

## FALL DINNER MENU

### PUB-SNACKS

<b>FRIES</b>	V, GF	
<i>hand-cut, herbs + salt, house garlic-chive aioli, ketchup</i>		8
<b>BEER CHEESE FONDUE + HOUSE DORITOS</b>	V	
<i>Briar pale ale, Irish cheddar, aged parm, scratch-made cool-ranch doritos</i>		10
<b>BUFFALO CAULIFLOWER</b>	V, GF	
<i>bleu cheese, crispy shallots, scallion</i>		12
<b>CRISPY BRUSSELS SPROUTS</b>	V	
<i>crispy garlic, black sesame, white soy, sriracha</i>		9
<b>CHICKEN SHAWARMA</b>		
<i>classic tzatziki, Israeli salad, flatbread</i>		12
<b>BOURBON GLAZED PORK BELLY</b>		
<i>brown butter acorn squash puree, roasted acorn squash, pickled watermelon radish, shaved green apple salad, bourbon reduction</i>		14

### LEAFY THINGS

<b>AHI TUNA POKE*</b>		
<i>mango, white soy, arugula, avocado, puffed sushi rice, pickled onion, cucumbers</i>		15
<b>BEET SALAD</b>	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>		
<b>LITTLE GEM SALAD</b>		
<i>little gem lettuce, pickled onion, smoked bacon, fried chicken, pickled pepper relish, house ranch</i>		15
<b>SEASONAL SALAD</b>	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>		

### BURGERS + SANDWICHES

served with house kettle chips | sub fries + 3, 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, house aioli</i>		15
<b>REUBEN SANDWICH</b>		
<i>corned beef, swiss, house 1,000 island, kraut</i>		14
<b>FRIED CHICKEN SANDWICH</b>		
<i>pickle-brined chicken breast, slaw, house pickles + spicy aioli</i>		
<i>make it buffalo chicken + .50</i>		13
<b>PORTOBELLO BURGER</b>	V GF bun +2	
<i>roasted portobello cap, tomato-ginger jam, butter lettuce, whipped tofu, roasted red pepper</i>		14
<b>HOT TURKEY CLUB</b>		
<i>roast turkey, smoked bacon, vine ripe tomato, house bacon aioli, melted swiss, Pullman bread</i>		14

### MAINS

<b>FISH + CHIPS</b>		
<i>Briar pale ale battered cod, hand-cut fries, slaw, house malt vinegar aioli</i>		17
<b>MAC + CHEESE</b>		
<i>add bacon + 2   add fried chicken + 5   add steak* + 7</i>		
<i>cavatappi, aged white cheddar, bleu, American grana, sautéed onion + pepper, potato chip crust</i>		13
<b>MA'S FRIED CHICKEN</b>		
<i>crispy thigh + breast, Yukon-gold mash, pickled green beans + pickled onions, blackberry compote</i>		19
<b>SEASONAL SALMON*</b>	GF	
<i>pan seared, blistered cherry tomatoes, crispy rice cake, citrus crème fraiche, smoked tomato emulsion</i>		22
<b>STEAK + POTATOES*</b>		
<i>marinated Prime hanger, crispy hash browns, melted bleu, classic chimichurri, chili oil</i>		23

### FALL DESSERT: WARM APPLE CRISP

*cardamom, brown sugar crumble, salted caramel* 8



### KIDDOS ages 12 and under

<b>FRESH FRUIT BOWL</b>		3
<b>GRILLED CHEESE + CHIPS</b>	V	5
<b>CHEESEBURGER + CHIPS</b>		5
<b>MAC + CHEESE</b>		5
<b>FRIED CHICKEN BREAST + CHIPS</b>		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**