



MYSTERY BREWING PUBLIC HOUSE

January 2018 Menu- Open 7 days a week at 11:30 AM

SMALL PLATES

SMOKED CAULIFLOWER HUMMUS House-made hummus served with a warm baguette (V) Try it with: BALLANTRAE	\$6
SPREAD TRIO Smoked cauliflower hummus, mixed olive tapenade & pimento cheese served with a warm baguette (V) Try it with: HORNIGOLD	\$9
GOOSE TACOS Confit goose, mushroom fennel relish & spicy maple gastrique Try it with: SIX IMPOSSIBLE THINGS	\$9
HOUSE-MADE PICKLES Array of pickled fruits & vegetables (V) Try it with: PROOF OF CONCEPT	\$7
ZUCCHINI FLATBREAD Grilled zucchini, red onion, smoked Gouda & tomato jam (V) Try it with: ANNABEL	\$8
BACON FLATBREAD Bacon jam, roasted garlic, Gorgonzola & apple Try it with: TRIPLE GINGER TRIPEL	\$9
PRETZEL BITES Served with Mystery mustard & beer cheese (V) Try it with: THE GOLDEN HIND	\$6
ANTIPASTO PLATTER Local cheese, house-made pickles, chutney, fresh fruit, boiled egg, warm baguette with choice of meat, hummus (V), olive tapenade (V), or pimento cheese (V) Try it with: YOUR FAVORITE MYSTERY BEER	\$14

LARGE PLATES

CHICKEN REUBEN Chicken with house-made sauerkraut, Swiss cheese & remoulade on rye bread served with beer cheese mac'n'cheese Try it with: BALLANTRAE	\$11
JANUARY SALAD Mixed nuts, manchego, red onions, roasted fennel & grapefruit vinaigrette (V); Add chicken (\$3) Try it with: HEART'S DESIRE	\$10
BUFFALO SAUSAGE Buffalo & chipotle peppers, pickled jalapeño & Mystery mustard served with oven fries Try it with: HORNIGOLD	\$11
LAMB STROGANOFF Marinated lamb, egg noodles & mushroom gravy Try it with: OLDE WEST END	\$14
TROUT "THERMIDOR" Bacon & mushroom stuffed trout with wild rice Try it with: ANNABEL	\$15
POTATO GNOCCHI Roasted brussel sprouts, caramelized shallots & rosemary garlic cream (V) Try it with: THE GOLDEN HIND	\$13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. (V) = Vegetarian