

**BEER COCKTAILS****★ ★ ★ PUB FARE ★ ★ ★****BOILERMAKER \$8**

*The Classic shot and a beer.  
Old School American Lager and Old Overholt  
Whiskey.*

**SHOREWAY COOLER \$8**

*Progress Pilsner with Housemade Honey Gin,  
Lemon Juice, Lillet Blanc and Simple Syrup*

**SWEET & STOUT \$8**

*St. Emeric's Stout with Pernod wash,  
Godiva Dark, Cynar and Aztec Chocolate  
Bitters*

**THE JOAN HARRIS \$8**

*Old School American Lager with Drambuie,  
Cherry Heering, Rhubarb Bitters  
and Lemon Juice*

**SNACKS PERFECT WITH A PINT**

House Seasoned Potato Chips. 4

Smokey BBQ Popcorn. 3

Pretzel. Soft Baked with Mustard & Garlic Cheese 6

Seasoned Fries with Housemade Aioli & Ketchup 5

Wings. Mild, Hot or BBQ 6 /Half 10/Full

Mussels with Tomato, Fennel, Garlic & Sausage. 8

Currywurst. Traditional German street food served with House Fries & Curried Tomato Sauce. 9

Scotch Egg with Garlic Sausage, Mustard & Hot Sauce. 7

**SANDWICHES SIMPLICITY WITH A KICK**

*All Sandwiches Served with Housemade Chips. Sub Fries 1.*

Market Garden Beef Burger. 1/2 LB with Cheddar, Chimichurri, Veggies & Aioli 11  
*Add Bacon 1*

Veggie Burger. Housemade Black Bean Patty with Swiss, Garden & Aioli 10

Fried Chicken Sandwich with Braised Collard Greens, Bacon, Sawmill Gravy & Tomato. 11

Cuban. Braised Pork, Ham, Swiss, House Pickles & Mustard. 10

Chorizo Joe. Housemade Sloppy Joe with Cheddar & Tomato. 9

BLT. Bacon, Harissa Marinated Tomato, Lettuce & Aioli. 8

**WINE BY THE GLASS****PROSECCO \$7**

*Italy*

**TRIENNES ROSE \$7**

*Provence, France*

**EVE CHARDONNAY \$8**

*Washington*

**SAN SIMONE PINOT GRIGIO \$8**

*Italy*

**INDIE WINE CO. RIESLING \$7**

*Washington*

**VINUM PINOT NOIR \$9**

*California*

**CONQUISTA MALBEC \$7**

*Mendoza, Argentina*

**CLOS DU MONT OLIVET \$8**

*Grenache Syrah Blend  
France*

**CONTRADA \$10**

*Cabernet Sauvignon  
California*

**KIMMERIDGIEN CHARDONNAY \$9**

*Bourgogne*

**★ ★ ★ MARKET FARE ★ ★ ★****SALADS GROWN IN OUR OWN OHIO CITY GARDEN**

Caesar. Romaine, Parmesan, Anchovy, Charred Bread & Caper Remoulade. 8

*Fried Calamari or Rock Shrimp, add 3.*

Classic Wedge. Iceberg, Oven-cured Tomatoes, Bacon & Bleu Cheese Dressing. 8

Market. Mixed Greens, Seasonal Ohio Vegetables & Mustard Vinaigrette. 9/Full 5/Side

*Add Grilled Chicken to any Salad for 3.*

**GUEST BEERS****ABV****GREAT LAKES HOLY MOSES \$6****5.4%****LAGERHEADS TYRANNY APA \$5****6.2%****FAT HEADS PITCHFORK \$6****10%****BUCKEYE MILD ALE \$5****4%****THIRSTY DOG OLD LEGHUMPER \$6****5.7%****BREW KETTLE COPPERHEAD RED \$5****5.0%****TWO BROTHERS DOMAIN DU PAGE \$5****5.9%****BEAR REPUBLIC HOP ROD RYE \$6****7.5%****ROGUE CHATOE DIRTOIR BLACK LAGER \$6****5.0%****CRISPIN ARTISINAL CIDER \$5****6.5%****DARK HORSE CROOKED TREE IPA \$6****6.0%****BOULDER HOOPLA PALE ALE \$5****5.7%****TACOS AUTHENTICALLY MEXICAN, BEER FRIENDLY FAVORITES**

*All served in flour tortillas with onion, cilantro, carrot and jalapeno escabeche.*

Carne de Ahumada. Smoked Pork, Salsa Verde & House Queso 9

Pollo Adobada. Red Chili-marinated Chicken, Salsa Rojo & House Queso 9

Frijoles Negros. Black Beans, Salsa Verde & Cabbage Slaw 8

Tacos de Camarones. Rock Shrimp, Roasted Poblanos & Cabbage Slaw 10

*Tacos served in sets of 3. No mixing, please.*

**ENTREES OLD FAVORITES WITH NEW CHARM**

Mustard & Buttermilk Fried Chicken. Grilled Biscuit, Sausage Creamed Collards & Spicy Honey. 16

Grilled Steak Frites. Hangar Steak, Fries, Gravy & Seasonal Vegetables 18

Not So New England Lobster Roll 17

*Fresh Claw Meat, Celery, Pickled Radish Slaw served on a Soft Bun with Housemade Chips*

Grilled Salmon. Crab, Mushrooms, Corn, Scallions & Vermont Butter. 17

**LARGE FORMAT GEEK BEERS****ABV****HITACHINO WHITE NEST 720ML \$16****5.5%****LAMBRUCHA 750ML \$17****3.5%****HANSSSENS GUEZE 750ML \$25****6%****ROCKMILL SAISON 750ML \$19****6.5%****THE BRUERY RUGBROD 750ML \$18****8.0%****MEAT, CHEESE & PICKLE BOARDS PICKLED & CURED IN-HOUSE**

MG Meat Board

*Beef Jerky, House-Cured Ham, Smoked Slovenian Sausage, accompanied by House-Pickled Vegetables and Whole Grain Mustard. 11*

MG Cheese Board. 10 Order a beer sampler to go along with these seasonal selections!

*Midnight Moon Goat (Pearl Street Wheat), Saxon Greenfields Cow's Milk (Boss Amber Lager), O'Banon Goat (Wallace Tavern Scotch Ale), Rogue Smoky Bleu (St. Emeric Stout)*

Brewmaster's Platter.

*Order a beer sampler to go along with our selection of all meats & cheeses 18*

House Pickle Platter. Daily Selection of Local Vegetables. 4