

# Fine Creek

BREWING COMPANY

## CURRENT MENU

*While our food menu changes monthly and features many specials, our beer menu changes weekly.  
Please check in often!*

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## *Hours of Operation*

THURSDAY & FRIDAY - 3:00 - 8:00pm

SATURDAY - 12:00 - 8:00pm

SUNDAY - 12:00 - 6:00pm

**Kitchen & Bar Service Ends Quarter Til Close.**

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# Vienna Lager

5%

## ~ DRAFT LIST ~

**HELLES LAGER** – 4.5% Alc. by Vol. Light . Bready . Crisp

**GRODZISKIE OAK SMOKED WHEAT BEER** – 5% Alc. by Vol. Subtle Smoke . Light Body . Dry and Crisp Finish

**BAVARIAN STYLE HEFEWEIZEN** – 5% Alc. by Vol. Banana & Pear . Gentle Clove Spice . Light . Refreshing

**AZACCA PALE ALE** – 5% Alc. by Vol. Apricot . Floral . Tropical Fruit . Melon . Subtle Pine

**DAFFODIL DAYDREAM WHITE IPA** – 6.5% Alc. by Vol. Lime & White Grape Aromatics . Subtle Grassy Note . Tropical Fruit Notes

**TRICKNOLOGY IPA** – 7.5% Alc. by Vol. Tropical Fruit Forward . Orchard Fruit Aromatics . Ripe Pineapple . Subtle Pine

**GAMMA GARDEN DOUBLE IPA** – 8.5% Alc. by Vol. Soft Apricot . Fresh Papaya . Grapefruit . Smooth Mild Finish

**OATMEAL STOUT** – 6.8% Alc. by Vol. Velvety . Full Bodied . Milk Chocolate Notes . Soft Dry Finish

**BARREL AGED GOLDEN SOUR ALE** – 5.5% Alc. by Vol. Naturally Carbonated . Lemon Candy . Smooth Vanilla . Assertive Tartness

**GOUMI BERRY GRISETTE** – 5% Alc. by Vol. Light . Bright Acidity . Mild Fruity Character from Goumi Berries

**HARDY ORANGE BLENDED SOUR** – 4.8% Alc. by Vol. Rich Character from the Hardy Oranges . Citrus Sourness . Pithy Bitterness Balancing out the Finish

**GUEST TAP:** Steam Bell Beer Works - **KNOCK YOUR SOCKS OFF West Coast IPA** – 6.2% Alc. by Vol. Brewed in Collaboration w/Our Friend Tasha & the MASH Homebrewing Club



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~ VIRGINIA WINES & CIDER~

**Rappahannock** - Meritage

**Blenheim** - 'On the Line' Red Blend

**Blenheim** - Rosé

**Blenheim** - 'On the Line' White Blend

**Barboursville** - Viognier

**Blue Bee Cider** - Aragon 1904

**Courthouse Creek Cider** - Goumi Berry - Never Say Die



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~ FOOD MENU ~ *(July 2022)*

**BRUSCHETTA (Deconstructed)** – Whipped Ginger Ricotta, Cherry Mostarda, Candied Pine Nuts, Aristotle Basil, Peppercorn, Grilled Bread

**PORK TACOS** – Smoked Blackberry Chipotle Sauce (from Fine Creek's Garden), Diced White Onion, Citrus & Cabbage Slaw, Pineapple Pico

**CHEESE & CHARCUTERIE** – Rosemary Manchego, St Angel Triple Cream, Finocchiona, 'Nduja, Housemade Pickles, Mustard made w. Fine Creek Barley Wine, Cebollas, Nectarine & Lemon Jam, Rustic Sliced Bread

**TURKEY SANDWICH** – Fruitwood Bacon, Shalom Farm Tomatoes, Aji Verde, Garlic Aioli, Lettuce, Provolone, Sourdough Marble Rye

**SESAME BAKED FETA** – Thyme & Cinnamon Honey, Figs, Dried Apricots, Pistachio

**CAPRESE** – Burrata, Tomatoes from Shalom Farm, Parmesan Herbed Oil, Garden Basil, Fennel Pollen, Balsamic Reduction

**SMOKED SALMON** – Whipped Horseradish Cream & Crostini

**Friday - Sunday Only - CARNE ASADA** – Marinated Flank Steak Sliced Over Smoked Goat Cheese Spread, Carrot Top & Pistachio Chimichurri, Baguette

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