

The Grey Gables Inn
Presents
Short's Brewery Craft Beer Dinner

*Thursday, March 22nd 6:30 to 9:00 \$45 all inclusive
First Beer and Snacks Served at 6:00, First Course at 6:30*

"Pontius Road Pilsner"

Housemade Bavarian Pretzels with Grain Mustard
Polish Sausage Pizza
Cornbread Hush Puppies with Honey Butter

"Nicie Spicie"

Gulf Coast White Shrimp
nicie spicie beer batter | coriander and citrus slaw | baja style sauce

"Aorta Ale"

New York Strip Loin
fried brussels sprouts | celery root puree | veal demi glace | twice baked
redskin potato

"ControversiALE"

Hearts of Romaine Salad
seared slab bacon | roma tomatoes | blue cheese and bacon dressing |
grilled Stone House sourdough bread

"Woodmaster"

Warm Pecan Bread Pudding
toasted malted milk ice cream | maple syrup | toffee crunch

Chef/ Owner Darren Romano | General Manager Chuck Watros | Chef de Cuisine Adam Guerriero