



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 4/21**

**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

Rise & Shine Sandwich \$16.50
Hickory smoked bacon, sharp cheddar
scrambled eggs, warm flaky croissant
PAIR WITH: Spring Farm Ale

Morning Flatbread \$15/\$17
Scrambled eggs, mushrooms, sharp cheddar
comeback sauce drizzle, grilled naan
with or without hickory smoked bacon
PAIR WITH: Belgian Blonde

Ardennes Waffle \$14
Yeast dough topped with choice of
maple syrup & butter or
apple cinnamon jam & crème fraîche
PAIR WITH: April's Mix

Brewmaster Hash \$17.50
Tasso ham, roasted onions, peppers & potatoes
scrambled eggs, harissa aioli drizzle
PAIR WITH: Speciale Belge

Mush Love Warm Mushroom Salad \$17/\$18
Oyster, Chestnut, Coral & Bear's Head mushrooms
shaved sunchoke, parsnips, arugula
soy ginger vinaigrette, Muranda Parmesan
toasted sunflower seeds
with or without soft poached egg
PAIR WITH: Spring Farm Ale

Carne Asada Steak & Eggs \$30/\$32
Grilled Rosenkrans Farm skirt steak
adzuki beans, poblano cream, crispy onions
with or without over easy eggs
Paired with: Grand Cru Dubbel

Coconut Cream Pie Cheesecake \$10
PAIR WITH: Belgian Stout

Tropical Pavlova \$11
Housemade pillowy meringue
lime cream & tropical fruit
PAIR WITH: Guava Libre

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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: Grand Cru Tripel

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: Scotch Ale

Cheese & Meat Flight \$23.50
Speck smoked ham, Salami calabrese
Muranda Smoked Cheddar, Dilly Girl &
Lady of the Lake, house pickled vegetables
PAIR WITH: Barrel Tripel

Savory Beer Mussels \$18.50
Steamed with Belgian Wheat, garlic, butter
dijon mustard, shallot, grilled herb bread
PAIR WITH: Belgian Blonde

Neuhaus Chocolates \$18
10 assorted dark & milk chocolates imported
from 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