

FACTORY

BY BEER TREE BREW

APPETIZERS

BREWER BITES • 11

House-made soft pretzels using spent grain from our brewery, beer cheese sauce (v)

CELLARMAN FRIES • 7

Crispy fries, smoked salt, served with bacon aioli (vo, gf)

LOADED CELLARMAN FRIES • 10

Cellarman fries, beer cheese sauce, bacon, scallions (vo, gf)

BUFFALO CAULIFLOWER • 12

Fresh cauliflower, buffalo wing sauce, house-made bleu cheese sauce (v, veo, gf)

IPA GLAZED CHICKEN SKEWERS • 11

Grilled chicken, IPA honey glaze, crispy onion straws, scallions

CAJUN JACKFRUIT EGG ROLL • 12

Cajun jackfruit, roasted corn, peppers, onions, black beans, vegan mozzarella, crispy vegan egg roll wrapper, served with vegan chipotle ranch (ve)

MAC & CHEESE • 11

Orecchiette pasta, beer cheese sauce, topped with buttery cracker crumbles (add bacon \$2)

CHICKEN WINGS • 14

10 wings, celery and house-made bleu cheese, choice of sauce: mild, medium, hot, garlic parm, mango habanero, or IPA honey glaze (get 5 wings for \$8, gfo)

SALADS

House-made dressings: Everything Bagel Ranch, Cascade Bleu Cheese, Balsamic Vinaigrette, Kutik's Honey Lemon Vinaigrette. Add any of our dressings or sauces to your order \$.50 (no extra dressing charge for salads).

Add grilled or blackened: locally sourced steak \$7, chicken \$7, salmon \$11, shrimp \$8, or tofu \$4.

THE BREWHOUSE SALAD • 12

Mixed greens, cherry tomatoes, cheddar cheese, black pepper croutons, bacon, cucumbers (vo, gfo)

KALE AND QUINOA SALAD • 14

Baby kale, quinoa, chickpeas, carrots, roasted peppers, wood fired tomatoes, candied walnuts, Honey Lemon Vinaigrette (v, gfo)

CAESAR • 14

Romaine hearts, shaved parmesan, black pepper focaccia croutons, house-made Caesar dressing (anchovies available, gfo)

ITALIAN CHOPPED SALAD • 14

Mixed greens, cubed provolone, chickpeas, blistered tomatoes, prosciutto, artichokes (vo, gfo)

SOUTHWESTERN SALMON SALAD • 19

Grilled salmon, sweet corn, tomatoes, cucumbers, red onions, black beans, bell peppers (gf)

FEATURING OUR LOCAL BEEF

We raise all of our beef locally on our farm, Willet Hop & Grain, located in Willet. Spent grain from our brewing process is delivered to the farm weekly and fed to our cows, which in turn are processed and served in these selected menu items. We're proud to offer quality, local, farm-fresh beef!

FACTORY BURGER • 17

8oz burger, cheddar, bacon tomato jam, red leaf lettuce, onion straws, kaiser roll, served with house-cut chips and a pickle (sub Cellarman Fries \$2, side Brewhouse Salad or Caesar Salad \$1.5, gfo)

STEAK SANDWICH • 17

Shaved sirloin, horseradish cheddar, caramelized onions, horseradish sauce, arugula, ciabatta roll served with house-cut chips and a pickle (sub Cellarman Fries \$2, side Brewhouse Salad or Caesar Salad \$1.5, gfo)

WILLET HOP & GRAIN STEAK (GFO) • 28

Served with a side Brewhouse Salad

Choose your Cut:

Ribeye or New York Strip, served with garlic herb butter

Choose your Side:

Sautéed spinach, wild grain bowl, or fries

Choose your Steak Topper (\$3):

Black & Bleu: Cajun spice rub, crumbled bleu cheese

Morning Timber Peppercorn Cream: Beer Tree stout, heavy cream, cracked black peppercorns, honey

Mushroom & Onion: Caramelized onions, sautéed cremini mushrooms, butter, blended oil, salt, pepper

Crab Butter (\$7): Steamed blue crab, creamed butter, smoked paprika, salt, pepper

MORE OPTIONS ON BACK

WOOD FIRED PIZZA

Hand-tossed 12 inch and 8 cut. Gluten free crust & vegan cheese available.

FOUR CHEESE • 13

Tomato sauce, cheddar, provolone, mozzarella, pecorino romano (v)

THE 'RONI • 15

Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano

CAPRICCIOSA • 16

Tomato sauce, shiitake mushrooms, artichokes, prosciutto, fresh mozzarella, pecorino romano

MARGHERITA • 16

Tomato sauce, buffalo mozzarella, fresh basil, extra virgin olive oil (v)

THE NAPLES • 17

Tomato sauce, Buffalo, NY-sourced soppressata, hot capicola & pepperoni, fresh mozzarella, basil, balsamic reduction

BOMBER • 16

Tomato sauce, chorizo sausage, green olives, roasted fennel, Kutik's wild flower honey, fresh mozzarella, grated mozzarella

CHICKEN PESTO • 18

Basil pine nut pesto, grilled chicken, roasted red peppers, mozzarella, provolone, parmesan

WHITE VEGGIE • 14

White garlic sauce, spinach, artichokes, roasted red peppers, tomatoes, shiitake mushrooms, mozzarella, provolone (v)

VEGAN CHORIZO • 17

Tomato sauce, vegan chorizo, Parlor City vegan mozzarella, caramelized onions (ve)

CRAB • 21

Buttery garlic sauce, blue crab, Old Bay seasoning, red bell peppers, scallions, mozzarella, provolone

DILL PICKLE • 17

White garlic sauce, thinly sliced dill pickles, provolone, mozzarella cheese, fresh dill (v)

BUFFALO CHICKEN • 18

Buffalo sauce, chicken, blue cheese crumbles, mozzarella, provolone, scallions

SANDWICHES

Served with house-cut Old Bay seasoned chips and a pickle. Substitute Cellarman Fries \$2, side Brewhouse Salad or Caesar Salad \$1.5.

BLACK BEAN BURGER • 16

Sliced avocado, tomato, leaf lettuce, vegan aioli, kaiser roll (v)

KETTLE CHICKEN • 15

Buttermilk fried chicken breast, greek yogurt slaw, dill pickles, leaf lettuce, ciabatta roll

GRILLED VEGETABLE NAPOLEON • 14

Eggplant, onion, zucchini, peppers, portobello, vegan garlic aioli, ciabatta roll (ve, gfo)

SHRIMP WRAP • 17

Shrimp salad, sliced avocado, arugula, sliced tomato, tomato basil wrap

FISH SANDWICH • 15

Beer battered haddock, leaf lettuce, kaiser roll, greek yogurt coleslaw, side of tartar sauce

TRY OUR \$42 DINNER FOR TWO

Choose 2 drafts, 2 sandwiches, & 1 dessert for \$42!

ENTREES

ORECCHIETTE ALA VODKA • 14

Orecchiette pasta, tomato vodka sauce, grated romano (add chicken \$7, v)

VEGAN WILD GRAIN BOWL • 23

Vegan chorizo, Parlor City Vegan queso fresco, corn, peppers, onion, black beans, avocado, wild grains: quinoa, barley, wild rice, wheat berries, kale (ve)

DESSERTS

PEANUT BUTTER PIE SLICE • 7

Rich and creamy peanut butter filling on an Oreo crust, topped with chocolate ganache

COOKIES & CREAM CHEESECAKE SLICE • 7

New York style cookies and cream cheesecake baked on an Oreo crust, topped with chocolate ganache

SIDES

SMALL WILD GRAIN BOWL • 4

Quinoa, barley, rice, wheat berries, corn, black beans

SAUTÉED SPINACH (V, GF) • 4

SIDE SALAD (BREWHOUSE OR CAESAR) • 4

v = vegetarian, ve = vegan, vo = vegetarian optional, veo = vegan optional, gf = gluten free, gfo = gluten free optional
20% gratuity added for parties of 8 or more | Maximum of 4 separate checks per party

Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. Our pizza is prepared in a wood fire oven, due to the nature of this style of cooking the crust often shows some char. **Allergy Warning:** Menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

NON-BEER MENU

CRAFT COCKTAILS

RASPBERRY SPRITZER • 9

Raspberry shandy mix, champagne, club soda, garnished with a thyme sprig

BATCH ESPRESSO MARTINI • 10

Batch Coffee Retro Espresso, vodka, mocha sauce, simple syrup, coffee liquor, splash of half & half

FACTORY OLD FASHION • 10

Bourbon, simple syrup, orange bitters, garnished with an orange twist & a cherry

MOSCOW MULE • 9

Vodka, lime juice, ginger beer, garnished with a lime

LAVENDER 75 • 9

Gin, lemon juice, lavender syrup, topped with champagne, garnished with a lemon

WINE

RED CAT | Hazlitt | Sweet Red • 5

DIAMOND | Fulkerson | Sweet White • 5

MOSCATO | Swedish Hill | Semi-sweet White • 5.5

DRY RIESLING | Sheldrake | Medium-dry White • 6

DRY ROSÉ | Sheldrake | Dry Rosé • 6

PINOT GRIGIO | Swedish Hill | Dry White • 6

CHARDONNAY | Lamoreaux Landing | Dry White • 6

MC2 | Damiani | Dry Red Blend • 7

CABERNET SAUV | Brotherhood | Dry Red • 6

NON-ALCOHOLIC

FOUNTAIN BEVERAGES • 3

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr Pepper, Ginger Ale, Raspberry Brisk Iced Tea, Unsweetened Brisk Iced Tea, Tropicana Lemonade, Raspberry Bubbly Seltzer (free refills)

ORANGE JUICE • 3

APPLE JUICE • 3

SARANAC N.A. GINGER BEER • 3

FACTORY

\$10 LUNCH SPECIALS

AVAILABLE MONDAY-FRIDAY • 11AM-2PM

PICK ONE • 10

CHICKEN SALAD WRAP

TURKEY BLT WRAP

PEPPERONI PIZZA ROLL

CHEESE PIZZA ROLL (V)

MUSHROOM & SPINACH PIZZA ROLL (V)

TURKEY CLUB (GFO)

FOUR CHEESE PIZZA (V, GFO)

CAESAR SALAD (GFO)*

BREWHOUSE SALAD (VO, GFO)*

COMBO • 10

HALF TURKEY CLUB, HALF CHICKEN SALAD WRAP,

OR HALF TURKEY BLT WRAP

+

HALF CAESAR SALAD OR HALF BREWHOUSE SALAD

*Add grilled or blackened: locally sourced
steak 7, chicken 7, salmon 11, or tofu 4

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FACTORY

SUNDAY BRUNCH

WOOD FIRED PIZZAS

Hand-tossed 12 inch and 8 cut. Gluten free crust & Parlor City vegan cheese available.

FOUR CHEESE • 13

Tomato sauce, cheddar, provolone, mozzarella, pecorino romano (v)

THE 'RONI 15

Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano

SAUSAGE EGG & CHEESE • 15

Pasquales sausage, cheese sauce, scrambled eggs, provolone, mozzarella, scallions

BACON EGG & CHEESE • 15

Bacon, scrambled egg, cheddar cheese, scallions

VEGAN BRUNCH • 16

Vegan chorizo, tofu scramble, potatoes, roasted red peppers, Parlor City mozzarella, scallions, fresh black pepper (ve)

MARGHERITA • 16

Tomato sauce, buffalo mozzarella, fresh basil, extra virgin olive oil (v)

SMOKED SALMON • 17

Boursin cheese, sliced smoked salmon, shaved red onion, capers, crème fraiche

STEAK & EGG • 17

Shaved beef, white garlic sauce, sliced potatoes, scrambled eggs, provolone, mozzarella, finished with Sriracha crema and scallions

CINNAMON ROLL • 6

House-made cinnamon roll with cream cheese frosting (v)

BACON FLIGHT • 17

Benton's hickory smoked thick sliced bacon, applewood smoked bacon, and candied bacon, served with a basil strawberry jam and chipotle maple syrup

EVERYTHING BAGEL PRETZEL BITES • 11

Our spent grain pretzel bites tossed with everything bagel seasoning and served with a side of whipped cream cheese

GREEK YOGURT PARFAIT • 6

Vanilla Greek yogurt, seasonal fruit, and house-made granola (v)

AVOCADO TOAST • 9

Toasted baguette, avocado spread, everything bagel seasoning, house-made pico, pickled onions (v, add 2 fried eggs \$3, add smoked salmon \$9)

CHICKEN & WAFFLE SANDWICH • 14

Buttermilk fried chicken, two fluffy waffles, and maple bacon butter, served with a side of potato hash

BRUNCH BURRITO • 14

Chorizo sausage, scrambled eggs, black beans, cheddar cheese, and pickled red onions wrapped in a cheddar jalapeño tortilla wrap, served on a bed of potato hash and topped with house-made pico (add avocado \$2)

VEGAN BRUNCH BURRITO • 15

Vegan chorizo, tofu scramble, Parlor City vegan cheese, black beans, pickled red onion, served with house-made pico and potato hash (ve, add avocado \$2)

HANGRY BURGER • 17

8oz locally sourced hand-pressed burger topped with cheddar cheese, applewood smoked bacon, sliced tomato, leaf lettuce, fried egg, and a Finding Bigfoot sauce on a toasted kaiser roll, served with a side of potato hash

VEGAN BREAKFAST BURGER • 17

Black Bean burger, vegan egg, avocado spread, lettuce, and tomato on a kaiser roll, served with a side of potato hash (ve)

FRENCH TOAST • 14

Sliced sourdough bread in a rich vanilla bean batter, finished with fresh berries and a side of NY maple syrup (v)

BRUNCH BOWL • 14

Wild grains, sweet potatoes, wilted spinach, and onion, topped with avocado, feta, two sunny side up eggs and a tahini drizzle (v, veo)

STEAK & EGG SANDWICH • 16

Locally sourced shaved beef, basil pesto, fried egg, fresh mozzarella, and sliced tomato on a toasted ciabatta roll, served with a side of potato hash

STEAK & EGGS BENEDICT • 17

Grilled sliced steak, poached eggs, and hollandaise sauce on toasted croissant bun, served with a side of potato hash (sub steak with smoked salmon for \$5)

SIDES

POTATO HASH • 4

APPLEWOOD SMOKED BACON • 3

TOASTED BAGUETTE • 4

with house-made jam

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BRUNCH DRINKS

CRAFT BREW SHANDIES

BLUEBERRY SHANDY • 8

Juicy New England IPA, lemonade, house-made blueberry simple syrup

ORANGE MANGO SHANDY • 8

Hugh Hefe, orange juice, lemonade, splash of mango syrup

RASPBERRY SHANDY • 8

Raspberry Jammin', lemonade, house-made raspberry simple syrup

BRUNCH COCKTAILS

MIMOSA • 7

Champagne, orange juice

BOTTOMLESS MIMOSA • 22

Champagne with choice of juice

MIMOSA FLIGHT • 15

Beermosa, Cidermosa, orange juice, cranberry juice

BEERMOSA • 6

Juicy New England IPA, orange juice

CIDERMOSA • 6

Awestruck hard cider, orange juice

BLOODY MARY • 8

Vodka, house-made mix, garnish

LOADED BLOODY MARY • 24

Vodka, house-made mix, Old Bay rim, loaded with IPA glazed chicken wings, candied bacon, brewer's bites, and cocktail shrimp

NON-ALCOHOLIC

BATCH DRIP COFFEE • 3.5

Cream, oat milk and/or sugar by request

HOT TEA • 3

ORANGE JUICE • 3

APPLE JUICE • 3

FOUNTAIN BEVERAGES • 3

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr Pepper, Ginger Ale, Raspberry Brisk Iced Tea, Unsweetened Brisk Iced Tea, Tropicana Lemonade, Raspberry Bubbly Seltzer (free refills)