

APPETIZERS

Flying Horse Snack Mix – the perfect taproom snack to pair with any beer, wine or cocktail. Our house-made mix of pretzels, oyster crackers, and cheddar crackers baked and tossed in our house spicy ranch seasoning. \$2.50

Taproom Chips and 'Nduja Dip – house-made homestyle seasoned chips served with our signature 'Nduja (in-DOOJ-ah) salami goat cheese dip. A MUST TRY!!! \$8

Fried Cheese Curds – a generous portion of freshly battered mozzarella cheese curds served with our house-made Gochujang ranch dip \$6

Hummus Platter – fresh red-pepper hummus drizzled with olive oil (or Sriracha if you are feeling spicy!), topped with feta cheese and kalamata olives served with Farm-to-Market parmesan cracker and assortment of vegetables. \$9

Beer Mug Pretzel – nearly one pound of KC local-Pretzel Boy's soft pretzel shaped like a beer mug served with whole-grain dark ale mustard and a rotating house-made beer cheese \$10

SALADS

BLT Wedge – a fresh wedge of iceberg lettuce, cherry tomatoes, crumbled bacon and applewood smoked bleu cheese drizzled with our house-made buttermilk ranch \$10

House Chop – fresh spring mix, cherry tomatoes, julienne red onion, cucumber, celery, carrots, pepperoncinis and shredded mozzarella cheese served with golden romano Italian dressing \$8

The Greek – fresh romaine lettuce, sliced cucumber, cherry tomatoes, julienne red onion, kalamata olives and pepperoncinis with crumbled feta cheese and house made Greek vinaigrette dressing \$10

Summer Seasonal Salad – fresh arugula spring mix topped with fresh strawberries, dried cranberries and candied pecans topped with a light Champagne vinaigrette \$10

FLATBREADS

Brookside Brie – brie cheese spread, dried cranberries, deli ham, julienne red onion and mozzarella cheese topped with arugula and a drizzle of locally sourced honey. \$9

Four Cheese Sausage Kale – house-made red sauce, spiced Italian sausage piled on with romano, parmesan, ricotta and mozzarella cheese blend topped with fresh kale. \$9

'Nduja Bleu – house-made red sauce, a heaping portion of 'Nduja (in-DOOJ-ah) salami topped with applewood smoked bleu cheese and mozzarella then dusted with crushed red pepper. SPICY!!! \$9

The Classic – house-made red sauce topped with pepperonis, Italian sausage, black olives, fresh mushrooms and mozzarella cheese. A family favorite! \$9

Buffalo Chicken – signature buffalo ranch sauce, applewood smoked bleu cheese, grilled chicken breast and mozzarella with a pinch of freshly grated cheddar cheese. \$9

Cubano – Cuban mojo roasted pork, deli-sliced ham, tangy dill pickles and a drizzle of signature mustard sauce topped with a mix of swiss and mozzarella cheese. \$9

Thai Chicken Basil – sweet & spicy gochujang sauce, grilled chicken breast, fresh basil, minced garlic and julienne red peppers topped with mozzarella cheese and a drizzle of sriracha. \$9

Greek Goddess Pizza – crispy flatbread crust with an olive oil drizzle and melted mozzarella topped with our Greek Salad. \$9

DESSERT

Donut Holes – eight of our delicious, fried donut holes rolled in a mixture of sugars topped off with a drizzle of sweet caramel. \$5

Glacé Ice Cream – Local chocolate maker- Christopher Elbow's artisan ice cream line- Glacé. Locally sourced and locally made! We rotate our ice cream flavors regularly so ask our staff what's the latest scoops are! \$3