

SMUTTLABS

BREWERY • KITCHEN

MENU FALL 2019

STARTERS

CHICKEN WINGS 6pc - \$6 | 8pc - \$8 | 12pc - \$12

OR **CHICKEN STRIPS** 4pc - \$6 | 6pc - \$8

STYLES **O.G.** - Plain & crispy **DF**

Truffalo - Truffle oil infused buffalo sauce

Black Teriyaki Ginger **DF**

Old Brown Dog Chipotle Molasses BBQ **DF**

BEER PRETZEL \$8

Choice of beer cheese or whole grain tomato relish **DF**

HANDCUT PUB FRIES

STYLES **Beer Cheese** w/fresh herbs \$10 | **add** pork belly \$3

Truffle w/parmesan, minced garlic, truffle oil/salt, fresh herbs \$11

Poutine w/duck confit, cheese curds, caramelized onion, Porter gravy \$12

CHARRED CAULIFLOWER \$9 **V GF DF**

Pumpkin Ale honey drizzle, spice roasted pepitas, fresh herbs

SANDWICH & BURGERS

comes with choice of 1 side

VUNDERBAR SMASH BURGER \$12

Double ¼lb, shredded lettuce, tomato, **Vunderbar** B&B pickles, garlic aioli, and blend of American and cheddar

BEYOND BURGER \$13 **V**

Baby spinach/arugula mix, tomato whole grain mustard, crispy leeks, and blend of American and cheddar

SALMON SLIDERS \$13 **DF**

Harissa, grilled peach chutney, spinach

MYSTERIOUS MAC PULLED PORK MELT \$14

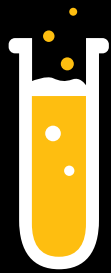
Toasted sourdough, mac n' cheese, braised pork butt, jus, crispy leeks

THE BIG DILL \$12

Grilled or crispy dill chicken thigh, shredded lettuce, house ranch, dill pickle

SIDES \$3 ea for extras

Fries | Sweet potato fries | Fried dilly beans | Carrot/daikon/cucumber slaw



SMUTTLABS

47 WASHINGTON

DOVER • NH

ENTREES

FRIED CHICKEN AND OBD WAFFLES \$15

Sweet potato butter, warm maple syrup, fresh herbs

LABS BARLEYWINE BRAISED PORK BELLY \$16

Creamy grits, roasted peanuts, crispy kale, jus

LEMON CHARGER MARINATED FLANK STEAK \$17 **DF**

Pub fries, pan jus, fresh herbs

BAJA HOODIE SHRIMP TACOS \$17

Vida tortillas, shredded lettuce, citrus pico de gallo, crema, side street corn

Substitute fried tofu **v**

FINEST BEER BRATS SIZZLER \$16

IPA caramelized onion, roasted red peppers, roasted yukon potato, beer cheese

Substitute Beyond Sausage **v**

PAN SEARED SALMON \$18 **GF**

Lemon basmati rice, tandoori grilled zucchini, fresh herbs

SEASONAL SALAD \$11 **GFV**

Kale/radicchio mix, roasted delicata squash, shaved carrot, shallot, roasted pepitas, goat cheese, and spiced apple cider vinaigrette

SPINACH CAESAR \$11 **v**

Grape tomato, onion, olive oil croutons, parmesan, creamy lemon vinaigrette

Add protein to salads: Chicken \$6 | Flank Steak \$7 | Fried Tofu \$7 | Salmon \$8

DESSERT

CHUPA CHURROS: 4pc - \$6 | 8pc - \$9 **v**

Choice of stout spiced frosting (21+) or chocolate frosting

GF = Gluten Free **DF** = Dairy Free **v** = Vegetarian