



FEED THE PEOPLE

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Preamble: Appetizers

★ BEER-BRAISED CHICKEN WINGS \$15

Brew Republic wings braised in 6 gallons of Patriot 212 Helles Lager for 90 minutes then quickly deep fried and coated in one of our signature sauces: King of Wing 9.9 (Buffalo), Nashville Hot, Spicy BBQ, Sweet BBQ, Spicy Honey, Asian, Old Bay, Lemon Pepper, Garlic Parm, Honey Garlic, or Plain.

Pairs well with our Vanguard Irish Red Ale.

★ ★ REPUBLIC NACHOS \$14

Tortilla chips stacked high with creamy Patriot 212 infused beer cheese, tomatoes, onions, sour cream, and jalapeños. Add chicken (\$3) or pork (\$4)

Pairs well with our Vanguard Irish Red Ale.

LOADED FRIES \$12

Crispy fries topped with Patriot 212-infused beer cheese, bacon, scallions, drizzled with sour cream. Add chicken (\$3) or pork (\$4)

★ STEAK & CHEESE EGG ROLLS \$15

Shaved steak with cheddar and mozzarella, onions, peppers, with a side of house made Gouda cheese sauce.

★ FRIED PICKLE SPEARS \$10

Crispy, golden-battered pickle spears fried to perfection. Served with our signature remoulade sauce. The perfect balance of tangy, crunchy, and savory.

CHICKEN BACON RANCH QUESADILLA \$15

Grilled chicken breast, crispy center-cut bacon, melted cheddar cheese and buttermilk ranch in a grilled flour tortilla. Topped with spicy ranch, diced tomatoes, and onions.

★ BBQ CHICKEN QUESADILLA \$15

Grilled chicken breast with melted cheddar Cheese and onions in a grilled flour tortilla, topped with our sweet BBQ sauce.

★ SOFT PRETZELS \$9

Soft pretzels lightly salted served with Patriot 212-infused beer cheese and/or spicy mustard. **NEW: Make it Philly Cheesesteak Pretzels for \$16.**

CHICKEN OR PORK SLIDERS \$16

Four buffalo chicken or pulled pork bbq sliders. Mix and match!

Article 1: Salads

★ CAESAR SALAD \$11

Crisp romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing. Add chicken (\$3) or shrimp (\$5)

HOUSE SALAD \$11

Spring mix with red onions, diced tomatoes, bacon bits, croutons served with a balsamic vinaigrette.

BURRATA CAPRESE SALAD \$15

Creamy Burrata cheese with fresh tomatoes and basil, topped with a sweet fusion Balsamic made with our Nightmare Stout.

★ Hoppy Hour Specials (\$3 off) | ★ Republic Favorites | ★ New Items

Kitchen closes 1 hour before the taproom; late night menu available. Parties of 7 or more subject to 20% automatic gratuity.

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.
Brew Republic does not assume liability for adverse reactions to foods or beverages consumed while on the premises.*

Article II: Chef's Features

LIMITED AVAILABILITY

EMPANADAS \$15

Chicken, Pulled Pork, Irish, Steak & Cheese*

Mix and match! Made with flaky dough that envelope shredded chicken with pepper jack cheese (Chicken); slow cooked pulled pork with a Vanguard provolone (Pulled Pork); our house-made corned beef & cabbage (Irish); or our cheese steak empanada, made with American cheese and full of flavor for an extra \$0.50 per empanada.

Pairs well with our Vanguard Irish Red Ale

★ STEAK FRITES \$32

12oz New York strip grilled to perfection, with house-made chimichurri sauce and truffle Parmesan fries.

★ JAMBALAYA PASTA \$23

Linguine noodles with peppers, onions, celery, andouille sausage, and shrimp, tossed in a creamy Cajun sauce.

Article III: Seafood

★ FISH-N-CHIPS \$18

Fresh filets of Mahi Mahi battered in our Patriot 212 Helles Lager, served over a bed of slaw in Chef's spicy green sauce or as a sandwich on a toasted brioche bun.

Served with seasoned fries or tater tots.

Pairs well with our Queen of Sours or Freestyle Juicy IPA.

NANDO'S SIGNATURE SHRIMP \$18

Eight Atlantic shrimp fried in our house Patriot 212 Helles Lager batter. Served with seasoned fries or tots.

★ GRILLED SALMON \$34

6oz grilled salmon served over wild rice, with asparagus topped and teriyaki sauce.

★ GRILLED SHRIMP SKEWERS \$18

Eight Atlantic shrimp seasoned with Chef's signature spice blend and cooked to perfection served with butter and fresh cilantro lime cabbage slaw.

Pairs well with our Virginia IPA (VAIPA)

Article IV: Burgers

SERVED WITH CHOICE OF SEASONED FRIES OR TATER TOTS

★ THE REPUBLIC BURGER* \$16

A Chef's seasoned, 8oz all beef burger, topped with dark beer infused sautéed onions, pickles, lettuce, tomato, and a new red peppercorn bacon signature white sauce.

> Chef's recommendation is to add a fried egg <

THE BEYOND BURGER* \$14

Plant-Based Vegan Burger Patty topped with beer infused sautéed onions, lettuce, and tomato.

Pairs well with our Vanguard

★ THE BRBW SMASH BURGER \$14/\$16

Seasoned all beef single smashed patty sandwiched between two slices of American cheese, pickles, onions and on a potato bun with house sauce. Order double the meat and cheese for just \$2 more.

Pairs well with our Freestyle Juicy IPA

BUILD YOUR OWN BURGER* \$14

A juicy 8oz beef burger cooked to order. Standard toppings: lettuce, tomato, ketchup, mustard, and mayo. Make it your own with premium amendments.

Amendments: Toppings

EXTRA (each) \$1

Cheese (American, Provolone, Cheddar, Pepper Jack, Swiss), Bacon, Jalapeño Peppers, Sauerkraut, Sautéed Onions

EXTRA (each) \$2

Creamy Patriot-Infused Beer Cheese, Fried Egg

EXTRA (each) \$3

Second burger patty or chicken

EXTRA \$5

Add chef's award winning chili, cheddar cheese, drizzled with sour cream

Article V: Handhelds

SERVED WITH CHOICE OF SEASONED FRIES OR TATER TOTS

SMOKED 212 WURST \$14

Juicy applewood smoked pork bratwurst braised in our Patriot 212 lager and served on a toasted roll with spicy brown mustard. Add Sauerkraut (\$1).

Pairs well with our Patriot 212 Helles Lager.

★ **CHICKEN SANDWICH \$17**

Fresh cut chicken breast marinated in Chef's Brew Republic seasoning, grilled or fried, topped with bacon, hot honey, pickled red onions, arugula, melted blue cheese crumble, and served on a toasted brioche bun.

PULLED PORK SANDWICH \$13

Pork shoulder braised in Vanguard Irish Red Ale for 8 hours, pulled and layered on a toasted brioche bun.

★ **REVOLUTION REUBEN \$13**

Vanguard Irish Red Ale-braised corned beef, fresh house-made sauerkraut, melted Swiss cheese and Chef crafted Thousand Island dressing on marbled rye.

Pairs well with our Vanguard Irish Red Ale.

HAND BREADED CHICKEN NUGGETS \$13

Marinated chicken breast, hand-cut, breaded, and fried.

Choice of one of our signature sauces:

Brew Republic Sauce, Buffalo, Old Bay, Garlic Parmesan, Nashville Hot, Honey Spicy

★ **STEAK & CHEESE \$15**

Sub roll loaded high with shaved angus beef, provolone, peppers, and onions, with a garlic aioli.

Declaration of Sweetness

VANILLA ICE CREAM \$6

NIGHTMARE FLOAT \$10

FRESH DESSERT OF THE DAY \$9

ROOT BEER FLOAT \$7

Non-Alcoholic Drinks

HOUSE-MADE CRAFT SODAS \$5

Root Beer, Assorted Flavors

COKE PRODUCTS \$3

Coke, Diet Coke, Sprite, Lemonade, Unsweet Tea

JUICES \$5

Apple, Cranberry, Orange, Pineapple, Grapefruit Juices

Amendments: Sides

Tater Tots \$4

Seasoned Fries \$4

Onion Rings \$5

Sweet Potato Fries \$4

Side Salad \$5

Creamy Coleslaw \$3

Chips & Queso \$5

Garlic Parmesan Bread \$6



BEER COMMISSION

Enjoy independent craft beer even more by joining our Beer Commission. Consider yourself nominated and take citizenship to the next level! Get 20oz pours for 16oz price (see those cool green mugs some folks are using), free quarterly and always discounted growler fills, free glassware, free VIP upgrades to events, food and merch discounts, exclusive Commissioner events, and more! Visit www.brewrepublic.beer or scan the QR code to the left for more details.



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FIRST REPAST



BREAKFAST: MONDAY – FRIDAY 10AM TO NOON

BRUNCH: SATURDAY & SUNDAY 11AM TO 3PM

Break the Fast

★ TOMATO & PEPPER JACK OMELETTE \$13

Fluffy eggs folded around juicy diced tomatoes and melted pepper-jack cheese for a spicy savory kick. Your choice of bacon, sausage, or toast on the side.

TWO EGGS YOUR WAY \$5

Made to order.

★ BACON, EGG, & CHEESE SANDWICH \$8

This homestyle classic made with American cheese and served on brioche bread.

BREAKFAST EXTRAS

Bacon (\$4)

Sausage (\$3)

Toast (\$1.50)

Brunch

MIMOSA \$7

BOTTOMLESS MIMOSAS \$35

★ ★ FRITTATA \$18

A free form Italian egg dish made of beaten eggs and onions, peppers, goat cheese, cooked on the stovetop and then finished in the oven. Served with a side salad dressed in lemon vinaigrette.

★ BREW REPUBLIC OMELETTE \$16

Fluffy eggs folded around spinach, fennel, and feta. Your choice of a side salad or potato hash on the side.

★ ★ MONTE CRISTO SANDWICH \$18

Honey ham, smoked turkey, Swiss cheese, mustard aioli, berry compote and a brûlée blood orange on challah bread.

BREW EGG SANDWICH \$12

A fried egg with bacon, provolone cheese, and garlic aioli on a brioche bun, with a side of potato hash.

★ ★ BRB BREAKFAST \$22

Two eggs your way with potato hash, a waffle, a side of bourbon syrup, and your choice of bacon or sausage (chicken or pork).

★ ★ CHICKEN & WAFFLES \$21

Crispy fried chicken over two Belgium waffles, garnished with powdered sugar and a side of blueberry jam.

WAFFLES \$15

Belgium waffles with blueberries and bananas, topped with powdered sugar, and bourbon syrup and Nutella on the side.

FRENCH TOAST \$15

Two pieces of toasted challah bread, finished with berry compote, fresh fruit, and whipped cream. Served with a side of bourbon syrup.

Kids Brunch

SCRAMBLED EGGS & BACON \$6

KIDS FRENCH TOAST \$8

One challah bread slice, berry compote, and whipped cream.

FRUIT BOWL & CREAM \$10

Fresh mixed fruit with lemon zest whipped cream and orange coulis.

★ Republic Favorites | ★ New Items

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