

# FORK & BOTTLE

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## TO SNACK

Beer Cheese Stuffed House Pretzel Nugs  
Turnip Green & Cheddar Hushpuppies with Green Goddess  
Deviled Eggs with Crispy Chicken Skins & Hot Sauce

## ON THE TABLE

Chef Josh's Country Pate  
*assortment of house pickles & mustard*

Skillet Cornbread  
*sorghum butter & house preserves*

## SALAD

Roasted & Chilled Beets  
*avocado, blue cheese, cucumber & everything crunch*

## SUPPER

Spit Roasted Porchetta  
*roasted sweet onions & salsa verde*

Creamy Weisenberger Grits  
*garlic butter & parmesan*

Kentucky Farmed Carrots  
*almonds & yogurt*

## DESSERT

Banana Cream Hand Pies  
*My Way or the Way Way & torched mallow ice cream floats*

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EXECUTIVE CHEF  
@jonathanksearle



CULINARY TEAM  
@LockboxLex

# AGAINST THE GRAIN BREWERY

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## TO SNACK / ON THE TABLE

Bloody Show 5.5% ABV  
blood orange pilsner

a collaboration beer between mikkeller and against the grain brewery. brewed with German pilsner and munich malts, hopped with American citra, columbus, amarillo, and Czech saaz and fermented with Danish lager yeast. then, we add the zest and juice from a shit-ton of blood oranges. the result is a nice, easy-drinking lager that exhibits a tart and citrusy aroma and flavor.

## SALAD

Chris Framboise 7.1% ABV  
raspberry saison

flamboyant, highly technical, and a bit unbalanced, like the wrestler himself, this brettanomyces-aged raspberry saison will send you to the mat. a variety of light malts blend to create a slightly spicy, intricate malt body that was dried out with farmhouse saison yeast in primary fermentation before being moved to our wild room for blending with raspberry puree and three strains of brettanomyces. the wild yeast create a secondary fermentation with all the raspberry sugars to yield a dry, tart, fruity, farmy treat that is sure to please hardcore beer geeks and lovers of girly-drinks alike.

## SUPPER

Brett The Hipman Hop 8.0% ABV  
german-style pale ale

a solid dose of light pilsner malt along with a variety of similarly undermodified German-style malts gave us a crisp, clean base to work with. then we got it All Funked Up. generous additions of apollo and vanguard hops created a substantial flavor of citrus peel and floral spice as well as plenty of IBUs for such a mild malt bill. ale yeast was then used for primary fermentation before adding a blend of three strains of brettanomyces. after about four and a half months, we added a fresh addition of whole leaf amarillo hops that spent about a week imparting a citrusy, almost candy-like flavor. finally, we moved the beer to a bottle for a final fermentation that cleaned and carbonated this beer to be ready for the glass.

## DESSERT

My Way or the Way Way 9.0% ABV  
dopplebock, presented in a touched mallow ice cream float

a really cool collaboration with our good friends at Way Beer in Curitiba, Brazil. Way Beer is a 7-year-old brewery and is one of the most significant breweries in the country. they normally make a beer called Amburana Lager which is simply a dopplebock style beer that a portion is aged in barrels made of amburana wood. so we did our own twist on this by brewing a dopplebock using malt, smoked with amburana wood, and then aging that beer in a bourbon barrel. so this is a really cool concept that will be coming out of the barrels in september. it is very limited because I had to smuggle all that hard wood back from Brazil in my sack. it was painful.

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