



CONCORDANCE FERMENTS

Small Plates

Burrata Board (V) - 11

Fresh burrata, roasted tomatoes, olive oil, sourdough
Add Prosciutto - 8

Charcuterie Board (*GF) - 17

Prosciutto, spanish chorizo, pickled peppers, beer mustard

Three-Joint Wings (Flat, drum, and tip) - 3.75 ea

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

Served with celery

Add side of blue cheese or ranch - .50

Hummus (VG/*GF) - 8

Mediterranean red pepper hummus, olive tapenade, local vegetable crudite, house made focaccia

Caesar Salad (V/*GF) - 10

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

Caesar dressing

Add grilled or crispy chicken - 5

Fire Roasted Tomato Soup (V/*GF) - 7

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

Classic French Onion - 10

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

Grilled Cheese (V) - 8

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

Add Prosciutto - 4

Snacks

Beef Jerky - 8

House made marinated beef jerky with a kick

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

Sourdough bread from Baker's Street Bakery (VG) - 1

House made focaccia - 1.5

Entrees

Shepherd's Pie (*GF) - 19

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

Hot Chicken Sandwich - 16

Crispy buttermilk chicken, buffalo sauce, garlic aioli, blue cheese crumbles, pickled peppers, arugula, celery hearts, served with kettle chips

The Andy Warhol Classic (V) - 14.5

Fire roasted tomato soup, crispy grilled cheese

Add Prosciutto - 4

Goat Cheese Tortellini (V) - 18

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 Homestead beer, sliced thick, seared and glazed in an apple cider reduction. Served on top of castle valley grits, garnished 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.