

BNA BREWING CO

welcomes guests for dinearound 2022

MENU - \$35 (add \$11 for suggested pairings)

FIRST COURSE

choose

MUSHROOMS ON TOAST

foreign and domestic mushrooms, walnut pesto, taleggio cheese, tarragon cream, aged sherry

suggested pairing:

GAMAY NOIR, pentage (3oz) or BRYAN AND THE WAVE, BNA brewing (10oz)

or

CHICKEN WINGS

vietnamese-style, red chillies, mint and basil, fried garlic, scallions

suggested pairing:

EHRENFELSER, summerhill (3oz) or 76 WOLVERINE, BNA brewing (10oz)

SECOND COURSE

choose

YAKI UDON

house-made udon, broccoli, wild mushroom, red peppers, carrot, bok choy, pickled ginger, curried tempura shimeji, ginger soy sauce, fried shallots

suggested pairing:

LYS, french door (3oz) or ANIMAL, BNA brewing (10oz)

or

PULLED PORK and SMOKED APPLE RAVIOLI

porcini thyme cream, pickled beets, roasted carrots, fried brussel sprouts parmesan crisp

suggested pairing:

BURY THE HATCHET, the hatch (3oz) or BIG MARIO, BNA brewing (10oz)

DESSERT

CHOCOLATE SUNDAE

cocoa soft-serve, vanilla wafer, chantilly, chocolate sauce

suggested pairing:

TAWNY PORT, la frenz (1oz) or OTIS, BNA brewing (5oz)