

The Market Garden Brewery

Pub Fare:

Bacon Dusted Popcorn 3

House Chips with Dip 5

Pretzel, baked, hot, mustard, garlic cheese 5

Scotch Egg, smoked mettwurst, remoulade 7

Seasoned Fries, MG sauce, ketchup 6

Wings, hot, mild, bbq, or dry spiced 6 half, 10 full

Mussels, tomato, garlic, sausage 8

Currywurst, Traditional German street food. Grilled garlic knackwurst, house fries, curried tomato sauce 9

Sandwiches

MG Burger, 1/2#, cheddar, chimichuri, veggies, aioli 10

Add Bacon 1

Veggie Burger, house made black bean, swiss, garden, MG sauce 9

Fried Chicken Sandwich, braised collard greens, bacon, sawmill gravy, tomato, english muffin 10

Chorizo Joe, house made chorizo sloppy joe, cheddar, tomato 9

BLT, bacon, charred tomato, lettuce, MG sauce 8

Cuban, braised pork, ham, swiss, house pickles, mustard 10

All sandwiches served with house made chips, sub fries \$1

Soups and Salads:

Soup of the day 6

Caesar Salad, romaine, parmesan, charred bread, caper remoulade 8

Add fried calamari, rock shrimp 3

Classic Wedge, iceberg, oven cured tomatoes, bacon, bleu cheese dressing 8

Market, mixed greens, tomatoes, carrots, radish, mustard vinaigrette 9

House, mixed greens, mustard vinaigrette, parmesan 5

Add grilled chicken to any salad 3

Market Fare

Tacos | sets of three, no mixing

Al Pastor, roasted pork, pineapple/jalapeno salsa, queso fresco 9

Pollo Adobada, red chili marinated chicken, salsa verde, queso fresco 9

Frijoles Negro, black bean, salsa verde, cabbage slaw, queso fresco 8

Tacos de Camarones, rock shrimp, roasted poblano crema , cabbage slaw 10

Specials

Chorizo Con Papas, house made chorizo and queso fresco, potatoes, green chilis 7

Chili Rellenos, poblano pepper, queso and vegetable stuffed, batter fried, chili rojo 7

Entrees

Mustard & Buttermilk Fried Chicken, grilled biscuit, sausage creamed collard greens, spicy honey 16

Market Garden Beer Sausage, grilled and simmered in MG beer, crispy potato, cabbage, apple/mustard demi 15

Grilled Steak Frites, fries, gravy, dressed greens 19

Not So New England Lobster Roll, fresh claw meat, celery, pickled radish slaw, soft bun, chips 16

Grilled Salmon, crab, mushrooms, corn, scallions, Vermont butter 17

Meat and Cheese Selection

3 each | All for 10

Lake Erie Blooma, OH

Mild ripened goats milk. Made in Cleveland.

Try with: The Boss Lager

Grafton Clothbound Cheddar, VT

Sharp white cheddar. The classic US cheddar.

Try with: Thy Viking Pale Ale

O' Banon, IN

Goats milk ripened in bourbon
soaked chestnut leaves

Try with: Scotch Ale

Rogue Smokey Bleu, OR

Lightly smoked gorgonzola style cheese.

Try with: Dry Irish Stout

MG Meat Board, house made jerky, duck rillette, smoked mettwurst and smoked ham accompanied by pickled vegetables and house made stout mustard 11

House pickled vegetable selection, changes daily 4

Brew Master's Platter, selection of all meats and cheeses designed to pair with the Market Garden's beer selection 18

