



2023 New York Belgian-Style Brewery of the Year

HOP CULTURE

One of the World's Best
Breweries to Watch in 2024

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**MENU FOR
SUNDAY 5/5**

**Brunch at the Barn
(12pm-4pm)**

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Chef Jayden's Features
Rise & shine Belgian style

April's Mix \$9

Guava Libre guava & blood orange sour +
splash of Fox Run Hedonia Traminette

Warm Croissant \$6

Strawberry jam

PAIR WITH: Raspberry Sour

Adobo Home Fries \$5

Lightly dusted with paprika, black pepper
onion powder, oregano, cumin

PAIR WITH: Belgian Lager

Tropical Pavlova \$11

Housemade pillowy baked meringue
Guava Libre cream & fresh mango

PAIR WITH: Guava Libre

Rise & Shine Sandwich \$16.50

Hickory smoked bacon, sharp cheddar
scrambled eggs, warm flaky croissant

PAIR WITH: Spring Farm Ale

Eggs Benedict \$16

Breakfast sausage, poached eggs, english muffin
classic hollandaise sauce, adobo home fries

PAIR WITH: Mt. Coalescence Tripel

Summer BBQ Flatbread \$16

House smoked BBQ pulled pork, grilled onions
sharp cheddar, Belgian Stout BBQ sauce
grilled naan, with or without pickled jalapeños

PAIR WITH: Speciale Belge

Cinco de Mayo Chile Colorado \$23

Bedient Farms center cut chuck roast
slowly braised in Scotch Ale
warming Mexican spice, braised adzuki beans & rice

PAIR WITH: Grand Cru Dubbel

Ardennes Waffle \$14

Yeast dough topped with choice of
maple syrup & butter, Belgian chocolate sauce or
mixed berry jam & crème fraiche

PAIR WITH: April's Mix

Coconut Cream Pie Cheesecake \$10

PAIR WITH: Belgian Stout

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Favorite Shareables

*Elevate your experience with our
suggested pairings*

Greek Olive Medley \$5

PAIR WITH: Grand Cru Single

Cheesy Pretzel Braid \$15.50

Soft pretzel braid with warm Tripel & gruyère fondue

PAIR WITH: Belgian Blonde

Belgian Frites \$9 for 2 guests / \$15 for 4 guests

Hand-cut, twice-fried potatoes with
choice of housemade sauce:
garlic aioli, truffle aioli, harissa aioli
curry ketchup, comeback sauce

PAIR WITH: Belgian Hazy IPA, Belgian Lager

Mushroom Fancy Toast \$13.75

Roasted mushrooms, Wisconsin goat cheese, herbs

PAIR WITH: Grand Cru Dubbel

Savory Beer Mussels \$18.50

Steamed with Belgian Wheat, garlic, butter
dijon mustard, shallot, grilled herb bread

PAIR WITH: Belgian Blonde

Springtime Creamy Beer Mussels \$20

Steamed with Belgian Wheat, roasted tomatillos
roasted bell peppers, Spring fennel, basil
touch of coconut milk, grilled herb bread

PAIR WITH: Mt. Coalescence Tripel

Dolfin Chocolates \$18

24 assorted dark & milk chocolates imported from
one of Belgium's oldest chocolatier

PAIR WITH: All sips

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Ring the Bell!
BUY A THANK YOU
ROUND FOR THE KITCHEN \$10

Please inform our staff of specific food allergies