

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.

Local Soft Pretzel **\$10**

Locally baked brewer's grain soft pretzel with house mustard, beer cheese, dry-hopped pickles.

Dry Hopped Pickle Flight **\$9**

Four variety sampler: Citra, Simcoe, Sabro, & Ekuanot.

Hush Puppies **\$8**

A dozen crispy, savory cornmeal hush puppies with a tangy Cajun Remoulade sauce for dipping

SALADS

Caesar Salad **\$10**

Romaine lettuce, parmesan, croutons, house-made caesar dressing. Add chicken or pork \$5. Add bacon \$3

Spring Salad **\$11**

Mixed greens, diced apple, shaved cheese, and almond slivers with strawberry vinaigrette. Add chicken or pork \$5. Add bacon \$3

SOUP

Tomato Soup **\$5 Cup / \$8 Bowl**

Creamy tomato soup made w/roasted garlic & hindsight ipa.

FLATBREAD PIZZA

Cheese **\$14**

Zesty tomato sauce with four cheese blend

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

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

Kids BBQ Plate **\$8**

BBQ Chicken or Pork and one side

Kids Cheese Pizza **\$7**

Half a flatbread pizza with tomato sauce & cheese

MAINS

(Includes cole slaw and your choice of side)

Bratwurst **\$14**

Bratwurst sausage, smoked & braised in helles lager, on a pretzel bun with sourkraut & Munich mustard, and beer cheese for dipping.

Timberyard Grilled Cheese **\$12**

Mix of 3 cheeses on locally baked whole wheat bread, served with cole slaw and choice of side or a cup of tomato soup. Add bacon \$3.

Signature Pork Sandwich **\$17**

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

BBQ Plate **\$17**

BBQ chicken or pork with your choice of two sides, coleslaw, and two hush puppies. Upgrade to both meats for \$5

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

SIDES

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

Baked Beans

Appalachian style baked beans made with apple cider and bacon.

Bacon Braised Collards

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

Tahini & Honey Smoked Carrots

Tender smoked carrots w/tahini, honey, toasted sesame, sunflower, & pumpkin seeds.

Corn on the Cob

Lager steamed sweet corn

Mac & Cheese (+\$2)

Elbow macaroni with rich, creamy cheese sauce

Side Salad or Kettle Chips

DESSERT

Basque Style Cheesecake **\$12**

Rich, individual cheesecake with a golden, caramelized exterior and light, creamy interior. Topped with a strawberry compôte and served with vanilla ice cream & whipped cream.

Apple Blossom **\$8**

Warm flaky and apple pastry served with vanilla ice cream, fresh whipped cream, and candied pecans.

Chocolate Truffle Cake **\$12**

Chocolate truffle cake featuring a decadent dark truffle mousse, with a hint of hazelnut, garnished with a mini chocolate bar and hazelnut. Served with vanilla ice cream, fresh whipped cream, and a chocolate drizzle.

Jeni's Ice Cream **\$4**

All natural ice cream. Choose from a variety of flavors

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