



STOP ^{AND} TASTE

SOCIAL PLATES

CHICKEN WINGS

Beer-brined, pastured chicken wings choose from: plain, dragon fire-rubbed, buffalo sauce, or Dragon's Milk BBQ sauce, blue cheese dressing **12.50**

WOODSMAN'S PLATTER

Cured meats, cheese, whole grain mustard, fruit, seedy crackers, toasted mixed nuts, bread **14**

PEPPERONI PINWHEELS

Cheese, pepperoni, pizza sauce, chipotle ranch **12**

HERB ROASTED NUTS

Cashew, pecans, peanuts, rosemary **6**

BAKED GEMELLI PASTA

Cheese sauce, pecorino-herb crumb **9**

BEER CHEESE

White cheddar, Mad Hatter IPA, soft cheese, mustard, whole grain crackers **9.50**

HUMMUS PLATTER

Black bean hummus, pickled and raw vegetables, extra virgin olive oil, pita bread **10**

ARTICHOKE DIP

Artichoke hearts, garlic, herbs, parmesan, seedy crackers **9**

MUSHROOM FONDUE

Gruyere cheese, cultivated exotic mushrooms, garlic, herbs, toasted bread **11**

CHILI CHEESE FRIES

Detroit style beef and lamb coney sauce, cheese curds, French fries **12**

CITRUS MARINATED OLIVES

Olives, fennel, peppers, orange **5**

WARM MICHIGAN BEAN DIP

Tortilla chips, pork, scallion, chopped tomato, cilantro **6.50**

LOCAL FARMS & PRODUCERS

We are proud to support local businesses whenever possible:

S&S LAMB McBain, MI

VISSER FAMILY FARM Zeeland, MI

GREAT LAKES POTATO CHIPS Traverse City, MI

THIRD DAY FARMS Lake City, MI

EVERGREEN LANE CREAMERY Fennville, MI

DEBOER'S BAKERY Holland, MI

FARM COUNTRY CHEESE HOUSE Lakeview, MI

HAM FAMILY FARM Allendale, MI

EIGHTH DAY FARM Holland, MI

JAKE'S COUNTRY MEATS Cassopolis, MI

THE BRINERY Ann Arbor, MI

MCCLURE'S PICKLES Detroit, MI

EL MILAGRO TORTILLAS Grand Rapids, MI

FARMHAUS Hudsonville, MI

BRIX SODA COMPANY Grand Rapids, MI

AND MANY MORE...

SANDWICHES

All sandwiches include chips or raw vegetables. Substitute French Fries **1**

NHB HOT BROWN

Open faced, Michigan turkey, cheese sauce, bacon, pimento, mustard, beer bread **13**

BAHN MI-CHIGAN

Sliced pork belly, maple-soy glaze, country pate, carrot, cucumber-chili slaw, sambal mayo, French roll **11**

SMOKED PULLED PORK

House-smoked pork, vegetable slaw, pickled red onion, Dragon's Milk BBQ sauce, deBoer's French roll **10.50**

MOUNT BALDY

Open faced, lamb meatloaf, piperade, arugula, saffron mayo, rye bread **11**

INDIANA PORK TENDERLOIN

Fried Michigan pork loin, brown mustard, bread and butter zucchini pickles, French roll **10.50**

TREE HUGGER

Black bean hummus, olive tapenade, provolone cheese, red onion, bread and butter zucchini pickles, crusty bread **9**

Add chicken **4** / or portobello mushroom **2.50**

NHB REUBEN

Brinery tempeh or corned beef, Swiss cheese, Brinery kraut, Russian dressing, pumpernickel rye bread **11**

NHB BURGER*

All-Michigan beef flat-top burger, choice of cheddar, Swiss, provolone, or white American cheese, lettuce, tomato, red onion **11.50**

BLUE CHEESE BURGER*

All-Michigan beef flat-top burger, bacon-onion beer jam, imported blue cheese, lettuce, tomato **12**

BLACK BEAN SPELT BURGER

Vegan mayo, lettuce, tomato, onion **9**

WHITEFISH PO' BOY

Deep-fried Great Lakes whitefish, shredded lettuce, creole remoulade, crusty bread **11**

BASIL BLT

Arugula pesto, tomato, provolone cheese, bacon, lettuce, mayo, crusty bread **11**

MICHIGAN TURKEY CURRY SALAD

Sweet onions, celery, curry, lettuce, tomato, wheat bread **12**

** Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. We are not a gluten free kitchen.*

ALL IN GOOD TASTE

We thrive on quality and artistry, shown through mindful sourcing, small batch brewing, craft spirits, artisanal cocktails and seasonal, honest cooking. We are proud to showcase old world techniques with modern sensibilities and feature Michigan ingredients from local partners with sustainable practices.

PIZZAS

10" Medium **11** — 14" Large **19** — 10" Gluten Free **13**

NHB MARGARITA

Tomato, fresh basil, pizza sauce, Michigan cheese curds

PRIMO PESTO

Walnut pesto, chicken breast, fresh mushrooms, tomato, mozzarella, gorgonzola

DIXIE LUAU

Prosciutto, bacon, pineapple, fresh jalapeños, pizza sauce, mozzarella

PORTOBELLO MUSHROOM

Herb oil, roasted portobello, spinach, peppadew peppers, mozzarella, goat cheese

PORK BBQ

Smoked pork, peppadew peppers, jalapeño peppers, Dragon's Milk BBQ sauce, Michigan cheese curds

POTATO & BACON

Cheese sauce, potatoes, bacon, raw spinach, mozzarella, gorgonzola

GREEK

Spinach, garlic, artichoke hearts, kalamata olives, sundried tomato, feta cheese, pizza sauce

ARTICHOKE CHICKEN

Artichoke spread, herbs, garlic, chicken breast, peppadew peppers, mozzarella

CHICAGO SAUSAGE

Sauteed onions, peppadew peppers, herb sausage, pizza sauce, mozzarella

BBQ CHICKEN

Roast chicken, peppadew peppers, sliced red onion, jalapeño peppers, Dragon's Milk BBQ sauce

SALAD DRESSINGS:

Bistro vinaigrette, buttermilk ranch, chipotle ranch, Mad Hatter gorgonzola, tahini & honey, white balsamic

CREATE YOUR OWN

Includes two basic toppings

10" **10.50** | 14" **17.50** | 10" Gluten Free **12**

BASIC TOPPINGS

Roma tomatoes, peppadew peppers, green peppers, whole black olives, kalamata olives, feta cheese, mushrooms, artichokes, fresh jalapeños, spinach, basil, pineapple, pepperoni, ham, bacon, herb sausage, anchovies, red onions, caramelized onions **1.50 ea**

PREMIUM TOPPINGS

Chicken, local goat cheese, portobello mushrooms, prosciutto, gorgonzola, Michigan cheese curds **2 ea**

SOUPS & SALADS

Add: Steak **6** | Portobello **3** | Chicken **3** | Tempeh **4**

Our salads use local greens with peak flavor, texture, and freshness.

BLACK AND BLUE SALAD*

Mixed greens, minute steak, peppadew peppers, gorgonzola, sundried tomato, scallions, black beans **14**

NEW HOUSE SALAD

Iceberg lettuce, spinach, Michigan turkey, bacon, hard-cooked egg, tomato, dressing **12**

ROASTED BEET SALAD

Mixed greens, local beets, goat cheese, pumpkin seeds **11**

WATERMELON SALAD

Feta, mint, BBQ sunflower seeds **7**

PLAIN JANE SIDE SALAD

Mixed greens, cucumber, tomato, onion **5.50**

THE SPICY POET CHILI

Black beans, northern beans, ground beef, The Poet stout, cheese, scallions, sour cream **5**

SOUP OF THE DAY

Ask your server for more details **5**

FARMER'S BASKET

One large serving or order more to share.
Vegetarian options available.

ROAST GERMAN BUTTERBALL POTATOES

Blue cheese dip **6**

PASTA PRIMAVERA

Fresh assorted summer vegetables,
sliced sausage, fettuccine noodles,
parmesan **13**

GREEN BEANS

Pork belly, maple vinaigrette **6**

ROAST CAULIFLOWER

Caramelized cauliflower, saffron rouille **5**

ROAST BROCCOLI

Local broccoli, lemon juice, parmesan **5**

BRAISED GREENS

Cooking greens, garlic, pot liquor, stewed tomato **5**

MARINATED TOMATO AND CUCUMBERS

Local tomato, cucumber chunks, herbs, vinegar **7**

VEGETABLE SLAW

Cabbage, carrot, celery seed **2.50**

RAW BROCCOLI SLAW

Raisins, mayonnaise, red onion, BBQ sunflower seeds **5**



BUTCHER'S COUNTER

Created to pair with Farmer's Basket items.
One large serving or order more to share.

1/2 SMOKED CHICKEN

Smoked Amish chicken, bacon jam **12**

BALKENBRIJ*

Fried pork loaf, sunny-up egg,
braised red cabbage **9**

LAMB MEATLOAF

Mashed potato, lamb gravy, celery leaves, orange **16**

CORNMEAL CRUSTED RAINBOW TROUT

Michigan trout, braised greens, remoulade **20**

PO8 SAUSAGE

Local meats, made in house, always
changing, grainy mustard, Brinery
kraut, French roll **8.50**

DESSERTS

APPLE CRISP

Michigan apples, Michigan rum caramel **7**

CHOCOLATE BOUCHON

Warm chocolate cake, The Poet stout,
chocolate sauce **7**

COOKIE PLATE

Changing cookie plate, ask server for details **7**

WHISKEY CARROT CAKE

Carrot cake, cream cheese frosting, milk caramel **7**

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