

PRETZEL BITES \$10

Served with Housemade Beer Cheese
OR Housemade Dijon Mustard

Housemade Beer Cheese features Rudy Sacks Rudy Irish Red Ale and Hog Molly IPA

HOG POCKETS \$12 | \$16

Roasted Green Chili Chicken, Jalapeños, and loaded with a blend of 3 Cheeses, baked in a Flaky Pastry. *2 Included*

TORTILLA CHIP PLATTER & DIP TRIO \$14

Includes Trio of Housemade Dips: Beer Cheese, Guacamole, and Salsa

TAILGATER NACHOS \$12 | \$16

Tortilla Chips topped with House-made Beer Cheese, Pulled Pork, Cheddar Cheese, Fresh Salsa, Pico de Gallo, Sour Cream, and Green Onions

QUARTERBACK CURRY CHICKEN SALAD WITH CHIPS \$8

A cup of our signature Curry Chicken Salad served with Kettle Chips

TORTILLA CHIPS & ONE DIP \$8

Choose 1 Housemade Dip: Beer Cheese, Guacamole, **OR** Salsa

FLATBREADS

**FLATBREAD OF THE MONTH
THE CRAB DRAGON - CRAB RANGOON \$16**

Sweet and Savory Cream Cheese base filled with Imitation Crab. Then topped with our House Mozzarella Blend. Baked until Golden then topped with Crispy Wonton Strips, Green Onion, and a Housemade Dragon sauce. The Dragon sauce is a sweet, spicy, garlic-infused chili sauce.

CHEESEBURGER EDDY \$18

Housemade Beer Cheese, Seared beef, slivers of Red Onions, thick cut Dill Chips and Cheddar Cheese. Baked then topped with crisp Lettuce, Cherry Tomatoes, and drizzled with our very own secret sauce!

PEPPERONI PUNT, PASS, KICK \$16

Made with Pepperoni, Mozzarella Blend, Garlic Confit, Housemade Marinara, and Red Pepper Flakes

VEGGIE HALFBACK \$16

Features Red & Yellow Bell Peppers, Red Onion, Roma Tomatoes, Spinach, and Artichoke Hearts on top of Pesto and Mozzarella Cheese with Red Pepper Flakes

THE BENCH WARMER \$14

Classic Cheese Flatbread, featuring a Four-cheese Blend and Whipped Feta

GRILLED SANDWICHES

SERVED WITH SIDE OF KETTLE CHIPS OR SLAW
SUBSTITUTE GLUTEN FREE BREAD WITH ANY SANDWICH FOR +\$2

OOEY GOOEY \$14

Made with Housemade Smoked Pimento Cheese, Red Pepper Jam, Candied Bacon, and Pickled Red Onion on Sourdough Bread

THE GRIFFIN \$16

This Reuben features sliced in-house Corned Beef Brisket, Swiss Cheese, Housemade Russian dressing, and Hog Molly IPA beer kraut on Marble Rye Bread

THE BUTKUS \$14

Features Smoked Ham, Swiss Cheese, Pickled Red Onion, Housemade Dijon, and topped with Blindside Blackberry Blonde Balsamic dressed Arugala on Sourdough Bread

THE QUARTERBACK \$14

Curry Chicken Salad made with Green Apples, Golden Raisins, Red Onion, Cilantro, Lime, Roasted Pistachios and House-Seasoned Chicken, served on a toasted Croissant with Arugula **OR** on a bed of Lettuce

THE MARINO \$16

Cuban featuring Black Forest Ham, House Braised Pork tossed in a Yellow Mustard Sauce, Swiss Cheese and Pickles

SALADS

HOG MOLLY HOUSE SALAD \$10

Bed of Romaine Lettuce, Cherry Tomatoes, Cucumbers, Pickled Red Onions, Smoked Cheddar Cheese, and House-made Croutons. Served with fresh House-made Ranch dressing

**Add Meat +\$2 Bacon, +\$2 Ham
Extra Dressing +\$1**

THE G.O.A.T. SPINACH SALAD \$13

Bed of Spinach tossed in our House-made Blindsight Blackberry Vinaigrette then topped with Herbed Goat Cheese, Candied Pecans, Fresh Blackberries, and House-made Croutons

**Add Meat +\$2 Bacon, +\$2 Ham
Extra Dressing +\$1**

DESSERT

BEERAMISU \$12

A delightful twist on the classic Tiramisu, featuring layers of Morning Workout Coffee Stout-infused Mascarpone Cream, Ladyfingers, and finished with a generous sprinkle of Cocoa Powder.

KIDS MENU

***SERVED WITH SIDE OF
KETTLE CHIPS OR APPLESAUCE***

GRILLED CHEESE	\$6
CHEESE PIZZA	\$6
PEPPERONI PIZZA	\$6
UNCRUSTABLE	\$6
CHIPS & CHEESE	\$6

EXTRAS AND SIDES

BEER CHEESE	\$3
GUACAMOLE	\$4
FRESH SALSA	\$3
DIJON MUSTARD	\$1
RANCH DRESSING	\$1

KETTLE CHIPS	\$3
SLAW	\$3
UNCRUSTABLE	\$4

If you have any food allergies or sensitivities please inquire with our Chef or Kitchen Manager prior to ordering your food. Thank you!