

APPETIZERS

NACHO MAMA HALF/FULL 9/12

Braised Brisket, Pickled Onions, Jalapeños, Fresh Salsa, Shredded Cheese. Finished with Chipotle Aioli and Crème Fraiche

Pair w/IPA, Pale Ale, Brown Ale, Porter/Stout

CHIPS & GUACAMOLE 9

WINGS 12.50

Choice of Sauce. Served with Celery and Buttermilk Bleu Cheese

Traditional

Carolina BBQ

ParmajaWn

Bob Marley

Old Bay

Marilyn Monroe

FLATBREAD OF THE MOMENT MARKET PRICE

SOFT PRETZELS 7

Served w/Warm Beer Cheese

Pair w/IPA, Pale Ale, Blonde Ale, Pilsner/Light Lager

CRISPY ARTICHOKE HEARTS 9

Served w/Lemon Caper Aioli

Pair w/Belgian Ale, Wheat Ale, Blonde Ale

BRISKET & BLEU CHEESE SPRING ROLLS 11

Served with Asian Mango Dipping Sauce

Pair w/IPA, Pale Ale, Belgian Ale, Pilsner/Light Lager

CRISPY CALAMARI 13

Tossed with Edamame and Spicy Brown Butter. Topped with Bleu Cheese

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

PORK POTSTICKERS 9

Pickled Cabbage and Asian Dipping Sauce

Pair w/IPA, Pale Ale, Belgian Ale, Pilsner/Light Lager



FRIED PICKLES 9

Beer battered. Served with Cajun Ranch

Pair w/Pilsner/Light Lager, Pale Ale

CRAB & ARTICHOKE DIP 13

Lump Crab, Artichoke and Spinach Blend. Served with Pretzel Bread

Pair w/Wheat, Blonde, Pilsner/Light Lager, Pale Ale

HANDCRAFTED FRIES

CHILI CHEESE FRIES 12

Topped with Beer Chili, Cheddar Cheese, Jalapeno



FRYCHOS 14

Topped with Salsa Fresca, Crème Fraiche, Chipotle Aioli, Bacon, Cheddar, Jalapeños

EARTH AND FIRE FRIES 7

Red Pepper Flake, Parmesan, Truffle Oil, Black Garlic Aioli

CRABBY FRIES 13

Hand Cut Fries Topped with Cheddar, Beer Cheese, Crab, and Old Bay

SOUPS & SALADS

SEAFOOD GUMBO 8

Chicken, Andouille Sausage, Seafood, Rice, Citrus Mistress

CUBAN BLACK BEAN CHILI 7

Made with Drop Trowel IPA. Topped with Cheddar and Salsa Fresca

SOUP OF THE DAY MARKET

CAESAR SALAD 8

Romaine Lettuce. Tossed with Tomato, Fried Capers, Onion, Crouton and Parmesan Cheese

"THE WORKS" SALAD 9

Mixed Greens. Tossed with Bacon, Tomato, Cucumber, Cheddar Cheese, Croutons, Egg, and Onion. Served with House Bleu Cheese Dressing

HARVEST SALAD 12

Mixed Greens. Tossed with Apples, Walnuts, Currants, Red Onion, and Pumpkin Croutons. Served with Cinnamon Brown Butter Vinaigrette, Beemster Cheese

ADD ONS

Grilled Chicken 7

Crab Cake 14

Grilled Shrimp 9

Grilled Salmon 14

Steak 14

Brisket 10

BUILD-A-MAC

CLASSIC MAC & CHEESE 9

Add any of the following for custom deliciousness:

Crab 8
Brisket 7
Steak 14

Bacon 4
Shrimp 9
Chicken 7

Jalapeños 1
Mushrooms 2
Tomato 1

Spinach 1
Bleu Cheese 1

Vegetarian? Let us know so we can create your meatless meal.

GF Gluten-Free - Many menu items that are not noted as gluten free can be made without gluten. Let us know how we can accommodate you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES

Includes Potato Salad, Pasta Salad, or Apple-Jalapeno Slaw. Substitute Handcut Fries for \$2

THE SCHNITZ 13



Pork Cutlet Topped with Bacon, Mustard, Sunnyside Egg, Braised Red Cabbage and Swiss Cheese. Served on Pretzel Bun

Pair w/IPA, Brown Ale, Amber/Red, Porter/Stout

THE BIG PIG 9

Carolina-style BBQ Pork Topped with Crispy Onions. Served on Brioche

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

THE ANGRY BIRD 12

Buttermilk Fried Chicken Breast Tossed in Buffalo Sauce Topped with House Made Blue Cheese, Lettuce, Tomatoes. Served on Brioche

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

"THE BANDIT" 12



Buttermilk Fried Chicken Breast with Smokey BBQ, Bacon, Pepper Jack, Maple Aioli, Lettuce, Tomato. Served on Brioche

Pair w/IPA, Pale Ale, Red/Amber, Blonde

PORK BELLY CUBAN 12

Pork Belly, Pulled Pork, Ham, Swiss Cheese, Beer Mustard, Pickles. Served on Ciabatta

Pair w/Pilsner/Light Lager, Blonde, Wheat, Pale Ale

CRAB CAKE SANDWICH 16

Topped with Lettuce, Tomato and Lemon Caper Aioli. Served on Brioche

Pair w/IPA, Pale Ale, Blonde, Wheat

SLOW COOKED BRISKET SANDWICH 12

Sliced Brisket Topped with Apple-Jalapeno Slaw, Smokey BBQ, and Chipotle Aioli. Served on Brioche

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

NATURE BOY WRAP 12

Grilled Chicken. Topped with Bacon, Guacamole, Jack and Cheddar Cheese, Sriracha Ranch Dressing, Salsa, Lettuce

Pair w/Blonde, Amber/Red, Pilsner/Light Lager, Wheat

TACOS 12

(2) Soft Tacos with Chipotle Aioli, Fresh Salsa, Queso, Pickled Red Onion

Blackened Salmon	Pulled Pork	Cod
Chicken	Shrimp	Steak

BURGERS

Served with Fries. Includes Lettuce, Tomato, Onion

CLASSIC CHEESEBURGER 12

Topped with Sharp Cheddar, Lettuce and Tomato. Served on Brioche

Add Bacon for \$1.50 Add Chili for \$3

Pair w/IPA, Blonde, Amber/Red, Pilsner/Light Lager

THE SMOKEHOUSE BURGER 15

Topped with Smoked Gouda, Smoked Onion, Bacon, and BBQ Sauce

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

THE MEGATRON 16

Topped with Crispy Scrapple, Sharp Cheddar, Sunny Side Egg

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

THE FIRECRACKER 14

Topped with Bacon, Jalapeños, Pepper Jack Cheese, Chipotle Aioli

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

CRABBY BURGER 16

Topped with Crab Dip, Old Bay, Cheddar

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

BLACK BEAN QUINOA BURGER 12

Made of Black Beans, Quinoa, and Avocado. Served with Black Garlic Aioli

Pair w/Blonde, Amber/Red, Pilsner/Light Lager, Wheat

ENTREES

SHRIMP & GRITS 21

Andouille Sausage, Garlic, Tomato, Spinach and Lemon Butter Sauce. Served Atop Cheesy Grits

Pair w/Wheat, Pale Ale, Red/Amber, Belgian Ale

CHICKEN POT PIE 16



Root Vegetables, Potatoes, Onion in Savory Chicken Gravy. Served with Side Salad

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

GF CAJUN MEATLOAF 17

Served with Mashed Potatoes, Brussels, Tomato Bacon Jam

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

GF HERB GRILLED SALMON 22

Served with Butternut Squash Puree, Brussels, Sun Dried Cranberry Chutney

Pair w/IPA, Blonde, Pilsner/Light Lager, Amber/Red

GF SHORT RIB POT ROAST 22

Served with Garlic Mashed Potatoes and Glazed Baby Carrots

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

STEAK OF THE MOMENT MARKET PRICE

FISH N CHIPS 16

Beer Battered Cod. Served with Fries, Bacon Brussel Slaw, Lemon Caper Aioli

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

PORK SCHNITZEL 21



Served with German Spaetzle, Braised Red Cabbage, Bacon Mustard Vinaigrette

Pair w/IPA, Brown Ale, Amber/Red, Porter/Stout

THAI RED CURRY STIR FRY 17

Vegetables, Seitan, Coconut Milk over Basmati Rice Topped with Fresh Cilantro and Peanuts

Pair w/Pilsner/Light Lager, IPA, Wheat, Pale Ale

ADDITIONS

Handcut Fries	5
Sweet and Spicy Brussels Sprouts	7
House Salad	3
Apple-Jalapeno Slaw	3
Pasta Salad	3

JOIN US

HAPPY HOUR

Monday thru Friday 4-7pm

BRUNCH

Sunday 11am

BEER RELEASES

Every 3rd Thursday

YES! WE CATER

E-mail catering@bwbrewpub.com for custom menus for all events.