

FACTORY

BY BEER TREE BREW

APPETIZERS

BREWER BITES • 12

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

CELLARMAN FRIES • 8

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

LOADED CELLARMAN FRIES • 12

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

BUFFALO CAULIFLOWER • 12

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

IPA GLAZED CHICKEN SKEWERS • 12

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 (vg)

MAC & CHEESE • 12

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 \$.75 (no dressing charge for salads).

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

THE BREWHOUSE SALAD • 14

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 • 15

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

SOUTHWESTERN SALMON SALAD • 21

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 • 18

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 \$4, gfo)

STEAK SANDWICH • 18

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 \$4, 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 +\$2 & vegan cheese +\$1.

FOUR CHEESE • 15

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

THE 'RONI • 17

Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano

CAPRICCIOSA • 18

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

MARGHERITA • 17

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

THE NAPLES • 19

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

BOMBER • 18

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

CHICKEN PESTO • 19

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

WHITE VEGGIE • 17

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

VEGAN CHORIZO • 19

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

CRAB • 23

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

DILL PICKLE • 18

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

BUFFALO CHICKEN • 19

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 \$4.

BLACK BEAN BURGER • 17

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

KETTLE CHICKEN • 17

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

GRILLED VEGETABLE NAPOLEON • 16

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

SHRIMP WRAP • 18

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

FISH SANDWICH • 17

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

ENTREES

ORECCHIETTE ALA VODKA • 16

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 (vg)

DESSERTS

PEANUT BUTTER PIE SLICE • 9

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

COOKIES & CREAM CHEESECAKE SLICE • 9

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

BROWNIE A LA MODE • 10

Warm brownie topped with peanut butter cup moose tracks ice cream and chocolate syrup

SIDES

SMALL WILD GRAIN BOWL • 10

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

SAUTÉED SPINACH (V, GF) • 4

SIDE SALAD (BREWHOUSE OR CAESAR) • 7

v = vegetarian, vo = vegetarian optional, vg = vegan, vgo = 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

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

BRUNCH MENU

SUNDAYS 10AM-2:30PM

CHICKEN & WAFFLE SANDWICH • 17

Buttermilk fried chicken, two fluffy waffles, and maple bacon butter, side of breakfast potatoes

FRENCH TOAST • 15

Sliced sourdough bread in a rich vanilla bean batter, fresh berries, side of NY maple syrup

BREAKFAST PIZZA • 17

Beer cheese sauce, egg, cheese, scallions, with choice of bacon or Pasquale's sausage (gfo, vo)

TENDERLOIN HASH BRUNCH BOWL • 18

Diced beef tenderloin, caramelized onions and mushrooms, potatoes, scrambled eggs, Morning Timber peppercorn cream sauce (gf, make it a burrito +\$1)

STEAK & EGGS • 28

Choice of locally sourced Willet Hop & Grain strip or ribeye, 2 eggs cooked to order, and breakfast potatoes (gf)

AVOCADO TOAST • 12

Sliced sourdough, avocado, everything bagel seasoning, diced tomato, cucumber (v, gfo, add bacon +\$1, add 2 fried eggs +\$3)

GREEK YOGURT PARFAIT • 8

Vanilla Greek yogurt, seasonal fruit, house-made granola

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