

BIG DRAFT BREWING

WHITE SULPHUR SPRINGS, WEST VIRGINIA

SMALL PLATES

- Shrimp & Grits** *gf* \$11
- Pork Belly & Grits** *gf* \$11
- Beef Short Rib & Potatoes** *gf* \$13
- Summer Bruschetta** \$9

PLATES FOR FRIENDS

- Chef's Amazing Board** \$45
- Big Draft Brewery Pretzel** bacon jam, mustard, beer cheese \$14
- Steamed Mussels** *gf* red sauce \$18
- Lager House Nachos** salsa fresca, black beans, beer cheese, lettuce, tomatoes, onion \$16
Add steak to the nachos - \$9
- Crispy Buffalo Cauliflower** \$7
- Gluten Free Flat Breads** \$9/\$16
 - Summer Love** *gf* basil, mozzarella, tomatoes, balsamic
 - Buffalo Chicken** *gf* blue Cheese
 - Beef Short Rib** *gf* caramelized onions, mashed potatoes, arugula

SEASONAL SALADS

- add smoked chicken \$7
- add sliced steak \$9
- add 6 sauteed shrimp \$12
- Summer Caprese Platter** *gf* tomatoes, basil, mozzarella, balsamic \$9
- Lager House Farm Salad** *gf* romaine, spring mix, chicken, bacon, eggs, sun dried tomatoes, cucumber, carrots, blue cheese, cured lemon vinaigrette \$9/\$17
- Seasonal Spring Salad** *gf* spinach, granola, strawberries, goat cheese, berry vinaigrette \$8/\$15
- Grilled Romaine Salad** *gf* sun dried tomatoes, parmesan, Caesar dressing \$8/\$15
- Classic Wedge** *gf* blue cheese, sun dried tomatoes, shaved shallots, buttermilk dressing \$8

CHILDREN'S MENU

- sweet potato fries, house fries, chips or side salad
- Grilled Cheese** \$6
- Chicken Tenders** \$8
- Kid's Burger** \$8
- Cheese Sticks** \$8

SANDWICHES

- Chips, fries, sweet potato fries, or side salad
- French Dip** sliced steak, smoked gouda, caramelized onion, horseradish aioli, au jus \$14
- Lager Cuban** sliced ham, pulled pork, house pickles, swiss, shallots, mustard, hoagie \$14
- OFBFC** buffalo fried chicken, lettuce, house pickles, buffalo aioli, country toast \$14
- BST** bacon, spinach, tomato, tomato aioli, country toast \$12
- Black & Blue Burger** seasoned 8oz mountain steer beef, blue cheese, caramelized onions, cajun aioli, pretzel bun \$16
- Brewhouse Burger** 8oz mountain steer beef, bacon, ham, onion strings, easy egg, beer cheese, buffalo aioli, pretzel bun \$24

MAINS

Available from 5pm until...

- Grilled Trout** *gf* wild rice, mushroom medley, chef veg, toasted almonds \$19
- Lambagna** lamb, red sauce, arugula, spinach, mozzarella cheese \$19
- Shepherd's Pie** lamb, baby peas, carrots, pearl onions, potatoes \$17
- Fried Chicken Breast** boneless chicken breasts, green beans, yukon gold mashed potatoes, honey butter \$14
- Salsa Fresca Ribeye** *gf* grilled chunky salsa, baked potato, chef veg \$33
- New York Strip** cotton onions, blue cheese, yukon gold mashers, chef veg, red wine \$29
- Tenderloin & Taters** *gf* grilled beef tenderloin, home fries, arugula, caramelized onions, chef veg, red wine \$23
- Vegan Cauliflower Steak** edamame quinoa, marinara \$18

SWEETS

- Doughnut Bread Pudding** \$6
- Toasted Pound Cake and Berries** \$6
- Mixed Berry Cobbler** \$6
- Chocolate Cake** \$6
- Add Vanilla Homestead Creamery Ice Cream - \$3

gf = Gluten Free but many items can gluten free

Ask us about catering, custom brews, fundraisers, music and our pets!

There may be an automatic gratuity of 20% put on any tables larger than 5

We love you, and want you to be happy and safe. Please alert your server about any allergies. We can probably accommodate them, but we need to know about them. You also need to know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. July 16, 2021