

Hewing Bar & Lounge

STARTER

Chef's Board 34

rotating daily selection of house cured meats and local cheeses with accoutrements

Deviled Eggs 10

smoked fish | herbed goat cheese | horseradish

Mixed Green Salad 11

red onion | radish | sourdough

Asparagus and Arugula 15

preserved lemon vin | rhubarb | mint | pine nut pecorino crumble

Cheese Curds 13

salami | pickled peppers | ranch seasoning

Sweet Corn Fritter 12

crab butter | hot honey | jalapeno

Duck Fat French Fries 9

confit garlic | dill aioli

Foie Meatballs* 17

lemon braised kale | pickled frenso | parmesan

SANDWICHES

all sandwiches come with house spiced chips & dip.

+Add duck fat fries for \$2.50.

Hewing Burger* 16

double patty | white american cheese | buttered onion | fhima's brioche

Lil Clucker 16

twice fried chicken | cry baby craig's aioli | coleslaw | fhima's brioche

Hidden Streams Lamb Burger* 16

mint cucumber | dill aioli | smoked gouda | red onion | fhima's brioche

SWEETS

Vanilla Chocolate Swirl Sorbet 7



* These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
A service charge of 20% will be added to parties of 8 or more.