

p.u.b. fare


to share



duck fat fries - 7
house-smoked ketchup


ahi tuna crudo - 13 
crispy capers, olives, lemon vinaigrette, basil puree, crostini

vegetable dumplings - 8 
asian slaw, soy-ginger dipping sauce

duck confit p.u.b. tacos - 14 
hudson valley duck, jalapeno-raspberry bbq, queso fresco, lime

house chips - 4 
waffle cut, proprietary spices

devil's eggs - 6  
deviled eggs with a kick


chicken liver mousse - 8 
cognac, toasted pistachios, beer mustard, sourdough

meatballs & mushrooms - 13
angus beef & Nueske bacon meatballs, wild mushrooms, whole grain mustard demi-glace

brewer's

boards

charcuterie ~ 16
our mixed pickles, beer mustard, sourdough

artisanal cheeses ~ 17 
fresh fruit, fruit compote, mixed nuts, crostini

brewer's combo ~ 32
our artisanal cheese & charcuterie selections with all the accompaniments

 Gluten free upon request

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pickled

local farm fresh produce, pickled in-house, fresh ricotta, black olive puree, sourdough toast
\$6 each




spiced beets	truffled cauliflower
caraway carrots	very hot peppers
wild mushrooms	brussels sprouts
sunchokes	swiss chard
romanesco	shishito peppers
celery root	



kimchee - 7
mung bean salad, marinated cucumbers



chef's choice mixed pickle sampler - 15



things

soup & salads


roasted asparagus bisque - 8 
local organic asparagus, hazelnut oil, toasted hazelnuts


local mixed greens salad - 8  
baby greens, swiss chard, kale, cherry tomatoes, red onion, radishes, lemon herb vinaigrette

superfood & ancient grains - 11  
kale, broccoli, almonds, carrots, quinoa, farro, blueberries, pomegranate vinaigrette

bitter greens & goat cheese - 9  
mache, arugula, oranges, hazelnuts, citrus-thyme vinaigrette

not to share

craft mac & cheese - 12 
seasonal vegetable, herbed bread crumb topping, ipa beer cheese, add *crispy pork belly* + 5

veggie ramen bowl - 14 
udon noodles, wild mushroom broth, carrots, scallions, spinach, zucchini, bean sprouts, wakame, hardboiled egg, add *pork belly* + 5

bulgogi steak - 18
marinated allen brothers prime butcher's steak, kimchee & accompaniments, add *farm fresh egg* + 2

p.u.b. burger - 12
lettuce, tomato, onion, smoked ketchup, brioche bun
house chips, pickles
add *bacon* + 2, *cheddar* + 1, *smoked cheddar stout cheese* +3

wild mushroom flatbread - 13 
house made beer ricotta, fresh mozzarella, shallots, micro greens, add *farm fresh egg* + 2

fried chicken sandwich - 16
beer battered boneless thighs, coleslaw, beer mustard, ciabatta
house chips, pickles

slow roasted pork belly - 15
crispy polenta, balsamic gastrique


beer bbq brisket sandwich - 19
house-smoked brisket, bbq sauce, pepper jack cheese, house-pickled hot pepper & red cabbage slaw, cuban roll
house chips, pickles

monthly specials


weyerbacher month

ask your server for recommended beer pairings

may, 19

prosciutto & fig flatbread - 15 
prosciutto di parma, fresh figs, house made beer ricotta, fresh mozzarella, red pepper flake, balsamic reduction

blackened sea scallop tacos - 16 
jicama slaw, salsa verde, creamy horseradish, queso fresco, cilantro, lime, corn tortillas

 farmer's market board - 18  
chef's choice of local organic vegetables, emily g's tomato jam, toasted sourdough

beer steamed mussels - 12
pei mussels, beer garlic sauce, cherry tomatoes, mixed herbs, crostini



black truffle kobe burger - 20
wagyu beef, demi-glace, dolce gorgonzola, caramelized onions, lettuce, tomato, brioche bun
house chips, pickles

lobster fettucine - 24
north atlantic lobster, house made fettucine, spring vegetables, white wine sauce, parmigiano reggiano

crispy duck breast - 26 
hudson valley duck, carolina strawberries, curly green kale, black quinoa, port demi-glace

allen bros filet mignon - 32 
roasted fingerling potatoes & spring vegetables, mushroom duxelles, burgundy demi-glace

no substitutions *** please alert your server of any food allergies or dietary requirements ***
*** we respect any guest with a food allergy, despite our best efforts we cannot guarantee against cross-contamination ***
consumer advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses

 Vegetarian friendly  Gluten Free available *be sure to inform your server of either preference before ordering*