

APPETIZERS

Flying Horse Taproom Mix – house-made pub mix of pretzels, oyster crackers and cheddar crackers baked and tossed in our house spicy ranch seasoning \$3

Fried Cheese Curds – a generous portion of freshly battered mozzarella cheese curds served with our housemade Gochujang ranch dip \$6

Taproom Chips and 'Nduja Dip – homestyle seasoned chips served with our signature 'Nduja (in-DOOJ-ah) salami goat cheese dip *contains meat \$8

Beer Mug Pretzel – nearly 1 pound of KC Pretzel Boys soft pretzel shaped like a beer mug served with whole-grain dark ale mustard and house-made beer cheese \$9

Toasted Ham & Cheese Bites – hot ham and cheese sandwich toasted and cut for dipping in your favorite soup \$6
+ \$4 add cup of soup

NEW Charcuterie Board – chef's choice of aged meats and cheeses accompanied with cornichons, grapes, crostini and house-made fig date pecan butter. *contains nuts \$15

Hummus & Crudité Platter – fresh red-pepper hummus drizzled with olive oil or Sriracha if you are feeling spicy! served with fresh vegetables & Farm-to-Market parmesan cracker \$8

NEW Pegasus Wings – half dozen chicken wings tossed in our house made buffalo sauce. served with celery, carrots and ranch \$9

NEW Lettuce Wraps – 4 artisan romaine shells filled with your choice of filling:

Greek- carrots, cucumbers, tomatoes, kalamata olives, pepperoncini peppers, feta cheese & house-made Greek dressing

Thai- carrots, cucumber, red pepper, chicken with a Sriracha drizzle; served with Thai dipping sauce

Buffalo- carrots, celery, chicken, applewood smoked bleu cheese with a ranch drizzle \$10

Soup du Jour – (ask your server) \$6

SALADS

House Chop – spring mix, cherry tomatoes, julienne red onion, cucumber, celery, carrots, pepperoncinis & shredded mozzarella served with golden romano Italian dressing H-\$5 F-\$8

BLT Wedge – a fresh artisan romaine wedge, cherry tomatoes, crumbled bacon & applewood smoked bleu cheese drizzled with our house-made buttermilk ranch H-\$5, F-\$10

NEW Seasonal Salad – spinach topped with blueberries, grapes, goat cheese, & candied pecans served with a house-made strawberry mango balsamic vinaigrette H-\$5 F-\$10

The Greek – fresh romaine lettuce, sliced cucumber, cherry tomatoes, julienne red onion, kalamata olives & pepperoncinis with crumbled feta cheese & Greek vinaigrette dressing H-\$5 F-\$10

NEW Arugula – Arugula tossed in lemon zested olive oil topped with mushrooms and parmesan cheese. Served with Farm to Market parmesan cracker. H-\$5 F-\$8

NEW Melon Salad – cantaloupe, honeydew, blueberries and pineapple served with a housemade strawberry mango balsamic glaze \$6

All salads served with Farm to Market Salted Parmesan Cracker

LUNCH SPECIAL-- Pick Two: Bowl of Soup, ½ Salad, ½ Flatbread \$10 (Daily from 11am-3pm, Dine in Only)

FLATBREADS

Brookside Brie – brie cheese, ham, red onion, dried cranberries, and mozzarella cheese topped with arugula & a drizzle of honey \$10

NEW Margherita – house-made creamy garlic sauce, mozzarella, herb roasted tomatoes and fresh basil \$10

The Classic – house-made red sauce topped with pepperonis, Italian sausage, black olives, fresh mushrooms & mozzarella cheese \$10

NEW Chicken Pesto – house-made creamy garlic sauce, chicken, mozzarella, herb roasted tomatoes, house made pesto drizzle topped with arugula, feta and olive oil \$10

Cubano – Cuban mojo roasted pork, ham, tangy dill pickles & a drizzle of our signature mustard sauce topped with a mix of Swiss & mozzarella cheese. \$10

BBQ Chicken – BBQ seasoned chicken and onions, topped with a mozzarella Swiss cheese blend drizzled with BBQ sauce & served with a pickle spear \$10

NEW Nacho Con Pollo – house-made beer cheese, diced chicken, mozzarella, spicy jalapeños, topped with crunchy tortilla strips \$10

All flatbreads can be served on our 10" round
Gluten Free Cauliflower Crust + \$4
(Gluten reduced serving process)

Buffalo Chicken – buffalo ranch sauce, applewood smoked bleu cheese, chicken, mozzarella cheddar cheese, chopped celery and spicy buffalo sauce drizzle \$10

NEW Vito's Gold Chain – salt, oil & vinegar, onion, pepperoni, ham, mozzarella, pepperoncini, cherry tomatoes and lettuce, sprinkled with oregano \$10

'Nduja Bleu – house-made red sauce, 'Nduja (in-DOOJ-ah) spread topped with applewood smoked bleu cheese & mozzarella dusted with crushed red pepper *contains meat \$10

Greek Goddess Pizza – crispy flatbread crust with an olive oil drizzle & melted mozzarella topped with our Greek salad \$10

NEW Prosciutto Arugula – house-made creamy garlic sauce and melted mozzarella topped with prosciutto & fresh arugula \$10

Thai Chicken Basil – sweet & spicy Gochujang sauce, chicken, fresh basil, minced garlic and red peppers topped with mozzarella cheese & a drizzle of Sriracha \$10

NEW Piggy the Flat – meat lover's delight! house-made red sauce, sausage, mozzarella, bacon, pepperoni, & ham \$11

DESSERTS

Glacé Ice Cream – KC local chocolatier-Cristopher Elbow's artisan ice cream. ask the server for our current flavors \$3

Donut Holes – eight fried donut holes rolled in a mixture of sugars topped off with a drizzle of sweet caramel. \$5
+ a la mode \$3

NEW Blueberry Goat Cheese Dessert Flat – house-made date fig pecan butter, blueberries, goat cheese, & fresh rosemary drizzled with our strawberry mango balsamic glaze *contains nuts \$10
+ a la mode \$3