

IRON HAND BREWING

BRUNCH – APPETIZERS & SIDES

Soft Pretzel Bites 8.00

House made soft pretzel bites. Served with choice of dipping sauce: house mustard, beer cheese, milk chocolate frosting, or butter.

Add extra sauce. 0.75

Smokey Spinach & Artichoke Cheese Bread 9.00

House made bread split and covered with spinach-artichoke dip made with smoked gouda, parmesan, mozzarella, and cream cheeses, then topped with herbs, and more parmesan and mozzarella cheeses.

Hummus 7.00

House made hummus served with pita bread, dressed with olive oil and smoked paprika. Substitute carrots, celery, or corn chips.

Grits Cup 3.00/Bowl 4.00

Add cheese 1.00

Egg to Order 3.00

Home Fries 4.00

Add shredded cheese, onions, bell pepper and house made sauerkraut **2.75**

Sausage Patty or Bacon 4.00

French Fries 4.00

SOUPS & SALADS

Black Bean Chili (Vegan, Beef, Pork) Cup 4.50/Bowl 7.00

Black beans, fresh tomato, bell pepper, onion, and spices.

Add cheese, sour cream, onion or jalapeno 1.00

Caesar Salad Side 5.50/Dinner 8.00

Romaine lettuce tossed in house made Caesar dressing, with parmesan cheese and croutons.

Add grilled chicken Side 3.50/ Dinner 6.00

BRUNCH – MAIN COURSE

French Toast 11.00

House made sourdough bread dipped in egg, cream, cinnamon and vanilla. Topped with powdered sugar. Maple or Cane Syrup on side.

Pecan Pancakes 12.00

A stack of 3 4oz. Pancakes filled with pecans served with butter and maple or cane syrup.

Breakfast Sandwich 13.00

Bacon or Sausage, fried egg, topped with cheddar cheese on our house made sourdough bun served with home fries.

Chicken and Waffles 15.00

A thick Belgian waffle with hand breaded fried chicken tenders. Served with butter and maple or cane syrup.

Belgian Waffle 10.00

5oz Waffle served with butter and maple or cane syrup.

Pecan Waffle 11.00

Fish & Grits 14.00

Blackened Atlantic cod served on a bowl of buttered grits.

Add cheese 1.00

Corned Beef Hash 15.00

A mound of shredded house cured Corned Beef, roasted potatoes and cabbage. Topped with a medium fried egg.

Biscuits and Gravy 12.00

Two Buttermilk biscuits and house made English breakfast sausage patties smothered in white gravy.

Wings 10.00/15.00

Half or full pound of lightly hand breaded, fried wings. Choice of sauce: Buffalo, Hot Buffalo, Ghost or Reaper Buffalo (+.50), Garlic Parmesan, BBQ, or Honey Mustard. Served with carrots, celery, and ranch or blue cheese on request.

Frittatas 12.00

A two-egg frittata with onion, mushroom, bell pepper, spinach and cheddar cheese.

Add ham or bacon 3.00

Grilled Cheese 10.00

House made sourdough bread with cheddar, pepperjack and/or Swiss cheese.

Add ham, bacon, fried egg or sausage 3.00

Breakfast Pizza 13.00

Sourdough crust with white gravy sauce, topped with mozzarella, English breakfast sausage and scrambled eggs.

PIZZA

Cheese (V)	11.00
Our 10-inch cheese pizza is the starting point for our pizzas. This pizza features our house made sourdough crust and is topped with marinara sauce, fennel, oregano, basil, and mozzarella and parmesan cheeses.	
Hawaiian	12.00
Topped with pineapple and ham.	
Pepperoni	12.00
Meat Lover	14.00
Topped with house made sausage, hamburger, pepperoni, ham and bacon.	
Germaine's Meat Heat Lover	18.00
This Pizza is very hot! Features our sourdough crust with white horseradish sauce. It is topped with pepperoni, sausage, ham, and triple bacon. Finished with a healthy dose of <i>Hot Ones Last Dab XXX</i> sauce. (Pepper X has nearly double the heat of Ghost Pepper.)	
Supreme	14.00
Topped with house made sausage, pepperoni, bacon, portabella mushrooms, black olives, onions, and bell peppers.	
Spinach-Artichoke and Bacon	14.00
Topped with our house made spinach artichoke dip, which includes smoked gouda, mozzarella, parmesan and cream cheeses and sour cream. Plus bacon!	
Vegetarian	13.00
Topped with onions, portabella mushrooms, bell pepper, black olives, and tomato.	
Vegan (V)	16.00
Topped with vegan mozzarella, onions, mushrooms, bell pepper, olives and tomato.	
Reuben	18.00
This pie features our sourdough crust and a white horseradish sauce. It is topped with a generous helping of house made corned beef and sauerkraut, then covered with mozzarella and parmesan cheese. Russian dressing on the side for dipping.	
Available Toppings: Onion, Bell Pepper, Black Olive, Portabella Mushroom, Jalapeno Pepper, Pineapple, Sauerkraut, Tomato, Anchovy, Artichoke, Avocado, Sausage, Bacon, Hamburger, Ham, Chicken, Pepperoni, Corned Beef, and Extra Cheese.	

DESSERTS

Ask about today's desserts (V)	8.00
All desserts are house made and will include one or more of the following: New York Style Cheesecake, Key Lime Pie, Bread Pudding, Crème Brule, Apple Tart (V) or Lost Ring Porter Brownie	