

starters

truffle fries

white truffle oil, parmesan, fresh herbs, roasted garlic aioli \$8 *gf, v

lump crab cake fritters

chipotle aioli, jalapeño jelly \$14

beer cheese & baguette

creamy cheddar, house brew, mont st. francis aged goat's cheese brulée \$12 *v

black bean hummus

bourbon barrel smoked paprika, cilantro, market vegetables, pita \$10 *vg (gf-no pita)

grilled wings

flash fried, sauced, grilled; choose from honey bourbon bbq, spicy adobo, smoky dry rub or wild yeti, with ranch or bleu cheese \$11 *gf

salads

butternut

mixed greens, roasted butternut squash, dried cherries, red onion, wildflower honey, salted pepitas \$12 *v *gf

apple & walnut

mixed greens, granny smith apple, red grapes, sugared walnuts, goat's cheese, chive, local bacon \$12 *gf

add grilled chicken to any salad \$5

sides

hand-cut fries with bourbon barrel smoked sea salt & pepper \$5 *vg, gf

braised kale with bacon & onions \$5 *gf

mac & cheese \$5 *v

weisenberger mills smoked cheddar grits \$6 *v, gf

fried brussels sprouts honey balsamic, toasted almonds, dried cherries \$7 *v *gf

daily soup \$5

side salad \$5 *vg, gf

mains

buttermilk fried chicken

boneless, skinless breast, bourbon & rosemary syrup, braised kale with bacon & onion, weisenberger mills smoked cheddar grits \$17

steak frites

hensley farm cast iron seared ribeye, chimichurri aioli, truffle fries, roasted garlic butter \$29 *gf

brisket

hensley farm braised beef, bacon onion jam, kentucky sorghum bbq, bakery roll, choice of side \$14 *add smoked cheddar \$2

kentuckiana hot brown

oven roasted turkey breast @ thigh, grilled baguette, roasted tomato, mornay sauce, browned cheddar, candied local bacon \$17

shrimp & grits

marinated shrimp, andouille sausage, weisenberger mills smoked cheddar grits, creamy romesco, chive \$20 *gf *contains almonds

*gf-gluten free | *v-vegetarian | *vg-vegan

trio of tacos

1 brisket taco, 1 pork belly taco, 1 shrimp taco, grilled corn tortillas, bacon apple slaw, pickled onions, spicy avocado crème fraiche, cilantro, lime \$14 *gf

mushroom pot pie

artisan mushrooms, coconut milk, heirloom carrots, onion, celery, herbs, pie crust \$18 *vg

brewhouse burger

blackhawk signature grind, bacon onion jam, tomato, baby arugula, house brewed beer cheese, bakery roll, choice of side \$14 *add stonecross bacon \$4 *add mont st. francis aged goat's cheese \$4

fauxhawk burger

house vegan grind, tomato jam, grilled onion, salted avocado, hydroponic lettuce, eggless bakery roll, choice of side \$12 *vg *add mont st. francis aged goat's cheese \$4

lamb meatball sliders

indiana lamb, tomato jam, goat's cheese tzatziki, hydroponic lettuce \$16

house sauces

chipotle aioli \$.75

avocado crème fraiche \$1.25

jalapeño jelly \$1.25

chimichurri aioli \$1.00

habanero bbq \$.75

tomato jam \$1.50

bacon onion jam \$1.50

adobo \$.50

bourbon rosemary syrup \$1.00

wild yeti \$.75

goat's cheese tzatziki \$2.25

additional items available until 2:30

crab cake pita wrap

lump crab fritters, grilled tomato and onion, chipotle aioli, local greens, side of jalapeño jelly, choice of side \$14

fried chicken sammie

rosemary & bourbon syrup, hydroponic lettuce, tomato, habagard pickle, bakery roll, choice of side \$11

chicken salad wrap

almonds, grapes, celery, onion, tomato, local greens, choice of side \$11

vegetable wrap

black bean hummus, carrot, celery, tomato, cucumber, pickled red onion, avocado, local greens, olive oil, choice of side \$11 *vg

small salad & soup \$11

apple walnut or butternut salad add chicken \$5