

# Specials

## CORN CHOWDER

House made. 4.9 cup | 7.9 bowl

## SAUSAGE + PRETZEL PLATTER

Soft baked German pretzel served with jalapeño cheddar sausage, house made beer cheese, mustard. \$13.9

## FRIED GREEN TOMATO CAPRESE\*\*

House breaded fried green tomatoes, fresh mozzarella, fried basil, house made balsamic vinaigrette. GF V \$10.9

## BEYOND BOLOGNESE

Plant-based Beyond beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. GFO V+ \$16.9

## MARINATED STEAK\*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Garlic whipped potatoes and STH bacon succotash. GF \$24.9

## NIGHTINGALE ICE CREAM SANDWICH: MISO CHURRO

Brown sugar cookies, white miso ice cream, churro pieces.  
\$9.9

## ALEWERKS OKTOBERFEST\*

VA- Märzen - ABV 5.6% 16oz \$7 | Crowler \$13

## DOGFISH HEAD PUNKIN

MD- Pumpkin Ale - ABV 7% 16oz \$8 | Crowler \$15

## SOUTHERN TIER BREWING PUMKING

NY- Pumpkin Beer- ABV 8.6% 12oz \$9 | Crowler \$22

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.