



SMUTTLABS

BREWERY • KITCHEN

MENU FALL 2019

MON-THU • 11:30-10

FRI-SAT • 11-11

SUN • 11-10

47 WASHINGTON
DOVER • NH

STARTERS

CHICKEN WINGS 6pc - \$6 | 8pc - \$8 | 12pc - \$12 OR **XL CHICKEN STRIPS** 6pc - \$12

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

Truffalo - Truffle oil infused buffalo sauce

Black Teriyaki Ginger **DF**

Old Brown Dog Chipotle Molasses BBQ **DF**

Extra Sauce - \$1

BEER PRETZEL \$8

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

HANDCUT PUB FRIES

STYLES **Beer Cheese** w/crispy lardons, fresh herbs \$11

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

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

CHARRED CAULIFLOWER \$10 **V DF**

Pumpkin Ale honey drizzle, spice roasted pepitas, fresh herbs

FRIED DILLY BEANS \$8 **V**

with house-made ranch

SANDWICH & BURGERS

comes with choice of fries or house-made slaw

Add: **Sweet Potato Fries** \$2 | **Fried Dilly Beans** \$3

VUNDERBAR SMASH BURGER \$13

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

BEYOND BURGER \$14 **V**

Plant-based patty, baby spinach/arugula mix, tomato whole grain mustard, crispy leeks, and blend of American and cheddar

SALMON SLIDERS \$13

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



SMUTTLABS

BREWERY • KITCHEN

MENU FALL 2019

MON-THU • 11:30-10

FRI-SAT • 11-11

SUN • 11-10

ENTREES

FRIED CHICKEN AND OBD WAFFLES \$16

Sweet potato butter, warm maple syrup, fresh herbs

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

Pub fries, pan jus, arugula pistou

BAJA HOODIE SHRIMP TACOS \$18

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

FINEST BEER BRATS SIZZLER \$17

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

Substitute Plant-based Beyond Sausage **V**

PAN SEARED SALMON \$19 **GF**

Lemon basmati rice, tandoori grilled zucchini, fresh herbs

SEASONAL SALAD \$13 **GF V**

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 | 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

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

47 WASHINGTON
DOVER • NH