

BRIAR COMMON

BREWERY + EATERY

START HERE

FRIES	V, GF	
<i>sea salt, rosemary, garlic truffle aioli</i>		7
CHIPS + DIP	GF	
<i>green chili cheese, bacon, scallions, house kettle chips</i>		9
BUFFALO CAULIFLOWER	V, GF	
<i>blue cheese, crispy shallots, scallion</i>		11
CRISPY BRUSSELS SPROUTS	Vg	
<i>crispy garlic, black sesame, white soy, sriracha</i>		9

BE NICE & SHARE

CHICKEN SHAWARMA		
<i>charred cucumber tzatziki, Israeli salad, flatbread</i>		12
ROASTED MUSHROOMS	Vg,GF	
<i>cauliflower rosemary puree, herb vinaigrette</i>		13
CHIPOTLE RIBS	GF	
<i>house chipotle bbq sauce, mango, pickled peppers</i>		16
DUCK CONFIT TACOS (3)	GF	
<i>coleslaw, orange-chili marmalade, lime crema, cilantro</i>		14
KIMCHI + PORK BELLY FRITTERS		
<i>soy - rice vinegar aioli, black sesame, crispy garlic</i>		11
SOUTHWEST LETTUCE WRAPS	Vg, GF	
<i>black beans, quinoa, corn, roasted red pepper, tomato, jalapeno, avocado, cilantro</i>		15
AHI TUNA POKE*		
<i>avocado, mango, white soy, arugula, puffed sushi rice, pickled onion, cucumbers</i>		14

LEAFY THINGS

BRIAR CHICKEN CHOP SALAD	GF	
<i>Moroccan spiced chicken, honey carrots, chickpeas two-ways, chopped power greens, lemon vinaigrette</i>		14
LITTLE GEM SALAD		
<i>little gem lettuce, pickled onion, smoked bacon, fried chicken, pickled pepper relish, house ranch</i>		15
SEASONAL SALAD	V, GF	
<i>arugula, apple, red quinoa, candied walnuts, goat cheese, apple cider vinaigrette</i>		12
<i>add chicken + 5 add steak* + 7 add salmon* + 8</i>		

V, vegetarian Vg, vegan GF, gluten free

BURGERS + SANDWICHES

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

COMMON BURGER*	GF bun +2	
<i>smoked white cheddar, pepper relish, chili aioli</i>		14
BRIAR BURGER*	GF bun +2	
<i>pork belly, swiss, cage-free egg, truffled mayo</i>		15
REUBEN SANDWICH		
<i>corned beef, swiss, house 1,000 island, kraut</i>		14
FRIED CHICKEN SANDWICH		
<i>crispy chicken breast, house pickles, slaw, spicy mayo</i>		14
PORTOBELLO BURGER	V GF bun +2	
<i>roasted portobello cap, tomato-ginger jam, butter lettuce, whipped tofu, roasted red pepper</i>		14

YOU'VE EARNED IT...

SPICY MAC + BEER CHEESE		
<i>Briar pale bechamel, bacon, sriracha + green chili, crispy brussels sprouts, potato chip crust</i>		14
FISH + CHIPS		
<i>Briar pale battered cod, fries, coleslaw, house tartar</i>		17
SHRIMP LINGUINE*		
<i>house alfredo sauce, mushrooms, spinach, tomatoes</i>		16
MA'S FRIED CHICKEN		
<i>crispy thigh + breast, herbed mashed potatoes, pickled green beans + pickled onions, blackberry compote</i>		19
SEASONAL SALMON*	GF	
<i>butternut squash puree, fingerling potatoes, sautéed spinach, roasted garlic, honey-pepper glaze</i>		21
FLANK STEAK*		
<i>marinated flank, roasted mushroom + red onion fingerling hash, chimichurri</i>		23
VOLCANO PORK SHANK		
<i>16oz beer-braised shank, creamy polenta, house demi-glace, roasted root vegetables</i>		24



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

PARTIES OF 6 OR MORE WILL HAVE GRATUITY OF 20% ADDED

*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.