

TIMBERYARD BREWING CO

Kitchen Menu

Timberyard Bacon Pub Cheese • 7

Vermont sharp cheddar whipped with Timberyard Lager and topped with smoked bacon & scallions. Served with whole-grain crackers and Dry Hopped Pickles.

Fresh Goat Cheese Spread • 7

Fresh goat cheese whipped with Wild Apple Ale and topped with homemade apple butter using apples from Brookfield Orchards. Served with whole-grain crackers and Dry Hopped Pickles.

Soft Pretzel • 8

Fresh baked pretzels from Crust Artisan Bakeshop in Worcester, MA. Served with homemade mustard, House Ale cheese sauce, and Dry Hopped Pickles. ☺

Ed's Spread and Stuffed Grape Leaves • 8

Weekly variety of dips from our friends at Ed Hyder's Mediterranean Marketplace. Served with warm pita and stuffed grape leaves.

Mac and Cheese • 9

Rotini pasta tossed with our House Ale cheese sauce and topped with parmesan and garlic breadcrumbs. Served with a side of local greens.

Beer Braised Bratwurst • 12

Local bratwurst from Stillman's Quality Meats in Hardwick, MA, made custom for us using Timberyard Lager. Served on a fresh baked roll and topped with sauerkraut and homemade mustard.

Buffalo Cauliflower Panini • 12

Buffalo roasted cauliflower mixed with cream cheese and celery, served on fresh baked Focaccia from Birchtree Bread Company in Worcester, MA. Grilled on our Panini press with cheddar cheese and served with a side of our homemade blue cheese dressing and chips or salad.

Mozzarella, Tomato and Arugula Pesto Panini • 12

Slices of fresh mozzarella, oven roasted tomatoes, and homemade arugula pesto, served on fresh baked Focaccia from Birchtree Bread Company in Worcester, MA. Grilled on our Panini press and served with chips or salad.

Soup of the Day • 6

"Mmmm. That sounds good. I'll have that"

PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY