

Resurrection Ale House



3 Course Dinner Deal for \$25

Join us for dinner every Sunday thru Wednesday after 6pm and enjoy 3 courses for just \$25

Belgian Bottle Bonanza

Take 25% off Belgian bottles*
from 11pm-2am, Sunday-Wednesday nights

*Sorry, this special does not include vintages or large format bottles

SMALLER STUFF

- Ⓥ **Homemade Pickles**.....\$6
Our daily selection of pickled veggies
- Pig's Trotter Torchon**\$8
Red cabbage and cherries
- Ⓥ **Fingerling Potatoes**\$7
Gremolata and parmesan cheese
- Braised Pork Belly**\$9
Pumpkin puree and prunes
- Olive Oil Poached Scallops**\$10
Fennel, grapefruit and vanilla
- Pan con Tomate**\$7
Grilled homemade bread with tomato, manchego and sweet chorizo
- Soup**.....\$5
Of the *du jour* variety...we'll tell you all about it
- Ⓥ **Fennel & Green Bean Salad**\$7
Apple, radish, Dijon vinaigrette
- Ⓥ **Braised Belgian Endive**\$9
Orange and rosemary braised endive with homemade grissini
- Ⓥ **Slow Cooked Collard Greens**\$8
Cornbread and shallot cream
- Ⓥ **Mascarpone Polenta**.....\$7
Wild mushrooms and hard herbs
- Grilled Spicy Shrimp**\$11
White gazpacho and almonds

SAMMIES

- Speck Panino**.....\$11
Sweet peppers, parmesan, black olives, homemade focaccia, served with hand cut fries
- Hamburger**.....\$9
Challah bun, pickled red onion, served with hand cut fries... Add Swiss cheese for \$1
- Ⓥ **Lentil Sloppy Joe**\$9
Beluga lentils, smokey-sweet tomato sauce on a challah roll, served with hand cut fries
- Balsamic Braised Beef Shank**\$11
Bacon roasted onions, gorgonzola, hot peppers... Add slow cooked greens for \$2
- Open Face Lamb Meatball Sandwich**\$11
Arugula-almond pesto, tomato sauce, pecorino, served with hand cut fries

BIGGER STUFF

- Ⓥ **Pumpkin Risotto**\$9
Sage and Amaretti crumbs
- Twice Fried Chicken**\$10
Drizzled with spiced honey and served with warm German-style potato salad
- Grilled Pork Loin**.....\$14
Brussels sprouts, pancetta and fall fruit puree
- Homemade Spaghettini**\$11
Braised calamari, hot peppers, garlic and lemon
- Ⓥ **Roasted Miatake Mushroom**\$12
Celery root puree, glazed carrots, hazelnut breadcrumbs
- Grilled NY Strip**.....\$19
Confit potatoes, savoy cabbage and gorgonzola butter

SWEETS & FLUIDS

- Dessert**\$6
Ask your server about today's homemade desserts
- Non-Alcoholic Beverages**\$2.50
Soda, Iced Tea, Juice, La Colombe Coffee, Equal Exchange Rooibus or Earl Gray Hot Teas

Draft & Bottled Beer

Check out the chalkboards for what's on tap. We switch up our 12 taps and the beer engine frequently. Ask your server for a copy of our bottled beer menu.

Wine & Spirits

Our wine list is small, value driven and tasty. We make classic cocktails and mixed drinks upon request.

Kitchen Hours

Noon-Midnight Monday thru Friday (11am Weekends)
Brunch Saturday and Sunday 11am-3pm

Visit us online and sign up for our mailing list. We'll send you updates about upcoming beer events and other good stuff. www.resurrectionalehouse.com

Due to our teeny tiny size, we seat complete parties only. During kitchen hours we reserve our tables for diners.

An 18% gratuity may be added to parties of 6 or more. Please be advised, we use 100% Peanut Oil in our fryers.

Ⓥ is for Vegetarian