2023 New York Belgian-Style Brewery of the Year

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

SAMPLE MENU FOR
WEDNESDAYS & THURSDAYS
Dinner at the Barn
(3pm-8pm)

Wednesdays at the Barn
Brewmaster's Burger & Beer Pint $20

Thursdays at the Barn
Pot of Mussels + Beer or Wine $20

Favorite Shareables
Elevate your experience with our suggested pairings

Greek Olive Medley $5
PAIR WITH: Grand Cru Single

Ardennes Deviled Eggs $8.50
Miso, sesame & Thai chilis
PAIR WITH: Belgian Lager

Bacon Wrapped Medjool Dates $10.50
Wisconsin goat cheese, hickory smoked bacon
PAIR WITH: Grand Cru Quadrupel

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, andalouse sauce, comeback sauce
PAIR WITH: Belgian Hazy IPA

Mushroom Fancy Toast $13.75
Roasted mushrooms, Wisconsin goat cheese, herbs
PAIR WITH: Barrel Dubbel

House Smoked Trout Fancy Toast $15
Harissa, crème fraîche, capers
pickled fennel, roasted red peppers
PAIR WITH: Spring Farm Ale

Brewmaster Burger $18
Chargrilled beef, sharp cheddar, marinated onions
comeback sauce, grilled Texas Toast
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, Barrel Tripel

Thai Style Mussels $22
Steamed with Belgian Wheat, ginger, basil, lemongrass
chilis, coconut milk, grilled herb bread
PAIR WITH: Belgian Wheat

Brewmaster Sausage $16.50
Bostrom Farms Bratwurst made with Speciale Belge
red sauerkraut, dijon-style mustard
warm German-style potato salad
PAIR WITH: Speciale Belge

Coconut Cream Pie Cheesecake $10
PAIR WITH: Belgian Stout

Belgian Chocolate "Mini Cupcake" Truffles $11
Salted caramel, lemon cheesecake
banana cream pie & salty fudge cream
Add a Brewmaster Favorite Flight for $10

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

Please inform our staff of specific food allergies