

TIMBERYARD BREWING CO

KITCHEN MENU

APPS

- Smoked Chicken Wings** \$13
Choose one: spicy buffalo, garlic parmesan, mango habanero, or dry rub. Six wings served with carrots, celery, pickles, and your choice of bleu cheese or ranch. (GF)
- Local Soft Pretzel** \$10
Locally baked brewer's grain soft pretzel with house mustard, beer cheese, dry-hopped pickles. (V)
- Dry Hopped Pickle Flight** \$9
Four variety sampler: Citra, Simcoe, Sabro, & Ekuanot. (V,GF)
- Hush Puppies** \$8
A dozen crispy, savory cornmeal hush puppies with a tangy Cajun Remoulade sauce for dipping. (V)

SALADS

- Caesar Salad** \$10
Romaine lettuce, parmesan, croutons, house-made caesar dressing. Add chicken or pork \$5. Add bacon \$3 (GF*)
- Winter Salad** \$11
Mixed greens, roasted butternut, pumpkin seeds, dried cranberries, shaved cheese, black garlic/maple vinaigrette. Add chicken or pork \$5. Add bacon \$3 (V, GF)

SOUP

- Tomato Soup** \$5 Cup / \$8 Bowl
Creamy tomato soup made w/roasted garlic & hindsight ipa.
- Soup of the Day**
Check the Special Board!

FLATBREAD PIZZA

- Cheese** \$14
Zesty tomato sauce with four cheese blend. (V)
- BBQ** \$17
Smoked chicken or pork, house bbq sauce, red onion, cheddar, mozzarella. Add bacon \$3
- Hot Honey & Pepperoni** \$15
Four cheese blend with pepperoni and hot honey drizzle

MAC & CHEESE

- Classic** \$12
Elbow macaroni with rich, creamy cheese sauce (V)
- Buffalo Chicken** \$15
Topped with Buffalo chicken & bleu cheese crumble
- BBQ Pork** \$15
Topped with pulled pork & BBQ Sauce

KIDS MENU

- Kids Mac & Cheese** \$6
Kid sized portion of our classic mac (V)
- Kids BBQ Plate** \$8
BBQ Chicken or Pork and one side
- Kids Cheese Pizza** \$7
Half a flatbread pizza with tomato sauce & cheese

MAINS

(Include your choice of side)

- Signature Pork Sandwich** \$17
Slow smoked bbq pork, braised collards, cheddar, & stout bbq sauce on a toasted brioche bun. (GF*)
- BBQ Plate** \$17
BBQ chicken or pork with your choice of two sides, and two hush puppies. Upgrade to both meats for \$5. (GF*)
- BBQ Braised Beef Short Rib** \$19
Marinated in a special sweet BBQ sauce and slow cooked until its falling off the bone. Served with your choice of side. (GF)
- Bratwurst** \$14
Bratwurst sausage, smoked & braised in helles lager, on a pretzel bun with sauerkraut, Munich mustard, and beer cheese for dipping.
- Timberyard Grilled Cheese** \$12
Mix of 3 cheeses on locally baked whole wheat Bread, with choice of side or a cup of tomato soup. Add bacon \$3 (V)
- Chicken Caesar Wrap** \$15
Sliced smoked chicken thigh, Caesar salad, shaved Parmesean and croutons. Add bacon • \$3
- Buffalo Chicken Wrap** \$15
Buffalo chicken, lettuce, red onion, and bleu cheese. Add bacon • \$3
- Mango Habanero Chicken Wrap** \$15
Smoked chicken thigh, mango habanero sauce, lettuce, red onion, bacon, and ranch

SIDES

Certain menu items include a choice of side. Order a la carte \$4

Baked Beans

Appalachian style baked beans made w/ apple cider and bacon. (GF)

Bacon Braised Collards

Southern style collard greens with brown sugar, apple cider vinegar and bacon. (GF)

Tahini & Honey Smoked Carrots

Tender smoked carrots w/tahini, honey, toasted sesame, sunflower, & pumpkin seeds. (V, GF)

Mac & Cheese (+\$2)

Elbow macaroni with rich, creamy cheese sauce (V)

Kettle Chips or Side Salad

DESSERT

- Basque Style Cheesecake** \$12
Rich, individual cheesecake with a golden, caramelized exterior and light, creamy interior. Topped with a local blueberry compôte and served with vanilla ice cream & whipped cream. (V)
- Apple Blossom** \$8
Warm flaky and apple pastry served with vanilla ice cream, fresh whipped cream, and candied pecans. (V)
- Mississippi Mud Pie** \$12
Warm chocolate cake with a silky chocolate pudding, mounds of fudge sauce, and white chocolate drizzle. (V)
- Jeni's Ice Cream** \$4
All natural ice cream. Choose from a variety of flavors (V)

**Check the Board for This Week's
SPECIALS**

(V) = Vegetarian, (GF) = Gluten Free, (GF*) = Gluten Free upon Request