



made from scratch
from plate to glass.

APPETIZERS

LOADED NACHOS 14

Braised Brisket, Chicken, Pulled Pork, Pickled Onions, Jalapeños, Fresh Salsa, Shredded Cheese, Chipotle Aioli, Crème Fraiche

WINGS 12.50

Celery, Buttermilk Bleu Cheese. Choice of Sauce:
Traditional Bob Marley Carolina BBQ
Old Bay ParmaJawn Marilyn Monroe

ITALIAN STALLION FLATBREAD 12

Housemade Sausage, Broccoli Rabe, Marinara, Provolone-Mozzarella Blend

CRAB BRUSCHETTA 12

Local Tomatoes, Basil. EVOO

BRISKET & BLEU CHEESE SPRING ROLLS 11
Asian Mango Dipping Sauce

CRISPY CALAMARI 13

Edamame, Bleu Cheese, Spicy Brown Butter

CRAB & ARTICHOKE DIP 13

Lump Crab, Artichoke, Spinach, Pretzel Bread

SOFT PRETZELS 7

Pretzels w/ Warm Beer Cheese

PUMPKIN GNOCCHI 15

Oxtail Ragout, Touch of Cinnamon, Parmesan Cheese

BEER MUSSELS 11

Chorizo, Smoked Onions, Garlic, Tangy Tomato Broth

CHIPS & SALSA 5

CHIPS & GUACAMOLE 9

HANDCRAFTED FRIES

BEER CHEESE & BACON FRIES 11

Warm Beer Cheese, Bacon

FRYCHOS 13

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

EARTH AND FIRE FRIES 9

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

CRABBY FRIES 14

Hand Cut Fries, Cheddar, Beer Cheese, Crab, Old Bay

DUCK POUTINE FRIES (A CANADIAN FAVORITE) 12

White Cheddar Cheese Curds

SOUPS & SALADS

SEAFOOD GUMBO 8

Shrimp, Andouille Sausage, Chicken, Rice, Citrus Mistress

T.A. FARMS TURKEY PEACH CHILI 7

Tomatillo, Roasted Corn, Salsa Fresca

AUTUMN FRUIT & NUTS SALAD 12

Goat Cheese, Apples, Pumpkin Croutons, Caramel-Apple

Vinaigrette

CAESAR SALAD 8

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

THE "WORKS" SALAD 11

Mixed Greens, Bacon, Tomato, Cucumber, Cheddar Cheese, Croutons, Egg, Onion, House Bleu Cheese Dressing

Add Ons

Grilled Chicken 7

Crab Cake 14

Grilled Shrimp 9

Grilled Salmon 14

Steak 14

Brisket 10

MAC & CHEESE

KILL-IT-SKILLET 16

Chorizo, Andouille, Sausage, Bacon, Truffled Frites

Pair w/Wheat, Pale Ale, Belgian Ale

MAC DADDY 14

Pulled Pork BBQ Sauce, Crispy Onions

Pair w/Wheat, Pale Ale, Belgian Ale

Build-A-Mac 9

Add any of the following for custom deliciousness:

Crab 8
Bacon 4

Steak 14
Brisket 7

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.



Gluten-Free - Many menu items that are not noted as gluten free can be made without gluten.

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

YES! We Cater!

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

SANDWICHES

Includes Handcut Fries, Potato Salad, Pasta Salad or Apple-Jalapeno Slaw.

THE "BIG PIG" 9
Carolina-style BBQ Pork, Crispy Onions, Brioche
Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

THE SNITZ 13 **SIGNATURE DISH!**
Crispy Pork Cutlet, Braised Red Cabbage,
Bacon Mustard, Swiss, Fried Egg, Pretzel Bun
Pair w/IPA, Pilsner, Blonde

THE "BANDIT" 12
Buttermilk Fried Chicken Breast, Smokey BBQ, Bacon,
Pepper Jack, Maple Aioli, Lettuce, Tomato, Brioche
Pair w/IPA, Pale Ale, Red/Amber, Blonde

BLACKENED MAHI BLT 14 **SIGNATURE DISH!**
Tabasco Aioli
Pair w/Wheat, Lager, Pale Ale

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

PORK BELLY CUBAN 12
Pork Belly, Pulled Pork, Ham, Swiss, Beer Mustard,
Pickles, Ciabatta
Pair w/Pilsner/Light Lager, Blonde, Wheat, Pale Ale

CRAB CAKE SANDWICH 16
Lettuce, Tomato, Lemon-Caper Aioli, Brioche
Pair w/IPA, Pale Ale, Blonde, Wheat

TACOS 12

(2) Soft Tacos w/ Aioli, Fresh Salsa, Queso, Pickled Red

Blackened Salmon Pulled Pork Cod

Chicken Shrimp Steak

BURGERS

Served with Fries. Includes Lettuce, Tomato & Onion.

CLASSIC CHEESEBURGER 12
Sharp Cheddar, Brioche
Add Bacon for \$1.50
Pair w/IPA, Blonde, Amber/Red, Pilsner/Light Lager

THE SMOKEHOUSE BURGER 15
Smoked Gouda, Smoked Onion, Bacon, BBQ Sauce
Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

T.A. FARMS TURKEY BURGER 12
Black Garlic Aioli
Pair w/Pilsner/Light Lager

THE FIRECRACKER 14
Bacon, Jalapeños, Pepper Jack Cheese, Chipotle Aioli
Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

CRABBY BURGER 16
Crab Dip, Old Bay, Cheddar
Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

BLACK BEAN QUINOA BURGER 12
Black Beans, Quinoa, Avocado, Black Garlic Aioli
Pair w/Blonde, Amber/Red, Pilsner/Light Lager, Wheat

ENTREES

GF SHRIMP & GRITS 21
Andouille Sausage, Garlic, Tomato, Spinach & Lemon
Butter Sauce, Cheesy Grits
Pair w/Wheat, Pale Ale, Red/Amber, Belgian Ale

CARNE ASADA 19
Marinated Grilled Steak, Spanish Rice, Pico de Gallo,
Avocado, Soft Tortillas
Pair w/IPA, Pale Ale, Wheat

GF ASIAN SESAME GLAZED SALMON 22
Gingered Butternut Squash, Sweet & Spicy Brussels
Pair w/IPA, Blonde, Pilsner/Light Lager, Amber/Red

FISH N CHIPS 16
Beer Battered Cod, Fries, Bacon Brussels Slaw,
Lemon Caper Aioli
Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

SEAFOOD JAMBALAYA 24
Chicken, Andouille Sausage, Mussels, Shrimp, Cajun Rice,
Squash, Tangy Tomato Sauce
Pair w/Wheat, Blonde

BUTTERNUT SQUASH & PORTOBELLO LASAGNA 16
3 Cheeses, Bechamel, Sautéed Broccoli Rabe
Pair w/Pale Ale, Blonde, Wheat

CURRIED CHICKEN RICE BOWL 16
Ginger Scented Rice, Coconut Milk, Cashews
Pair w/Wheat, Pilsner/Light Lager

SHORT RIB POT ROAST 22
Roasted Garlic Mash, Cipollini Onions, Glazed Baby Carrots
Pair w/Pale Ale, Wheat, Porter

PORK SCHNITZEL 17
Spatzel, Braised Red Cabbage, Bacon Mustard
Pair w/Pilsner, Blonde

DESSERTS

KEVIN'S FAMOUS KEY LIME PIE 7

CHOCOLATE BOURBON PECAN PIE 8

LIMONCELLO TIRAMISU 7
Lemon Curd, Mascarpone Cream

Sides

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

BRICK WORKS STOUT & PRETZEL ICE CREAM 5

EVANS FARM ICE CREAM & SORBETS 5

GF APPLE CRISP 7