



Beer & Pig Dinner w/ Trophy Brewing

7.25.2018

GRUSS AUS DER KÜCHE

rillettes, schmaltz & cracklin's, pork liver pâté, pickles, corn crackers
basement sessions #1 | gose w/ sea salt, ginger, lemon verbena, lavender, pineapple, sage

SCHINKEN

corned ham, melon, mizuna, pickled shishito, crispy pig ears
—
trophy husband | saison

SCHWEINEBACKEN

braised cheeks, warm spices, honey, figs, almonds
—
earmuffs | india pale lager

GERÄUCHERTE BRATWURST

smoked bratwurst, baby potatoes, fermented & raw vegetables
—
trophy wife | session india pale ale

SCHWEINEKROKETTE

pig's head croquette, squash, embered eggplant, watermelon, sherry gastrique
—
golden sour | barrel aged soured golden ale

GEHEIMNISVOLLER NACHTISCH

mystery dessert to be revealed later
—
slingshot | coffee porter