**Snacks and Nibbles**

**From the Garden**

**Beer-Steamed Mussels** – 11
PEI mussels, saison-garlic butter, baguette, parsley

**BG Charcuterie Board** – 18
A rotating selection of our favorite Spotted Trotter meats paired with two local cheeses and assorted accompaniments

**Fried Cauliflower** – 7
Parmesan batter, choice of dipping sauce

**Fried Brussels Sprouts** – 7
Bacon, almond, honey-balsamic reduction

**Spotted Trotter Beef Jerky** – 10
Sweet southern and peppered umami

**Soft Baked Pretzel** – 7
Your choice of beer mustard or whipped honey butter

**Red Pepper Hummus** – 7
Fresh vegetables and warm pita (extra pita or veggies - 1)

**Hand Cut Fries** – 5
Choice of dipping sauce [make it loaded fries! Add turkey chili, melted cheese, sour cream, and scallions for $4]

**Beer-Chicken Wings**

5 pc - 7
10 pc - 12
Buffalo, BBQ or lemon pepper
Choice of ranch or bleu cheese dressing

**ADD:** chicken - $5 * shaved ribeye - $6
Shrimp - $6 * tofu $4 * veggie patty $5

**Big Kale Caesar** – 8
Baby kale, shaved parmesan, Caesar dressing, croutons

**Beets & Goat Cheese** – 9
Radicchio, frisée, sliced apple, toasted walnuts, chickpeas, lemon vinaigrette

**Garden Salad** – 6
Fresh field greens, carrot, tomato, cucumber, radish, sunflower seeds, honey-Dijon vinaigrette

**The Wedge** – 7
Iceberg lettuce, crumbled bacon, croutons, chopped egg, bleu cheese dressing

**Steak & Egg Salad** – 15
Marinated hanger steak, baby arugula, roasted red pepper, shaved parmesan, almond, sage vinaigrette

**BY THE LADLE**

**Turkey Chili with White Beans** – 6
Sour cream, scallions, pita points

**Tomato Bisque** – 4
With crème fraîche

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**Sauces**

<table>
<thead>
<tr>
<th>Paprika Aioli</th>
<th>Beer Mustard</th>
<th>Blue Cheese</th>
<th>Buffalo Sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic Aioli</td>
<td>Ranch</td>
<td>Honey Mustard</td>
<td>BG Sauce</td>
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</tbody>
</table>

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**The Spotted Trotter Dogs**

These hand-made franks have been described as the best you will ever eat!

(GLuten-free bun available upon request - 1) *

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**Select a Sausage**

**Hotdog** – 6
All-beef, all-delicious!

**Chicken CheddarBest** – 7
It's a quality product!

**The BG Sausage** – 7
Our knockwurst-brautwurst blend

**Sweet Italian Sausage** – 7
Sweet pork with a touch of fennel

**Beef Kielbasa** – 8
A classic European favorite

**I Double-Dog Dare You** – 10
When one just isn't enough

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**Dress Up Your Dog**

**Frontier + 2**
Turkey chili, cheese, and green onion

**Philly + 2**
Red peppers and onions with provolone

**Bavarian + 1**
Beer mustard and sauerkraut

**Corndog + 1**
Our gluten-free corndog batter!

**Amigo + 1**
Jalapeño pickle relish, shredded carrot
**Hand-Cut Fries**
**Side Salad**
**Fried Brussel Sprouts**
**Green Beans**

CO/m.saltP/l.salt/e.salt/m.salt/e.salt/n.saltT/s.salt

**Grilled Cheese** * **Hot Dog**
**Mac-n-Cheese** * **Hamburger**
**Corndog** * **Chicken Tenders**

for children ages 10 and under
all kid’s meals are accompanied with fries

**FOR THE KIDDOS**

Grilled Cheese * Hot Dog
Mac-n-Cheese * Hamburger
Corndog * Chicken Tenders

**Customize Any Item with Additional Toppings:**
- fried egg - 1
- bacon - 2
- sliced cheese - 1
- turkey chili - 2
- bacon-onion jam - 1
- jalapeños - 1
- fried onion - .50
- mushrooms - 2
- ham - 2
- pimento cheese - 2

**Burger Time!**

**Pick A Patty**

The BG Steakburger – 10
- two 4oz dry-aged ground sirloin patties

The Skinny Minnie – 6
- a single 4oz dry-aged burger

The Whirlybird – 8
- a marinated chicken breast fillet

The Braut Burger – 9
- a 6oz pork bratwurst in burger form!

Veggie Burger – 7
- beet, bean, and brown rice patty

**Build Your Burger**

Mushroom & Swiss + 3
- roasted mushrooms, gruyere

All-American + 3
- cheddar, bacon, BBQ sauce, fried onion

Atomic + 3
- buffalo sauce, jalapeño relish, pepper-jack

Charleston + 3
- pimento cheese, bacon-onion jam

Black & Bleu + 2
- blackening seasoning, gorgonzola

**KING of POPS!**

please ask your server for today’s selection

4

**COMPLEMENTS**

<table>
<thead>
<tr>
<th>Side</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand-Cut Fries</td>
<td>Sweet Potato Mash</td>
</tr>
<tr>
<td>Side Salad</td>
<td>Mac-n-Cheese</td>
</tr>
<tr>
<td>Fried Brussel Sprouts</td>
<td>Wilted Spinach</td>
</tr>
<tr>
<td>Green Beans</td>
<td>Cheese Grits</td>
</tr>
</tbody>
</table>

**ALL DAY BREAKFAST**

10
eggs your way with wilted spinach, choice of bacon or sausage, cheese grits or roasted new potatoes, sourdough or rye toast

[keep it vegetarian for 8]

**Eat, drink, and be merry!**

*Please alert your server to any allergies or dietary concerns. For the safety of our patrons, no peanuts are used in our kitchen.
Consuming raw or undercooked meats could be hazardous to your health.*
Cocktails

Pack of Red Apples 7
Seasonal cider
Cocchi Americano Rosa
Aperol
Angostura
Orange peel

The Wolfe 10
Four roses bourbon
St George spiced pear liqueur
Black walnut bitters

Fox Force Five 9
Bacardi Rum
St. Elizabeth Allspice Dram
Angostura bitters
Lime

The Birthright 9
Seersucker gin
Lime
18.21 ginger beer
Cocchi americano bianco
Combier creme de Muir

Honey Bunny 8
Tito’s vodka
Lemon
Elderflower
Honey
Peychauds
Soda

Vincent Vega 10
Fords Gin
Bitter Bianco
house-made fennel & grapefruit aperitif

A Panda Addiction 8
Altos tequila blanco
Lime
Demerara
Orange bitters
Sparkling Cava
750 co. Sauvignon Blanc: Oakville, California 8
From the legendary Beckstoffer family with fresh honeysuckle and citrus on the nose. Lively and soft minerals mingle on the palate alongside herbal lemon and notes of fresh peach.

Alias Chardonnay: California 8
An inviting aroma of tropical fruit with pleasant acidity and a rounded mouthfeel. Pair with a fried cauliflower appetizer and paprika aioli.

Van Duzer Pinot Gris: Willamette Valley, Oregon. 10
A subtle flinty nose with Asian pear and orange blossom notes. Delicate minerality and citrus on the palate with a lingering, mouth watering finish.

Campo Viejo Cava: Rioja, Spain. 9
Elegant bubbles from secondary fermentation in the classic style and a complex aroma of white fruits. Sustained finish perfect with our roasted red pepper hummus.

Colombe Rosé: Provence, France. 7

Campo Viejo Cava Rosé: Rioja, Spain. 9
Bright red fruits and a persistent, yet delicate effervescence. Try this wine with one of our dogs!

Aviary Cabernet Sauvignon: Napa, California 10
Full bodied yet ultra-smooth tannic structure blends with notes of blackberry and dark cherry. Subtle hints of coffee, vanilla, and cedar pair nicely with our charcuterie and cheese board.

Chakras Malbec: Mendoza, Argentina. 9
Classic South American expression of 100% Malbec. Medium bodied and dark fruits accompany vanilla and French oak.

Ranch 32 Pinot Noir: Monterey, California 10
Beautiful delicate expression with subtle tannic structure and a delightfully smooth finish. This wine is farmed using sustainable practices and is estate grown. Pairs beautifully with our pastrami Reuben!

Ferrari Carano Siena Red blend: California 10
Mocha and pomegranate mingle with a lustrous and silky smooth mouth feel. A classic and elegant blend perfect with our steak and mushrooms.