



Private Parties and Special Events

Small Bites

Hoppy Friars - \$2 per Person

Crisp Hand Cut Fries Sprinkled with our Signature

Hops

Includes Malt Aioli and Ketchup for Dipping

Flying Monkey Wings - \$5 per person

Juicy Meaty Wings Fried Crisp. Served with your choice of 2 House Sauces, Bleu Cheese, Ranch, Celery and Carrots.

Fire and Ice Hummus - \$4 per person

Tart and Tangy Ginger Lime and Smokey and Savory Roasted Eggplant Hummus'. Served with a Variety of Crudites.

Fried Pickles - \$3 per person

Pickle Spears and Pickle Chips Hand Breaded and Fried to Perfection.

Served with Sriracha Ranch for Dipping.

Local Cheese Board - \$7 per person

3 Local Farm Made Cheeses, House Made Fruit Beer Jam, Lisa's Bee Farm Honey, Seasonal Fruit and Crostini.

Chacuterie Board- \$8 per person

Hand Cut Local Smoked Savory Meats, Bacon Wrapped Figs, Caper Berries, House Made Bacon Jam, House Made Fruit Beer Jam, IPA Mustard, Crostini.

Nacho Bar- \$4 per person

Crisp Tortilla Chips, Pico De Gallo, Shredded Cheddar Cheese, Romaine Lettuce, Sour Cream and Guacamole.

For Pulled Pork add \$2 per person

For Chicken add \$2 per person

For Chili add \$2 per person

Sammies and Such

Taco Bar - \$5 per person (2 Tacos Each)

*Build Your Own Tacos from Flour Tortilla Shells,
Tomatoes, Romaine Lettuce, Shredded Cheddar Cheese,
Pico De Gallo, Sour Cream and Guacamole.*

For Pork add \$2 per person

For Chicken add \$2 per person

Mini Bunker Chicken Panini- \$5 per person

Tender Buttermilk Marinated Chicken Breast, Buffalo Sauce and Marbled Bleu Cheese and the Best Crusty Bread We Can Find.

House Smoked Pulled Pork Sliders- \$ 6 per person (2 sliders each)

Smoked Pulled Pork, Slider Rolls, Sweet Southern Slaw and Carolina BBQ.

Make each Slider your own!

Smoked Veggie Wrap \$4 per person

Smoked Eggplants, Zucchini and Red Peppers, Sliced Gouda and Basil Mayo all Wrapped up in a Spinach Wrap.

Roasted Red Pepper and Grilled Chicken Sandwich or

Wrap- \$6 per person

Tender Grilled Chicken Breast, Roasted Red Pepper Cream Cheese, Sliced Mozzarella Cheese, Sliced Tomatoes and Baby Arugula.

Salads

House Salad- \$4 per person

Crisp Romaine, Radicchio, Cucumbers, Red Onions,
Cherry Tomatoes, Parmesan Cheese and Pretzel Croutons.

Includes Choice of Three Dressings: Ranch, Bleu Cheese,
Citrus Herb Vinaigrette, Blackberry Poppy Seed or Peach
Basil Vinaigrette

For Chicken add \$2 per person

For Shrimp add \$3 per person

For Salmon add \$2 per person

Caesar Salad- \$4 per person

Crisp Romaine, Shredded Parmesan Cheese, Pretzel
Croutons, Caesar Dressing.

For Chicken add \$2 per person

For Shrimp add \$3 per person

Pasta Salad- \$3.50 per person

Tender Al Dente Pasta, Purple Cauliflower, Red Peppers, Cherry Tomatoes, Red Onion, Pepperoni, Parmesan Cheese, House Made Italian Vinaigrette

Fresh Fruit Salad- \$3 per person

Seasonal Fruits Mixed with Fresh Mint, Lemon and Vanilla

Entrees

Beer Brined Chicken - \$15 per person

Chicken Quarters Slowly Brined in Beer and Oranges.
Placed on top Creamy Parmesan Risotto and Seasonal
Sautéed Vegetables.

Chefs Choice Pasta - \$9 per person

Tender Al Dente Pasta (your choice Linguini or
Rigatoni), Seasonal Vegetables, Your Choice of Chicken
or Shrimp, and Creamy House Made Sauce.

Seasonal Fresh Fish - market price

Seasonal Fresh Caught Fish Grilled and placed on a bed of Grilled Vegetables and Fingerling Potatoes. Topped with Dill Aioli and Lemons.

Desserts

Gourmet Gose Cheesecake- Whole Cheesecakes only-

\$18

Nothing Goes As Planned Cheesecake with Fresh Fruit and Whipped Topping

Flavors will vary based on current Gose on tap.

Chocolate Stout Cake with Peanut Butter Icing - \$4 per
slice