



Appetizers

Crispy Brussel Sprouts 14

Tossed with Fresh Parmesan and Sea Salt, Drizzled with a Balsamic Glaze.

Hummus or Pimento 11

House-made Garlic Hummus or House-made Pimento Dip served with Crispy Pita Chips.

Crispy Cauliflower 12

Herbed and Panko Breaded, served with side of Cilantro-Lime Curry Sauce.

Ditsch Pretzel Sticks (4pc) 12

Served with Mt Carmel Brewing Pilsner Beer Cheese.

Truffle Fries 12

Tossed in Truffle Oil, Gremolata, and Parmesan Cheese.

Crispy Fries 7

Crispy French Fries, served with a side of House-Made Beer Cheese.

Smoked Chicken Wings 5pc 9 / 10pc 18

Dry Rubbed and Slow-Smoked In-House, Tossed in your Favorite Sauce:

Reckoning-Denzel Sauce w/ Carolina Reapers

Denzel-Serrano, Jalapenos and Habaneros

Franks- Original Red Hot

Pterodactyl- Sweet Chili and Soy

BBQ- Sweet Bourbon and Molasses

Dry Rubbed Salty, Sweet and a Hint of Spice

From the Garden

All selections can be served in a bowl, add a made-to-order protein to your salad:

Top Round Steak 7

Blackened Grilled Chicken 6

Crispy Fried Chicken 6

Hail Caesar 8/14

Tossed-Hearts of Romain, Fresh Parmesan, House-made Caesar Dressing, and Fresh Croutons.

MCBC B.L.T. 8/14

Romain Hearts, Smoked Crispy Bacon, Cherry Tomatoes, tossed in House-made Ranch dressing.

The G.O.A.T 8/15

Spinach, Goat Cheese, Red Onions, Cherry Tomatoes, Avocado, Candied Walnuts, Served with Cilantro Lime Vinaigrette.

BURGERS AND MORE

*All Burgers are Served with Potato Chips at Chef's Recommended Medium-Well Temperature.

Mt. Carmel Bacon Cheeseburger 16

Our House-Blend, All-Natural Half Pound Burger, served on a 16-Bricks Challah Roll with Romain Crispy Bacon, Lettuce, Tomato, Onion, and Roasted Garlic Mayo, topped with Melted Cheddar Cheese.

Black Bean Burger 14

House-Made Black Bean Burger served with Romain, Tomato, Red Onion and Roasted Garlic Aioli.

G.O.A.T Burger 17

Our House Blend All-Natural Half Pound Burger w/ Garlic Cilantro Goat Cheese, Avocado, Roasted Garlic Mayo, and LTO.

Mushroom Burger 17

Our House Blend All-Natural Half Pound Burger w/ Cremini Mushrooms, Swiss and Roasted Garlic Mayo.

Brew House Steak Sandwich 18

All Natural Dry Rubbed Top Round Steak, Slow Roasted and Thinly Sliced, Zesty Pickled Baby Bell Peppers Smothered with House-Made Beer Cheese on a Toasted Hoagie Bun.

Cincinnati HOT Chicken 16

All-Natural Chicken Breast with Panko Breading, topped with house-made Denzel Hot Sauce and our superfood slaw and Bleu Cheese, served on a Challah Bun.

Haddock Sandwich 17

Hand Breaded Haddock filet, House-made Tartar sauce and arugula on a 16 Bricks Challah Bun.

Blackened Fish Tacos 15

Two Grilled Blackened Tilapia Tacos, made with Superfood Veggie Slaw, Chipotle Crema, Pickled Red Onions and Citrus Vinaigrette.

Fish-N-Chips 17

Hand Breaded Haddock filet, served with a side of House-made Tarter Sauce and a side of crispy fries.

Chicken Bacon Avocado 16

Grilled All-Natural Chicken Breast with crispy Bacon, Avocado, Swiss, Sun-Dried Tomato Spread and Roasted Garlic Mayo, served on a Challah Bun.

Brisket Nachos 17

Slow Smoked Brisket, House-Made Beer Cheese, Fresh Pico, Crema.

Brisket Sandwich 19

Slow Smoked Brisket, Pickled Red Onions, House-Made Stout BBQ Sauce, all on a 16-Bricks Challah Bun.