

BREWMASTER'S DINNER MENU
FEATURING
BERKSHIRE BREWING COMPANY

WELCOME BEER:

Hoosac Tunnel Amber Ale

A traditional amber ale, deep copper in color with a rich malt profile from pale, caramel, and crystal malts supporting a generous helping of American and British hop varieties. A well-balanced and flavorful brew with a medium body and aromatic hop finish.

Family Style

FIRST COURSE

Sea Salt Yeast Rolls

ale butter

Fall Squash Salad

assorted roasted local gourds, radicchio, seckle pears, cranberries, walnut vinaigrette, goat cheese

Crispy Ale-Braised Pork Belly

spiced apple and pumpkin compote, pomegranate glaze, sweet potato crisps

Lost Sailor IPA

This classic British-inspired IPA boasts a well-rounded malt profile, complex floral and citrus aromas, and generous Goldings dry hopping. Well-balanced between malt sweetness and hop bitterness.

ENTRÉE

House Smoked Beef Brisket

coffee-chili rub, house stout-steak sauce

Mustard Crusted Salmon

wheat-ale and citrus butter sauce

River Guide

Dark American wheat beer is "single-hopped" with Willamette's, accenting that variety's signature profile while letting the malts shine through. River Guide's slightly sweet flavor is accented with notes of nuttiness, fresh baked bread, and a light spiciness of wheat.

SIDES

Creamy Kale Gratin

seasoned roast garlic breadcrumbs, chili threads

Crispy Brussels Sprouts

bacon-sherry vinaigrette

Crushed Fingerling Potatoes

pickled mustard seeds, rosemary, manchego

DESSERT

Apple-Pecan Rose Tarts

homemade pumpkin ale ice cream, salted caramel

Drayman's Porter

A very well-balanced and full-bodied, dark ruby-brown ale, Drayman's Porter is slightly sweet with notes of chocolate malt and mocha married to a delicate hop bitterness and flavor.