



MYSTERY BREWING PUBLIC HOUSE

October 2017 Menu- Open 7 days a week at 11:30 AM

SMALL PLATES

SWEET POTATO HUMMUS House-made hummus served with a warm baguette (V) Try it with: ROSALIND	\$6
SPREAD TRIO Sweet potato hummus, mixed olive tapenade & pimento cheese served with a warm baguette (V) Try it with: PICKWICK	\$8
SALMON SLIDERS Horseradish aioli & onion marmalade Try it with: FANTINE	\$9
HOUSE-MADE PICKLES Array of pickled fruits & vegetables (V) Try it with: WESTERN STAR	\$7
MARGHERITA FLATBREAD Heirloom tomatoes, basil & fresh mozzarella (V) Try it with: ROSALIND	\$9
CHICKEN PESTO FLATBREAD Roasted chicken & garlic, pesto & parmesan Try it with: THE GOLDEN HIND	\$10
ANTIPASTO PLATTER Cured meats or hummus, local cheese, house-made pickles, chutney, fresh fruit, boiled egg* & a warm baguette (V with hummus substitution) Try it with: YOUR FAVORITE MYSTERY BEER	\$14
BEER SANDWICH COOKIE Our signature dessert (V) Try it with: THE GOLDEN HIND	\$6

LARGE PLATES

CHICKEN CLUB SANDWICH Blackened chicken, bacon onion relish, lettuce, heirloom tomatoes, remoulade & swiss cheese with oven fries Try it with: THORNFIELD'S END	\$11
FALL SALAD Watercress, pine nuts, red grapes, blue cheese & lemon aioli (V); Add chicken (\$3) Try it with: BREWER'S SESSION 9	\$10
ELK SAUSAGE Elk sausage with apples & port wine, house-made mustard & saurkraut with aged cheddar macaroni & cheese Try it with: RAPUNZEL	\$10
ROASTED VEGETABLE PASTA Roasted butternut squash, brussel sprouts & red peppers with pasta shells (V); Add chicken (\$3) Try it with: CHANCE OF RAIN	\$11
SLOPPY GOAT SANDWICH Local goat, sweet onions, pickles, watercress & aged cheddar with roasted brussel sprouts Try it with: PICKWICK	\$12
STEAMED MUSSELS Spicy coconut broth served with a warm baguette Try it with: ROSALIND	\$13

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