



# TANGLED ROOTS

## CRAFT BEER & KITCHEN

# Flavor Fest Dinner Menu

**DINNER - 42 | WITH BEER FLIGHT - 50**

## SOUP OR SALAD

*Choose one.*

### Intercontinental Loaded Potato and Leek Soup

Pilsner braised leeks, applewood smoked bacon, sharp cheddar, scallions, and everything pretzel crouton.

### Ancient Grains Salad

Nine-grain blend, dried cranberries, grape tomatoes, cucumbers, arugula, goat cheese, and tossed in a lemon vinaigrette.

## STARTER

*Choose one.*

### Fried Mozzabella

1/2 lb. panko and parmesan breaded fried fresh mozzarella, vodka sauce, pesto, basil, slow roasted tomatoes, and parmesan crisps.

### Pimento Pub Dip

Melted white cheddar, diced pimentos, sweet corn, and jalapeños served with toasted artisanal bread and seasoned tortilla chips.


### Citrus Thyme Hummus

Lemon thyme hummus with olive tapenade. Served with red bell peppers, cucumbers, celery, and grilled artisanal flatbread.

### Margarita Flatbread **GF**

House pesto, grape tomatoes, fresh mozzarella, Provolone, and Pecorino Romano cheeses.

\* CONSUMER ADVISORY: The Department of Public Health advises that consumption of raw or under-cooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

 Vegetarian Option (vegan preparation on request if possible)

**GF** Gluten Free Option Available

## DINNER ENTRÉE

*Choose one.*

### Parmesan Cod

Parmesan crusted cod, asparagus, roasted tomatoes, and lemon caper beurre blanc sauce.

### Gemeli Ala Vodka

Slow roasted tomatoes, asparagus, parmesan crisp, red onion, Italian sausage, gemelli pasta, and vodka sauce. Vegetarian option available upon request.

### Chicken Schnitzel

Thinly pounded chicken, lightly breaded, and fried. Served with white cheddar mashed potatoes, lemon and caper beurre blanc sauce, and dill pickles.

### Duo Medallions

Two 3 oz Beef tenderloin medallion, Blue cheese and parmesan crust. Roasted Garlic mashed potatoes, Grilled Asparagus Stout Demi-Glace.

### Bacon Wrapped Shrimp

Crispy applewood smoked bacon wrapped shrimp, served over a lemon caper beur blanc sauce, sauteed corn and topped with homemade guacamole.

## DESSERT

*Choose one.*

### Hoppin Carrot Cake

Vanilla and hop butter creme, fresh local carrots, and infused with with our Forty1 Eighty8 Pale Ale.

### Stout Tiramisu

Mascarpone lady fingers, soaked in espresso and stout, layered with chocolate mousse, and topped with fresh strawberry.

## PAIRED FLIGHT 8

Add a paired flight for \$8, recommended by our brewmaster to enhance your meal.  
Includes: Four 5 oz Craft Beers of your Choice. Ask your Server Today!