

TEAYS RIVER

BREWING & PUBLIC HOUSE

SHAREABLES

Candied Pork Belly

Cherrywood smoked, maple glaze • \$13

Smoked Wings

In-house smoked chicken wings • \$14

Options: BBQ, BBQ Dust, Hellfire Dust, Bourbon Mustard, Peach BBQ, Buffalo, Korean BBQ, Monkey Fire, Inferno

Cauliflower Wings

Roasted cauliflower florets tossed in any of our wing sauces or rubs • \$13

Wood Stone Caprese

Warmed fresh mozzarella, braised garlic, oven-roasted cherry tomato, herb oil, with house bread • \$11

Short Face Bear Fries

Our version of a classic poutine. Your choice of French fries, sweet potato fries, or chips, and choice of BBQ brisket or pulled pork, topped with cheese curds, BBQ au jus, and beer cheese • \$13
Also available with jack fruit BBQ and vegan cheese

BBQ Meatballs

Made in house with beef and pork, pan seared and tossed in BBQ sauce, topped with pickled onions, spicy pickles and Alabama white sauce • \$14

Hummus Duo

Roasted Garlic Hummus and Edamame Hummus served with sliced cucumber and house bread • \$13

Beer Cheese with Chips or House Bread • \$10

Chicharónnes

Deep fried and shaken in BBQ Dust or Hellfire • \$10

Teays Nachos

Meg's Chili and our house made cheese sauce atop crispy tortilla chips with lettuce, pico de gallo, and jalapenos, garnished with four cheese blend and sour cream • \$16

Our in house smoked items are available while supplies last. We do our best to maintain the availability of these items but due to demand there may be occasion of them selling out. If items sell out, there may be other menu items impacted. We apologize for any inconvenience this may cause.

GREENS

Roasted Vegetables Salad

Mixed greens, herb-roasted zucchini, yellow squash, carrots, red and green bell pepper, red and gold beets, brussels sprouts, roasted cherry tomatoes, and asiago cheese • \$12

Beet Salad

Golden and red beet wedges, mixed greens, pecans, and feta cheese • \$10

Hunter Salad

Mixed greens, hard boiled eggs, diced chicken, pork belly croutons, diced avocado, bleu cheese crumbles, and oven-roasted cherry tomato • \$15

Small Garden Salad

Mixed greens, red onion, tomato, and sliced cucumber • \$5

Chef Salad

Mixed greens, ham, bacon, egg, tomato, cucumber, red onion, and shredded mozzarella • \$14

Dressings: Ranch, Bleu Cheese, French, Italian, Lemon Vinaigrette, Vinegar and Oil, Chipotle Ranch, Bourbon Mustard

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PIZZAS

Four Cheese

Garlic cream base, feta, asiago, parmigiano reggiano, and Grande mozzarella • \$12

Margherita

Tomato base, fresh mozzarella, roma tomato, and fresh basil • \$12

Pepperoni and Sausage

Tomato base and Grande mozzarella. Available with all pepperoni or sausage or a combination of the two • \$12
Add bacon • \$1

Ultimate Beer

Beer bacon and onion jam base, andouille sausage, Grande mozzarella, beer cheese, peppers, mushrooms, and French fried onion • \$13

Deluxe

Sausage, pepperoni, mushrooms, onions and peppers or make it Veggie Deluxe with roasted tomato, mushrooms, onions and peppers • \$12

Buffalo Chicken

Chicken and bacon on a garlic cream base with mushrooms and blue cheese crumbles drizzled with our house made buffalo sauce • \$13

Chicken Cordon Bleu

Our spin on a classic dish. Chicken, ham and swiss, on a garlic cream base, topped with toasted bread crumbs and drizzled with bourbon mustard • \$13

Cheese Sticks

Our famous house bread covered with Grande cheese. Served with a side of marinara • \$10

*Gluten Free Crust for additional charge
Ask your server about our pizza of the week*

SMOKEHOUSE

Choose regular fries or chips

Smokehouse Brisket Sandwich

Brisket, Smokie's BBQ Sauce, French fried onions and Dijon mustard on a toasted bun • \$16

Smokehouse Pulled Pork Sandwich

Pulled pork, Smokie's BBQ Sauce, and garlic coleslaw on a toasted bun • \$13
Substitute jack fruit for vegetarian option • \$1

Smoked Sausage

Our house made smoked pork sausage sliced and piled high on a toasted bun with sauteed peppers and onions topped with our Alabama White Sauce • \$14

Ask about our vegan and gluten free bun

SPECIALTY HANDHELD

Choose regular fries or chips

Pork Tenderloin Sandwich

Prepared grilled or hand breaded on a toasted bun, with hop aioli, lettuce, tomato, onion and sweet and spicy pickles • \$13

Chicken BLAT

Marinated chicken grilled or breaded with hop aioli, lettuce, tomato, onion, pickle, bacon, and avocado on a toasted bun • \$14

Beer-Battered Haddock Sandwich

Golden Ale Battered Haddock on a toasted hoagie roll with lettuce pickled onions and Teays House made Tartar Sauce • \$16

Teays Philly

Thinly sliced Sirloin Steak on a toasted hoagie with our Signature Beer Cheese, topped with sauteed peppers and beer braised onions • \$16

BURGERS

These fresh smash burger patties are made with 100% USDA, corn-fed Angus chuck for a juicy, flavorful never frozen burger served with lettuce, tomato, onion, pickle and choice of regular fries or chips
Add bacon to any burger for \$1 • Add a patty for \$3 • Add brisket for \$3.50

Angus Smash Burger

2 smashed patties on toasted bun with choice of muenster, cheddar, Swiss, Ghost Pepper Jack or bleu cheese • \$14

Totally Smashed Burger

2 smashed patties with our signature beer cheese, beer bacon onion jam, beer braised onions, Bourbon Mustard and sweet spicy pickles. Lettuce tomato onion upon request • \$15

Ultimate Beer Burger

2 smashed patties with beer bacon and onion jam, hop aioli, beer infused steakburger, and beer cheese on a toasted bun • \$15

Burnworth Burger

2 smashed patties with roasted New Mexico hatch green chilis, burger patty, red hatch pepper aioli, and choice of cheese on a toasted bun • \$15

**No beef? No problem!
Make any burger a Beyond Burger!**

The world's first plant-based burger that looks, cooks, and satisfies like beef without GMOs, soy, or gluten • \$1 extra
Vegan and Gluten Free Bun for an additional charge

PUBLIC HOUSE FAVORITES

Served with one side. Add a side for \$3

Citrus Chicken

Woodstone oven-roasted chicken with a citrus wine pan sauce over roasted squash and zucchini • \$18

Pork Porterhouse

Bone in porterhouse pork chop dusted in BBQ Dust. Fired in the Woodstone Oven and garnished with Smokies BBQ Sauce, Bourbon Mustard or Korean BBQ. Served over squash and zucchini • \$23

Jambalaya

Chicken, shrimp, and andouille sausage, topped with Alabama white sauce. Served with a cornbread muffin and honey butter • \$16

Salmon

Woodstone salmon, oven-roasted, skin on, wild caught, Alaskan coho with our house made teriyaki glaze • \$24

White Cheddar Mac and Cheese

Made in house with 4 cheeses and topped with your choice of BBQ Brisket, BBQ Pulled Pork, Buffalo Chicken, or Roasted Vegetables • \$16

Beer-Battered Haddock

Golden Ale Beer Battered Haddock, with house made slaw and tartar sauce
1 pc \$16 • 2pc \$23

Smokie's Sampler

6 ounces brisket, 6 ounces pulled pork, 6 ounces smoked sausage, 5 chicken wings (choice of sauce), corn bread, assorted pickles, and choice of 2 sides • \$43

SIDES

- French Fries \$4**

Sweet Potato Fries \$4.5

House Made Chips \$4

House Made Coleslaw \$4
- White Cheddar Mac \$5**

Woodstone Mushrooms \$5

Green Beans \$5

Brussels Sprouts \$6

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KIDS

- For kids 12 and under, please
Served with choice of fries, chips, sweet potato fries, fruit
cocktail, broccoli or applesauce
- Chicken Tenders \$7 • Burger \$7**
- Cheese Pizza \$7**
- Grilled Cheese Sandwich \$7**
- Kraft Macaroni and Cheese \$7**

A NOTE FROM OUR BREWER

At Teays River Brewing & Public house our expectation is to have amazing beer pouring from our taps. From our 7-barrel brewery we produce our signature beers as well as small batch offerings. Our handcrafted approach celebrates the art of brewing building on the foundation of traditional styles and from there, we take it up a notch in creativity, pushing the boundaries to craft a unique flavor and aroma.

Our mission is to brew a variety of beers that will please the palate of the beginning beer drinker who has yet to partake of their first craft beer to those seeking a one-of-kind flavor they have never experienced. Cheers!

- Jason Cook, Brewer & Co-founder



OUR STORY IS MILLIONS OF YEARS IN THE MAKING

Over a million years ago, when giant sloths, short-faced bears, saber-toothed cats, giant tortoises, dire wolves, and mastodons roamed the North American continent, there flowed a mighty river through what is now modern-day Lafayette, Indiana. The Teays River sprang from it's headwaters in North Carolina and flowed through what would become the states of Virginia, West Virginia, Ohio, Indiana, and Illinois before emptying into the pre-historic Mississippi River. It was the dominant waterway in eastern North America!

As impressive as the Teays may have been, nature is armed with weapons even more imposing than powerful river currents. Glaciers, the continental ice sheets of the Pleistocene area, began their journey southward into the modern day Midwest, carrying tons of earth, gravel, and other sediment. The destructive power of these glaciers laid waste to anything in their path, including the mighty Teays River! Over the course of numerous advances and retreats, the once mighty Teays met its demise, as its flow was rerouted and river beds gradually buried beneath tons of the sediments deposited by these gargantuan ice sheets. Despite having lost the battle with the glaciers, the legacy of the Teays River lives on. While no longer a flowing river, the former Teays River Valley, now buried by hundreds of feet of glacial sediment, is currently a productive aquifer, providing water for Lafayette and many other communities...the same water that now serves as a crucial ingredient for Teays River beers!

As musicians and poets have written and sung about the beauty and majesty of the Wabash River, we wish to recognize this once great river of a bygone era and pay homage to it's legacy and importance to our community. You hold in your hand a beer that has roots dating back millions of years to when the Teays River once flowed through our landscape. You hold in your hand a piece of history. Cheers!

CREATIVE. COMFORTABLE. QUALITY. INNOVATIVE. FUN.

Teays River Brewing & Public House believes in providing the highest quality artisanal cuisine and libations while also providing a relaxed, casual atmosphere that is welcoming to all.

Our goal is to bring together thoughtful innovative beer, delicious food and a sense of community. To become a destination for craft beer lovers and food enthusiasts alike.

We hope you enjoy!

- Jon, Jeff and Jason, your Co-founders

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