



## *Beer-Paired Dinner*

### **COOL RIDGE LAGER**

*Crisp and refreshing lager named after Cool Ridge, West Virginia. Full of flavor due to high quality malt and hops but light enough to enjoy multiple pints.*

5.5% abv

#### **Smoked Salmon Terrine**

Rilletto, Capers, Lemon, Rye Crisp

### **ENNISKILLEN: DRY IRISH STOUT**

*Traditional Irish Stout named after co-founder, Tony Kelly's hometown in New Brunswick. This dark ale is roasty up front and jet black but very light and dry.*

4.5% abv

#### **Foie Gras PB&J**

Hudson Valley Foie Gras Torchon, Grape Aigre-Doux Tart Tatin  
Toasted Virginia Peanuts, Sauce Cumberland

### **FANCY HAV'NS: IPA**

*This IPA is well balanced in that it's not too sweet and not too dry. It's full of hop flavor that develops even more as the glass warms up. Look for lingering notes of pine, citrus and even spiciness from Pacific Jade hops.*

7.1% abv

#### **Iceberg Wedge Salad**

Maytag Blue Cheese, Grapes, Virginia Ham, Candied Walnuts

### **TOP SHELF: BELGIAN DARK STRONG ALE**

*Complex ale inspired by one of our favorite breweries in Belgium. The chosen malt and yeast character leans toward flavors like fig, plum, raisins and a little bit of clove. This beer is meant to be enjoyed slowly as if sipping a glass of red wine.*

11% abv

#### **Beer Jam Glazed 48 Hour Shortrib**

Beet Risotto, Pickled Ramps

### **STRUGGLE STREET: BREAKFAST STOUT**

*Don't be fooled by the word breakfast. This is the perfect dessert beer. We brewed this Imperial Stout with loads of Chocolate Wheat Malt and then aged it on top of freshly roasted coffee beans from The Chocolate Moose in Beckley, WV.*

9.2% abv

#### **Tonka Bean-White Chocolate Chantilly and Hazelnut Cake**

Caramel Ice Cream, Chocolate Sauce