

BRIAR COMMON

BREWERY + EATERY

Lunch

SNACKS

FRIES	V,GF	
<i>hand-cut, herbs + salt, house garlic-chive aioli, ketchup</i>		8
BEER CHEESE FONDUE + HOUSE DORITOS	V	
<i>Briar pale ale, Irish cheddar, aged parm, scratch-made cool-ranch doritos</i>		10
BUFFALO CAULIFLOWER	V, GF	
<i>bleu cheese, crispy shallots, scallion</i>		12
CRISPY BRUSSELS SPROUTS	V	
<i>crispy garlic, black sesame, white soy, sriracha</i>		9

SALADS

AHI TUNA POKE*		
<i>mango, white soy, arugula, avocado, puffed sushi rice, pickled onion, cucumbers</i>		15
'BEET SUMMER' SALAD	V, GF	
<i>roasted beets, house-made ricotta, wild arugula, Spanish sherry vinaigrette, shaved red radish, French lentils</i>		12
<i>add grilled or fried chicken + 5 add steak* + 7 add salmon* + 8</i>		
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 grilled or fried chicken + 5 add steak* + 7 add salmon* + 8</i>		

ENTREES

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

LUNCH BURGER*	GF bun +2	
<i>2 beef patties, onion, lettuce, tomato, house 1,000 island</i>		10
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, house aioli</i>		15

REUBEN SANDWICH

corned beef, swiss, house 1,000 island, kraut 14

FRIED CHICKEN SANDWICH

make it buffalo chicken + .50

pickle-brined chicken breast, scratch coleslaw, house pickles + spicy aioli 13

TURKEY CLUB

roast turkey, smoked bacon, vine ripe tomato, butter lettuce, house bacon aioli, Pullman bread 12

PORTOBELLO BURGER V GF bun +2

roasted portobello cap, tomato-ginger jam, butter lettuce, whipped tofu, roasted red pepper 13

FISH + CHIP SANDWICH

Briar pale ale battered cod, hand-cut fries, slaw, house malt vinegar aioli 13

MAC + CHEESE

add bacon + 2 | add fried chicken + 5 | add steak + 7 cavatappi, aged white cheddar, bleu, American grana, sautéed onion + pepper, potato chip crust* 13

SEASONAL SALMON* GF

pan seared, blistered cherry tomatoes, crispy rice cake, citrus crème fraiche, smoked tomato emulsion 22

LUNCH DRINK SPECIALS

BOTTOMLESS MIMOSAS 16

FIRST BEER ½ OFF with food purchase

FIRST SELECT COCKTAIL ½ OFF with food purchase

FIRST GLASS OF WINE ½ OFF with food purchase

ICE CREAM

House-spun, rotating flavors. Ask server for details. 4 / 6

KIDDOS ages 12 and under

FRESH FRUIT BOWL 3

GRILLED CHEESE + CHIPS V 5

CHEESEBURGER + CHIPS 5

MAC + CHEESE 5

FRIED CHICKEN BREAST + CHIPS 5

* 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.

V, vegetarian GF, gluten free