

STARTERS

PIEROGI 8.05

6 fried pierogi, Clemson stout caramelized onions, sour cream drizzle, side of whole grain mustard

GF BLACK DIRT ONION DIP 10.05

Clemson stout caramelized onions, scallions, applewood smoked bacon, & sour cream, served with house-fried kettle chips

PARMESAN TRUFFLE FRIES 9.05

White truffle oil, freshly grated parmesan & parsley, served with a side of garlic aioli

CHEESE CURDS 12.55

Bread crumb coated cheese curds served with chipotle mayo

GF CLEMSON WINGS 11.05

Eight chicken wings served with celery, carrots, blue cheese, & choice of sauce: *Clemson Stout BBQ, Sesame Thai, Buffalo, Honey Sriracha, Mango Habanero, Garlic Parmesan, Truffalo, Everything Bagel*

BAVARIAN PRETZEL 12.05

Five pretzel sticks tossed in butter & salt, served with a horseradish whole grain mustard

*Add IPA cheese sauce - \$1.50

FRENCH ONION SOUP 9.05

Clemson stout caramelized onions, beef broth, crostini, swiss cheese & provolone cheese

GREENS

Add grilled chicken, beef patty, or veggie patty - \$4, salmon - \$5

GF HONEY BEE 11.05

Arugula, Lemon Honey Balsamic vinaigrette, topped with freshly shaved parmesan

GF HERITAGE 10.05

Spring mix, carrots, tomatoes, red onion with house vinaigrette

GF CHOPPED SALAD 12.05

Romaine, applewood smoked bacon, tomatoes, blue cheese crumble & scallions with ranch dressing

CAESAR 11.05

Romaine, freshly shaved parmesan & house-made croutons with caesar dressing

GF CHICKEN WALDORF 12.05

Spring mix, chicken salad with walnuts, red onion, celery, carrots, dried cherries, with house-made vinaigrette



BURGERS

Our premium 8oz burger patties served with parmesan truffle fries & house made pickle.

BIG BAD WOLF 17.05

Applewood smoked bacon, bacon aioli, onion jam, Taylor ham & smoked gouda

CLEMSON STOUT 15.05

Clemson stout BBQ sauce, garlic aioli, white cheddar, onion fritz, lettuce & tomato

OLD TIMER 14.05

Lettuce, tomato, red onion & white cheddar

STAR VICTOR 15.05

Button mushrooms, aged swiss, Clemson stout caramelized onions, garlic aioli, lettuce & tomato

THE IMPERIAL 16.05

Applewood smoked bacon, goat cheese, arugula, pickled red onion & berry jam

SMASHED PATTY MELT 13.05

4oz beef patty, Clemson stout caramelized onions & aged swiss, served on marbled rye bread

CUATRO CALIENTE 15.05

Jalapenos, honey sriracha sauce, pepperoncini aioli, & pepper jack cheese
*Add ghost pepper cheese - \$2

BILLY'S 15.05

Goat cheese, caramelized onions, red wine reduction & arugula

*Substitute portobello mushroom cap or grilled chicken for any burger

**Gluten-free buns available upon request - \$2

***All burgers cooked medium unless otherwise specified

Menu items may be served undercooked (Pink/Medium & No Pink/Well) or may contain nuts or gluten. be advised that consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if you have any allergies.

GF = Gluten Free

SANDWICHES

Served with parmesan truffle fries & a house-made pickle.

REUBEN 16.05

Thinly sliced pastrami with our house-blended 1000 Island dressing, sauerkraut & melted Swiss cheese on marbled rye. Served with house-made coleslaw

FRENCH ONION GRILLED CHEESE 14.05

Marbled rye, swiss cheese, caramelized onions, served with a cup of onion soup for dipping

C.B.R. 15.05

Your choice of deep-fried or grilled chicken with bacon, provolone, lettuce, tomato, & buttermilk ranch dressing served on a brioche bun

OH MY COD! 15.05

Fried cod, malt vinegar tartar sauce, kettle chips, lettuce & tomato served on a brioche bun

BREWER'S PLT 13.05

Pork belly, lettuce, tomato, & garlic aioli, served on marbled rye

THE SHORT RIB 15.05

Shredded beef short rib, Clemson stout caramelized onions, spicy cherry peppers, provolone on a hoagie roll

**Gluten-free buns available upon request - \$2

\$4 ON THE SIDE

GF JALAPENO COLESLAW

GF POTATO SALAD

MAC SALAD

DESSERTS

CLEMSON CANNOLI 13.05

Two delicate cannoli shell stuffed with house-made filling

GF CHOCOLATE MOUSSE 10.05

Served with Freight Train Chocolate Drizzle

COOKIE LAVA CAKE 10.05

Baked chocolate chip cookie filled with gooey, rich molten fudge

*Add scoop of vanilla ice cream - \$1



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