



DryHop Brewers Opening Dinner Menu

Handfuls

- **Savory Brittle** of Peanuts, Almonds, and Pepitas with Bacon and Smoked Chiles
- Country Ham Wrapped Iberico Cheese **Stuffed Shishito Peppers**, Fiery Vinegar Glaze
- **Belgian Frites**: Beef Fat Fried Spuds, Hops Salt, Garlic Parmesan Aioli and House-made Dragon Sauce
- Boulettes: Our Signature **Cajun Boudin** (Pork and Rice Sausage) Cornmeal Battered and served with Pimento Cheese Dip
- Country **Ham and Gruyere Croquettes** with Traditional Béchamel & Fried Quail Eggs
- **Cheddar Wheat Beer Soup** with **Beef Short Rib** Montaditos

Fork & Knife

- Spicy Country Sausage **Scotch Egg**, Belly Dust, and Chile Aioli
- **Poutine**: Our Belgian Frites with Broadbent's Hickory Smoked Bacon, Aged Cheddar, Scallions, and Smoked Country Sausage Gravy
- **Boudin Blanc Sausage** in Potato-kraut Crust with Rosemary Sweet Garlic Beer Mustard
- **Pig's Head Fritter** with Apple-Celery Root Salad, Crisp Guanciale, and Not Quite Spicy Mustard Dressing
- Pavé of **Duck Leg** and Country Sausage Cured Torchon of **Foie Gras**, Rainer Cherry-Malt Gastrique
- **House Cured Salmon**, Griddled Corn Blinis, Tennessee Paddlefish Caviar, and Deviled Egg Crème Fraiche
- Bacon Wrapped **Sea Scallop** on **Chipotle Shrimp Hash** with Sweet Corn Sauce and Papaya Relish
- Local Farmer's **Vegetable Tart** with Smoked Knob Onion Puree, Living Water's Greens, and Crottin de Poitou
- Chimichuri Marinated **Hanger Steak**, Marrow Beignet, Roasted Mushrooms, and Garlic Rappini

Brewer's Favorites

- Beer Brined **Pork Belly**, Fresh Bean Salad, Smoked Spring Onion Puree, Brown Ale Reduction
- Bar Harbor **Mussels Belgian Ale**, Garlic, Shallots, Herbs, and Butter
- Bar Harbor **Mussels Lemongrass**, Chiles, Singapore Spices, and Coconut Milk
- Buttermilk Brined **Southern Fried Chicken**, Collard Doughnut and Spicy Diablo Gravy
- Wild Caught **Gulf Shrimp**, Smoky White Corn Grits, Slow Cooked Greens, Soft Poached Egg, and Rich Tasso Potlicker
- Crisp Beer battered **Quail** stuffed with Cajun Boudin; Smoky Red Bean Stew, Wilted Baby Mustard Greens
- **Wild Boar Porchetta**, Sheep's Ricotta Gnudi, Fennel-Arugula Salad, Peach Mostarda, and Smoked Hock Pan Gravy
- Brewer's Seafood Ragout: Seared Walleye, **Manila Clams and Chorizo**; Horseradish Potato Dumplings, Boudin Noir Crouton

Between Bread

- **Burger**: Our Custom Blend of Naturally Raised Brisket and Short Rib with Chile-Tomato Jam, Arugula, Pickled Sweet Onions, and a Heap of Creamy Aged Raw Milk Cheddar (Add Broadbent's Hickory Smoked Bacon)
- Country Wheat with **Pastrami Spiced Lamb**, Gruyere, Fig-Shallot Conserve, and Preserved Lemon Aioli

Sweets

- **Chocolate Pecan Pie** with Brown Sugar Bourbon Ice Cream
- **Strawberries-n-Cream**: Shortcake Biscuit with Marinated Strawberries, Strawberry Chiboust, and Crème Fraiche Sorbet
- Duet of Old Fashion **Cake Doughnuts**: Meyer Lemon Glazed and Cider Syrup Cinnamon; Liquid Cheesecake for Dippin'