

from the kitchen



-appetizers-

bacon on a stick | 3

enough said...served over sticky maple glaze

totchos | 11

crispy tater tots, bacon, roasted corn and peppers, black beans, house beer cheese, cilantro sour cream

hotchos | 13

crispy tater tots, shredded chicken breast, candied bacon, chopped dill pickle, Manchego cheese and chef's mother clucker sauce

wings by the dozen nested on fries | 15
plain or choose from our house-made sauces: buffalo, garlic parmesan or mango jalapeno, buffalo +garlic parm mix or clucker sauce OR dry-rubs: tarragon herb or sweet wasabi

chef's hummus plate | 13

rotating selection of seasonally inspired, house-made hummus with crudité & a variety of crisps (v)

german braided pretzel | 8

brushed with spent grain, served with coarse ground mustard and house beer cheese (v)

-dinner salads-

add grilled chicken +3

autumn pear | 10

spinach escarole blend topped with seasonal fresh pears, candied bacon, dates, and bleu cheese crumble with a warm walnut dressing

apple orchard | 10

crisp romaine topped with seasonal apples, celery, golden raisins, smoked almonds, cheddar and creamy tarragon dressing

-soups-

white chicken chili | 8

tender beer-braised chicken, green chiles, corn, white beans & cheese served with a lime wedge & tortilla crisps

chef's pantry soup | 7

chef's seasonal inspired soup

-burgers & hand helds-

served with chips or add house-cut fries +2

corner burger* | 13

*a blend of USDA choice brisket and top sirloin topped with, lettuce, cheddar, tomato, onion, house aioli **bacon +2***

mother clucker | 13

crispy fried chicken breast drenched in chef's "better than nashville" hot sauce with plenty of pickles on a grilled kaiser roll

brewmaster burger*: | 16.50

a blend of USDA choice brisket and top sirloin, chef's choice of toppings, ask you server for details

name that* clucker | 13

crispy fried chicken breast drenched in chef's sweet and sticky southern sauce in between house-made belgian waffles

kielbasa cheese steak | 13

grilled and shaved fresh kielbasa smothered with banana peppers, provolone and american cheeses and chef's catsupy mustard sauce, stuffed in a fresh hoagie roll with pickles on top

black bean & butternut squash tacos | 14

earthy black beans blended with seasonal butternut squash and topped tomatillo sauce and pepita seeds on corn or flour tortillas (v)

two bacon wrapped dawgs | 10

juicy dogs wrapped in smoked applewood bacon & deep fried

-hand-tossed pizzas-

margherita | 13

house roasted tomatoes, mozzarella, fresh basil (v)

fig & pig | 13

house-made fig jam topped with candied-bacon, brown buttered apples & brie drizzled with apple butter bbq sauce

three meats to the wind | 13

creamy garlic-n-herb ricotta topped with pepperoni, kielbasa, crispy scrapple & pickled jalapeños garnished with house maple bourbon ketchup

*burgers and steaks can be cooked medium rare (125-130°); medium (135-140°); medium well (145-160°); well done (>160°)

(V) = Vegetarian (may include cheeses) (GF) = Gluten Free

Consuming raw or undercooked food increases the chance of foodborne illness. Food Allergy Notice: Foods prepared here may contain or have come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

from the kitchen



-entrees-

mgcb cast-iron mac-n-cheese | 15

four cheese blend mixed with smoked chicken and bacon

cast-iron cottage pie | 15

minced local beef and mixed vegetables with mashed potato crust

quesa brewia | 17

a crispy quesadilla filled with shredded beer braised beef topped with queso fresco, fresh cilantro served with lime wedges and a savory consommé for dipping

mgcb crab cake | 18

house-made crab cake on a bed of greens with seasonal berry garnish with a brew blanc sauce

-little hops-

served with choice of fries or fresh fruit

chicken tenders | 7 hot dog | 5 burger | 6

-dessert-

house-made ice cream | 6

seasonally inspired (2 scoops)

skillet crisp or cobbler | 8

fresh, seasonal & baked in cast-iron skillet ala mode with house-made ice cream +2

-steak on sunday-

served sundays 3:30-7:30p

coffee-rubbed usda prime-grade steak*

petite 8oz | 18

hearty 10 oz | 25

served with hunter sauce, potatoes romanoff and chef's choice seasonal vegetable

-mgcb unboxed-

take-out only

boxes for 2 | 25 boxes for 4 | 40

bbq box

david e. bourbon bacon bbq sandwiches + mgcb mac-n-cheese + baked beans

wings & fries box

*choose from our house-made sauces** additional sauces + 1 for 2*

totchos & tenders box

*chef tia's signature totchos with crispy chicken tenders, choose from our house-made sauces***

***buffalo, garlic parmesan or mango jalapeno, buffalo +garlic parm mix or clucker sauce OR dry-rubs: tarragon herb or sweet wasabi*

-the corner of local life-

burger night	wednesdays
wing night & trivia	thursdays
live music	fridays
steak night	sundays

check-out our facebook page for events and specials @gretnabrewery

wed-thurs 4-10p | fri-sat 12-10p | sun 11a-8p