

TIMBERYARD BREWING CO

KITCHEN MENU

APPS

Smoked Chicken Wings \$14

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 \$11

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, wildflower Dijon 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 \$15

Zesty tomato sauce with four cheese blend. (V)

BBQ \$18

Smoked chicken or pork, house bbq sauce, red onion, cheddar, mozzarella. Add bacon \$3

Hot Honey & Pepperoni \$17

Four cheese blend with pepperoni and hot honey drizzle

MAC & CHEESE

Classic \$13

Elbow macaroni with rich, creamy cheese sauce (V)

Buffalo Chicken \$16

Topped with Buffalo chicken & bleu cheese crumble

BBQ Pork \$16

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 \$18

Slow smoked bbq pork, braised collards, cheddar, & stout bbq sauce on a toasted brioche bun. (GF*)

BBQ Plate \$18

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 \$20

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 \$16

Buffalo chicken, lettuce, red onion, and bleu cheese. Add bacon • \$3

Mango Habanero Chicken Wrap \$16

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**