



**SHAREABLES  
& FLATBREADS**

**Red Pepper Hummus \$9**

roasted bell pepper, chickpeas, tahini, cumin & garlic. Served with fresh vegetables to dip **GF** **V**

**The Board \$15** **GF**

a selection of three cheeses, jam, pickled veggies, crackers & nuts

**Cider Brined Wings \$11** **GF**

8 chicken wings brined in cider and tossed in Red Hot Riplets seasoning with a side of ranch dressing

**Deviled Eggs \$7**

6 assorted egg halves. **GF**  
Choose from classic, cucumber & dill, or pulled BBQ pork

**Ozark Forest Flatbread \$10** **V**

balsamic glazed cremini, white and portabella mushrooms, grilled onion & cauliflower puree

**Damascus Flatbread \$10**

spinach, curried apricots, spiced walnuts & chèvre cheese

**Texas Flatbread \$11**

pulled pork, BBQ sauce, red onion, fontina cheese & candied jalapenos

**American Flatbread \$11**

grilled chicken, applewood smoked bacon, red onion, fontina cheese, oregano & marinara

**SALADS**

**Cobb Salad \$12** **GF**

mixed field greens, grilled chicken, applewood smoked bacon, egg, tomato, bleu cheese and brown derby dressing

**Spinach Salad \$9/\$5** **GF** **V**

spinach, pickled cranberries, candied pecans and coriander vinaigrette. Add chicken \$2

**Fall Salad \$9/\$5** **GF**

apple, sweet potato, corn, tomato, spinach, with rosemary ranch dressing. Add chicken \$2

**SIDE ORDERS  
& DESSERTS**

**Garlic Roasted Brussels \$6** **GF**

Brussels sprouts, olive oil, garlic, salt & pepper

**Side of Chips \$4** **GF**

kettle cooked chips, kosher salt

**Flourless Chocolate Torte \$5** **GF**

flourless chocolate torte with a drizzle of raspberry sauce

**SANDWICHES  
& ENTREES**

**Pulled Pork Sandwich \$12**

pork shoulder slow-smoked over hickory and applewood with our secret blend of 10 herbs and spices.  
Served on brioche, with chips or side

**Normandy Grill Cheese \$11**

melted brie cheese with spinach & apple. Served on sourdough bread, with chips or side

**French Onion Chicken \$13**

grilled chicken breast topped with caramelized onions, spinach, fontina and basil-garlic remoulade. Served on brioche, with chips or side

**Mac & Cheese \$9 or**

**Pulled Pork Mac & Cheese \$13**

creamy blend of 3 cheeses and cavatappi noodles. With or without pulled pork and BBQ sauce

**Mushroom Risotto \$15** **GF** **V**

Arborio rice, cremini, portabella & white mushrooms, spinach

**Portabella Grill \$11** **V**

balsamic roasted portabella mushrooms, roasted red peppers, spinach and basil-garlic remoulade on sourdough bread, with chips or side

**OUR ENTIRE MENU CAN BE MADE GLUTEN FREE!**

Ask your server to change your item to the gluten free option

\* Please allow 10 extra mins of prep time for the gluten free mac & cheese

**NATURALLY GLUTEN FREE ITEMS:** **GF**

**VEGAN ITEMS:** **V**

All sandwiches served with chips. Substitute a side of garlic roasted brussels, small spinach salad or small fall salad for \$2 upcharge

### OUR CIDERS

**HOMESTEAD 5.0% ABV** GREAT FOR THE BEER DRINKER!  
cloudy & semi-sweet farmhouse style hard apple cider

**CORNERSTONE 5.5% ABV** GREAT FOR THE WINE DRINKER!  
delicate off-dry cider, with notes of apple, earth and citrus. Crystal clear and effervescent

**SWEET LOU'S 5.0% ABV**  
floral and lightly sweet, bright blueberry and apple sweetness with luscious lavender aroma

**HOMESTEAD PEACH 5.0 ABV**  
cloudy & semi-sweet hard apple cider with soft, fresh peach

**FIREHOUSE ROSÉ 6.0% ABV**  
off-dry cider with a blend of sour cherry and hibiscus. Tart, earthy and complex

**AUTUMN SPICE 4.5% ABV** OUR AUTUMN SEASONAL!  
semi-sweet and bursting with apple, cinnamon, clove, allspice and brown sugar

**FOUNDATION 6.5% ABV** TAPROOM EXCLUSIVE!  
full-bodied dry cider. A blend of 3 distinct fermentations that are fruit forward, dry and crisp

**REVIVAL RYE 8.0% ABV** TAPROOM EXCLUSIVE!  
clean and smooth 4-month barrel-aged cider with notes of apple, vanilla and charred oak

Individual Pours \$5    Revival Rye \$6    Flight of 4 \$12



### HOMESTEAD PEACH

#### RECONNECTING WITH OUR *roots*

Our cider begins as fresh pressed Midwestern fruit, never concentrate. Brick River is named for the connections that bind us all, the river of bricks that bring the bounty of the Midwest to our St Louis cider works and back again. It is a road travelled day by day and across generations that reminds us of our connection to the earth.