served with house chips | sub fries + 2, sub salad + 3

<b>COMMON BURGER*</b>	GF bun +2	
<i>smoked white cheddar, pepper relish, chili aioli</i>		14
<b>BRIAR BURGER*</b>	GF bun +2	
<i>pork belly, swiss, cage-free egg, truffled mayo</i>		15
<b>REUBEN SANDWICH</b>		
<i>corned beef, swiss, house 1,000 island, kraut</i>		14
<b>FRIED CHICKEN SANDWICH</b>	GF bun +2	
<i>chicken breast, house pickles, slaw, spicy mayo</i>		14

## YOU'VE EARNED IT...

### SPICY MAC + BEER CHEESE

*Briar pale bechamel, pork belly, toasted sriracha + green chili, crispy brussels sprouts, potato chip crust* 14

### GARDEN BOWL V

*brown rice, fresh herbs, garden vegetables, pickled onion, sunny cage-free egg* 15

### FISH + CHIPS

*Briar pale ale battered cod, house fries, slaw, house tartar sauce* 16

### PAN-ROASTED HALF CHICKEN GF

*local all-natural boneless chicken, roasted seasonal vegetables, lemon + herb pan jus, crispy skin* 22

### ROCKY MT RUBY TROUT\* GF

*pan seared, seasonal garden vegetables, fresh herb vinaigrette, butter + white wine* 21

### FLANK STEAK\*

*marinated flank, roasted mushroom + red onion fingerling hash, chimichurri* 23

### PORK TASTING

*brined + smoked duroc tenderloin, slow roasted pork spare-ribs, braised pork belly, honey black pepper glaze, cauliflower rosemary puree* 21

**V, vegetarian Vg, vegan GF, gluten free**

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\* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.