



EVENT MENU

APPETIZERS

\$8 PER PERSON (10 person order minimum per selection)

House-made Pretzel Bites

A House Favorite!

Served with Ale mustard

Crostini

with Bayley Hazen blue cheese, Asian pear, and local honey drizzle

Vegetable Tempura Fritters

Shredded fresh vegetables battered in tempura and fried until crispy. Served with a house remoulade

Corn Fritters

Served with UFO honey mustard dipping sauce

Pepperoni Pizza Egg Rolls

Served with marinara sauce

Jalapeno Poppers

Served with a chipotle ranch sauce

Crudit 

Fresh seasonal vegetables with house-made ranch and roasted garlic hummus

Mozzarella Sticks

Served with marinara sauce

Boneless Chicken Wings

A House Favorite!

Choice of house-made BBQ sauce, Buffalo or Jonas Sauce. Served with blue cheese and ranch dressing

Fried Green Beans

Served with chipotle ranch sauce

Mini Gyros Bites

Marinated beef, local feta, tzatziki, sweet-pickled tomato and shaved red onion served on a pita chip

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

++ DENOTES 9% VERMONT STATE TAX AND 20% GRATUITY



Soup and Salad

\$15 Per Person Choose 1 Soup 1 Salad

Soup

CHOOSE 1

New England Clam chowder

Smoked tomato and Vermont cheddar

Taproom chili **House favorite!**

Butternut squash and Heirloom apple

Loaded baked potato and Vermont cheddar

Roasted Chicken and sausage gumbo

Pulled pork burnt end and red bean stew

Salad

CHOOSE 1

House Caesar- Chopped romaine, fresh shredded parmesan, and house made pretzel croutons. Tossed in Caesar Dressing

Local garden salad- Fresh mix of greens, cherry tomatoes, English cucumbers, and shredded carrots (choice of Maple Balsamic or Ranch dressing on the side)

Greek salad-Fresh mix of greens, English cucumbers, kalamata olives, cherry tomatoes, and chopped green peppers. Tossed with a house-made red wine vinaigrette

Crafted Sliders

\$20 per person - choose up to 3 options

*All sliders served on mini brioche bun *GF slider rolls available upon request +1\$ with notice*

Grilled Chicken

Topped with roasted garlic mayo, house-Blake Hill Bacon jam, sweet-pickled tomatoes

The Cheeseburger

Topped with fried pickle chip and Special sauce

Rec League Fried Chicken

A House Favorite!

Tossed in House-made Buffalo sauce and topped with Monterey jack and blue cheese dressing

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Steak and Cheese

Topped with our Harpoon cheese sauce and sauteed onions & peppers

Falafel

Hummus, tzatziki and shaved red onion

French Dip

Shaved steak, horseradish sauce and Blake Hill caramelized onion jam

The Italian

Topped with sopressatta, pepperoni, prosciutto, fresh mozzarella, and herb oil

Herb Roasted Chicken

Topped with Blake hill apricot and orange chutney, Swiss cheese and roasted red pepper

Grilled Steak

Topped with Chimichurri, shredded iceberg, and Maplebrook Farm mozzarella

Caprese

Topped with Maplebrook Farm Mozzarella, marinated tomato, fresh basil, and a balsamic reduction

House Smoked Brisket***A House Favorite!***

Topped with sweet pickles, Vermont cheddar, and our House BBQ Sauce

Seasonal Roasted Veggie

Topped with local goat cheese and house-made Dijon aioli

The Vermonter***A House Favorite!***

Topped with local ham, local Camembert cheese, and sliced heirloom apples

Wood Fired Pizza

\$24 per person - choose up to 2 options, 1 salad and 1 dessert

Made with a house made dough *GF pizza dough available upon request +2\$ with notice

The White Pie

Local feta, marinated tomato, and spinach.
Served with a house made white sauce base and a shredded cheese blend

The Margarita

Local stewed tomatoes, Maplebrook mozzarella and fresh torn basil and dates. Served with pita bread

The Cellerman's BBQ

Harpoon house smoked burnt ends with banana peppers, our signature red sauce, and a cheese blend

Buffalo Chicken

House pulled chicken tossed in buffalo sauce. A ranch base with a blue cheese crumble topping, shredded cheese blend, and diced celery

The Brewer's Meat

North Country Smokehouse bacon, ham, and sausage. Server with our signature red sauce base and a shredded cheese blend

Classic

Our signature red sauce and a shredded cheese blend- as is or topped with North Country Smokehouse pepperoni

SMOKEHOUSE BBQ

\$27 per person - choose up to 2 options, 1 salad and 1 dessert

Main Course

CHOOSE 2

House Smoked Brisket

House Smoked Pork

North Country Smokehouse Sausage

BBQ Chicken

BBQ Shrimp

Smoked Seasonal Vegetables

Sides

CHOOSE 2

BBQ Baked beans

Potato salad with hardboiled egg

House baked cornbread with Blake Hill Heirloom
Apple Jam

Seasonal mixed fruit salad

Pasta salad

House-Made Desserts

CHOOSE 1

Chocolate Porter Pecan Pie

Harpoon Cider Apple Cobbler

Brewhaus Delikatesse

\$49 per person - choose 2 entrees, 2 sides and 1 dessert

Main Course

CHOOSE 2

Rosemary white balsamic marinated flank steak
with blue cheese sauce House Smoked Pork

Statler chicken breast with a porcini mustard
sauce

Seared halibut

Vegetable wellington with balsamic reduction

Confit duck leg with cranberry IPA compote

Aged strip loin with rosemary porter demi-glace,
and red peppercorns North Country
Smokehouse Sausage

Sides

CHOOSE 2

Roasted garlic mashed potatoes

Roasted root vegetables

Broccolini

Herb butter rice pilaf

Garlic green beans

House-Made Desserts

CHOOSE 1

White chocolate mousse with Blake Hill tart cherry jam

Flourless chocolate cake with stout whipped cream

THE BEER GARDEN BBQ

\$24 per person - choose up to 2 options, 1 salad and 1 dessert

Main Course

CHOOSE 2

Grilled Hamburgers

Hebrew National hot dogs

North Country Smokehouse kielbasa

Grilled chicken

Vermont made harvest vegetable burger

Sides

CHOOSE 2

Kettle chips

Fruit skewers

Pasta salad

Corn on the cobb

Deviled eggs

House-Made Desserts

CHOOSE 1

Strawberry shortcake

Spent grain blondies with Vermont maple
crème

Trattoria

\$27 per person - choose up to 2 options, 1 salad and 1 dessert

Main Course

CHOOSE 2

Fresh baked lasagna *meat or vegetarian

Chicken Parmesan

Broccolini Alfredo *as is or add chicken

Cheese tortellini with house made
Bolognese

Meatballs with fresh Vermont pasta

Sides

CHOOSE 2

Roasted Potatoes

Garlic Bread

Caprese Salad

Roasted Brussel Sprouts

House-Made Desserts

CHOOSE 1

Assorted Cannoli

Tiramisu

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