



# CONCORDANCE FERMENTS

## Small Plates

### **Burrata Board (V) - 11**

Fresh burrata, roasted tomatoes, olive oil, sourdough

### **Charcuterie Board - 16**

Prosciutto, spanish chorizo, pickled peppers, beer mustard

### **Three-Joint Wings (Flat, drum, and tip) - 3.5 ea**

Choice of house buffalo, Kamika-Z sweet heat, or naked.

Served with celery.

Add side of blue cheese or ranch - .50

### **Hummus (VG) - 8**

Mediterranean red pepper hummus, olive tapenade, local vegetable crudite

### **Caesar Salad (V) - 10**

Kale and romaine hearts, lemon, caper, shaved parmesan,

Caesar dressing

Add grilled chicken thigh - 5

### **Fire Roasted Tomato Soup (V) - 7**

Roasted tomato, vegetable stock, roasted red pepper, topped with toasted parmesan and extra virgin olive oil

### **Classic French Onion - 9**

Caramelized onion broth, chicken and beef stock, brandy topped with gruyere cheese and garlic bread.

### **Grilled Cheese (V) - 7.5**

Signature combination of three cheeses on sourdough bread and toasted until golden and crispy

Add Prosciutto - 4

## Snacks

### **Beef Jerky - 8**

House made spicy beef jerky

### **Olives (VG) - 4**

Marinated olives

### **Pickles (VG) - 4**

Locally sourced pickled vegetables

### **Bread & Butter (V) - 5**

Sourdough bread and house made cultured butter

### **Extra Bread (VG) - 1**

A slice of sourdough bread from Baker's Street Bakery.

## Entrees

### **Shepherd's Pie - 18**

Wild mushroom, ground beef, hearty root vegetables, yukon gold potato, toasted breadcrumbs side of garlic bread

### **Hot Chicken Sandwich - 15**

Breaded chicken thigh, buffalo sauce, garlic aioli, blue cheese crumbles, pickled peppers, arugula, celery hearts, on a toasted fresh bun from Baker's Street. Served with kettle chips.

### **The Andy Warhol Classic (V) - 14**

Fire roasted tomato soup, crispy grilled cheese

Add Prosciutto - 4

### **Goat Cheese Tortellini (V) - 17.5**

Hand made goat cheese and mushroom tortellini, brown butter sunchoke, roasted brussels sprouts and hen of the woods mushroom, served with a lemon sage broth.

### **Face Bacon - 19**

Lancaster pork jowl braised in our biere de garde, sliced thick and seared. Glazed an apple cider reduction. Served on castle valley grits with roasted shaved brussels sprouts.

Our food philosophy is simple: start with exceptional, locally sourced ingredients and treat them with care.

We focus on honest cooking; just thoughtful dishes that provide unique flavor experiences.

Good food, done properly.

We hope you enjoy

Parties of 6 or more or any tabs left open at the end of the night will have a 20% gratuity added.

\* Eating raw or undercooked meat, poultry, seafood, or eggs may increase the risk of food borne illness.

V - Vegetarian VG - Vegan