

CATERING MENU

(All prices are PER PORTION, minimum 10)



DOCKSIDE SNACK TRAY 8 GF/V

Seasonal fresh vegetables, served with hummus, pimento cheese and pita chips

SERVES 2

MINI CRABCAKES 12

House-made lump crab cakes with a Chesapeake Bay remoulade

SERVES 2

CHICKEN WINGS 9 GF

Smoked, then fried chicken wings tossed in your choice of: Buffalo, BBQ, Nashville Hot or Lemon Pepper Dry Rub, served with blue cheese and ranch dipping sauces

SERVES 2

BRAT PLATTER 7

Artisan sausages served with sautéed peppers, onions and potatoes

SERVES 1

BREWMASTER BURGER SLIDERS 9

Ground short rib and brisket* sliders topped with pickles, pulled pork bacon and pimento cheese

SERVES 1

FISH BITES 12

Fried "catch of the day" fish bites served with tarter sauce

SERVES 2

CHICKEN SALAD 55/LB

House-made chicken salad served with slider buns

SERVES 6

PULLED PORK 35/LB

House-made smoked pulled pork served with slider buns, cole slaw & sauces

SERVES 6

TACO BAR

*PULLED PORK 40/LB

*CHICKEN 45/LB

*FISH 60/LB

Choice of protein, served with both flour & corn taco shells and toppings

SERVES 6

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V- vegetarian GF- gluten free *Consuming raw or undercooked meats may increase your risk of foodborne illness

Prices are subject to change

Please inform bartender of any food allergies

Adrian Sawczuk, Co-Founder
Dara Liberatore-Sawczuk, Co-Founder
Argus, Brew Dog

Patrick Gibson, Brewmaster
Josh Ashley, Chef