

Seasonal Specials

Soup & Bread Bowl 12

enjoy bowl of soup in a crust & crumbles spent grain
sourdough mini-boule

Roasted Fall Squash ^{GF V} 6

Beer Pairing: Sweet Potato Pie

ricotta cheese, maple syrup, garlic, thyme, calabrian
chile flake, pepita

Quinoa Salad ^{GF} 14

Beer Pairing: Hefeweizen

heirloom red quinoa, grilled chicken,
chermoula roasted carrot, orange,
garlic yoghurt, crumbled feta,
charred orange vinaigrette

Ribeye Cap Fried Rice ^{GF} 18

Beer Pairing: Hefeweizen

black garlic, carrot, cremini mushroom, broccolini,
ginger, poached egg, asparagus kimchi, tamari

Biscuit Pot Pie 16

Beer Pairing: Holiday Red

braised chicken, carrots, pearl onions, green beans,
celery root, cream sauce, biscuit top

Mushroom Risotto ^{GF V} 17

Beer Pairing: 90 LB Hammer

arborio rice, white wine, black trumpet, porcini,
cremini, pearl onion, chive, parmesan cheese

Farm to Table: Supporting local

Crust & Crumbles. Derek Sooby.
Harrison Market Gardens. McKenna Farm.
Ten Men Farm.

V – vegetarian GF – gluten-free ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prairie Street Brewing Co. cannot guarantee all items are free of gluten cross-contamination. Disclose food allergies as all ingredients are not listed.

Prairie St
BREWING CO.