



Hewing Bar & Lounge



Chef's Board 34

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

Tin Fish 17

Fangst tin fish | pickled beets | 100 year rye

Kale & Gouda Salad 16

compressed apples | lemon | date | marcona almonds

Bitterballen 8

beef stew croquette | horseradish cream | micro greens

Duck Fat French Fries 9

confit garlic | dill aioli

Chicken Wings 12

triple fried | fermented buffalo sauce | blue cheese espuma

Cheese Curds 13

salami | pickled peppers | ranch seasoning

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 |
b&b pickles | burger sauce

Lil' Clucker 16

twice fried chicken | Cry Baby Craig's aioli |
coleslaw | Fhimah's brioche

Impossible Beef Lindstrom 17

fried egg | crispy shallots | dill aioli |
Fhimah's brioche

SWEETS

Chocolate Sorbet



*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

A 1.5% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.