



BURNSIDETM
BREWING Co.
Portland, Oregon

AT THE BURNSIDE BREWING COMPANY WE APPROACH OUR FOOD IN THE SAME MANNER THAT WE DO OUR BEVERAGES. WE STRIVE FOR A BALANCE OF ART AND CRAFT. WE SOURCE THE FINEST AND FRESHEST INGREDIENTS AND TAKE AN ALCHEMIST'S APPROACH IN THEIR PREPARATION. WE ALSO USE BEER IN OUR FOOD. YOU ARE INVITED TO INDULGE IN OUR PASSIONS AND, COME BACK OFTEN AS WE WILL CONSTANTLY EVOLVE.

FROM THE BEGINNING

RILLETTE OF PORK AND PEAR8

BREWERY SAUSAGES, PICKLES, MUSTARD 11
(ASK YOUR SERVER FOR TODAY'S SELECTIONS)

CHARCUTERIE~ SELECTION OF CURED MEATS, PICKLES, MUSTARD 14
(ASK YOUR SERVER FOR TODAY'S SELECTIONS)

GREENS

HOUSE SALAD~ MIXED GREENS, AGED BALSAMIC VINAIGRETTE, SPICY SMOKED MALT7

CAESAR~ ROMAINE HEARTS, GARLIC-PARMESAN EMULSION8.5

THINGS ON BREAD... ADD A CHOICE

THE BURNSIDE BRAT~ SAUERKRAUT, MUSTARD.....9

CONEY~ HOT DOG, CINCINNATI STYLE BEER CHILI, CHEDDAR CHEESE.....8

RUEBEN~ CORNED BEEF, SAUERKRAUT, SWISS CHEESE ON RYE..... 12

PASTRAMI~ DUH, STOUT MUSTARD, PICKLED APPLE-PEAR ON RYE 12

BREWERY BURGER~ 1/2 POUND OF "KOBE" BEEF SEARED IN DUCK FAT, GRILLED ONIONS, PICKLES, HOP STUDDED BUN 10
ADD CHEESE..... 1 ADD BACON.....2

CHOICES

FRIES3

SIDE SALAD3

BABE BYRON'S SWEET TREATS

CHOCOLATE CAKE.....6

STRAWBERRY CHEESECAKE TART WITH ICE CREAM.....6