



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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**SAMPLE MENU FOR
SUNDAYS**

**BRUNCH AT THE BARN
(12pm-4pm)**

Chef Jayden's Features

Rise & shine Belgian style



Sunday Beermosa \$9

Raspberry Sour with a splash of
Fox Run Brillante Sparkling Riesling

Croissant \$6

Strawberry jam or tart blueberry preserves

PAIR WITH: Raspberry Sour

Ardennes Parfait \$11

Ithaca Milk yogurt, granola
Ravines honey, mixed berry compote

PAIR WITH: Honey Wheat

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
grilled naan, with or without hickory smoked bacon

PAIR WITH: Speciale Belge

Ardennes Waffle \$14

Yeasted dough topped with choice of
local maple syrup & butter or
tart blueberry preserves & crème fraîche

PAIR WITH: Barrel Wild Cherry Sour

Brewmaster Corned Beef Hash \$17.50

Beef brisket, scrambled eggs, roasted peppers
onions, potatoes, comeback sauce drizzle

PAIR WITH: Speciale Belge

Springtime Panna Cotta \$9

Crème fraîche & Ravines honey custard
housemade blueberry compote, vanilla wafer

PAIR WITH: Honey Wheat

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Favorite Shareables

*Elevate your experience with our
suggested pairings*

Greek Olive Medley \$5

PAIR WITH: Grand Cru Single

Mushroom Fancy Toast \$13.75

Roasted mushrooms, Wisconsin goat cheese, herbs

PAIR WITH: Barrel Dubbel

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

Cheese & Meat Flight \$23.50

Speck smoked ham, Finocchiona fennel salami
Muranda Old Man Cheddar, Red Buddy &
Lady of the Lake, house pickled vegetables

PAIR WITH: Barrel Belgian Stout

Brewmaster Sausage \$16.50

Bostrom Farms Bratwurst made with Speciale Belge
red sauerkraut, warm German-style potato salad

PAIR WITH: Speciale Belge

Savory Beer Mussels \$18.50

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

PAIR WITH: Belgian Blonde, Barrel Tripel

Belgian Chocolate Truffle Mini "Cupcakes" \$11

Salted caramel, lemon cheesecake
banana cream pie & salty fudge cream

Add a Brewmaster Favorite Flight for \$10

Please inform our staff of specific food allergies