

FALL DINNER MENU

PUB-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
HOUSEMADE RAVIOLI V	
<i>house ricotta, acorn squash, crispy sage, balsamic reduction</i>	8
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
CHICKEN SHAWARMA	
<i>classic tzatziki, Israeli salad, flatbread</i>	12
BOURBON GLAZED PORK BELLY	
<i>brown butter acorn squash, pickled watermelon radish, shaved green apple salad, bourbon reduction</i>	12

LEAFY THINGS

AHI TUNA POKE*	
<i>mango, white soy, arugula, avocado, puffed sushi rice, pickled onion, cucumbers</i>	15
BEET SALAD V, GF	
<i>roasted beets, house 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>	

BURGERS + SANDWICHES

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

MAINS

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

add



+ 2

* 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