

from the kitchen



-entrees-

starting at 4p

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

meatloaf | 18

chef's grammy's recipe bacon wrapped meatloaf, served with boursin mash and seasonal veggies

-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