



## SHARE PLATES

---

### **CHEFS BOARD | 17**

assorted local meats and cheeses, ground mustard, sage infused honey, cranberry chutney, olives, Field & Fire focaccia

### **PRETZEL FLIGHT | 10**

hop salt, everything, siracha honey beer cheese, ground mustard, buffalo bleu dipping sauces

**ADD PRETZEL | 3**

### **BAVARIAN POTATO BOATS | 10**

bacon jam, lager onion, fresh herbs, tangy dressing, new potato boats

### **HUMMUS SPREAD | 12**

roasted garlic hummus, assorted vegetables, house made pretzel crisps

### **BRUSSELS | 10**

shaved almond, bacon & shallot, house made beer cheese

## SMALL PLATES

---

### **SMOKED SALMON\* | 16**

goat cheese spread, baby arugula, capers, lemon zest, Field & Fire focaccia

### **MAC | 10**

farmers cheese sauce, bacon, jalapeno, browned butter bread crumbs

### **DUTCH STAMPPOT | 6**

garlic whipped golden potatoes, kale, Tolmans bratwurst, shaved parmesan

### **SPRING SHRIMP | 12**

white wine garlic honey glaze, microgreen and apple salad

## SWEET PLATES

---

### **HOUSE COOKIES & CREAM | 7**

### **SPICED CARROT CAKE | 7**

### **DUTCH CHOCOLATE MOUSSE | 7**

## FULL PLATES

---

### **FISH & CHIPS\* | 16**

house beer brined blue gill - flash fried, hop salt fries, caper tartar

### **KNOOP BURGER\* | 14**

signature blended patty, white cheddar, fried shallot, garlic aioli, tomato, baby arugula, pretzel bun served with hop salt fries

### **LOBSTER QUESADILLA\* | 17**

butter poached Norwegian lobster, pico de gallo, charred vegetables, avacado creme, chipotle aioli

### **FRENCH DIP SLIDERS | 12**

three roast beef sliders, fried shallot, horse radish cream, white cheddar, house made au jus

**ADD HOP SALT FRIES | 3**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.*

*Please inform your server of any allergies or dietary restrictions.*

## Operating Hours

Sunday & Monday: Closed  
Tuesday - Thursday: 4:00 pm - 10:00 pm  
Friday - Saturday: 3:00 pm - 10:00 pm

## Postively Local

Farm Country Cheeses  
Field and Fire Bakery  
Tolmans Meats



## JUNE FEATURES

### FULL PLATES

---

#### **BURRATA MOZZARELLA BAKE | 13**

fresh burrata, marinara, basil, toasted bread crumbs,  
house made pretzel crisps

#### **AIRLINE CHICKEN WITH ORZO | 23**

baked airline chicken breast, warm orzo pasta, cherry  
tomato, roasted red pepper, manchego cheese,  
balsamic reduction

#### **CAPRESE SALAD | 13**

local greens, burrata, cherry tomato, basil,  
balsamic reduction

add airline chicken breakst | 6

add salmon | 7

### COCKTAILS

---

#### **ORANGE BICYCLE | 12**

Don Julio Blanco, Aperol, Vanilla Rosemary Syrup, egg  
white, fresh juice blend, egg white

\*Rooftop cocktail competition