

DEEP CITY + FOAM BREWERS TAKE-OUT MENU

FOOD + BEER + WINE

OPEN 2-9PM, WED-MON

UPDATED: 5/29/20

To Order: please call [802-800-1454](tel:802-800-1454) or [802-399-2274](tel:802-399-2274). Order online at www.orderstart.com/deepcity.

Pick-up: When you arrive (there is plenty of parking), please call again to let us know you are here and the name the order is under. Please place your ID on the table outside the front door and step 6 feet back. We will come out, check your ID, and leave your order on the table. Please maintain a distance of 6 feet until we are back inside.

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FOOD

★ Soft Shell Crab Specials ★

Soft Shell Crab Sandwich - Crispy soft shell with caper goddess, Pitchfork Farm gem lettuce, pickled red onion, lemon \$17

Soft Shell Crab Plate - Crispy soft shell with caper goddess, Pitchfork Farm gem lettuce, pickled red onion, lemon and small Farmer's salad (no bread) \$17

A La Carte

Classic Burger - Boyden Farm beef, Cabot American cheese, house pickles, shredded lettuce, house-sauce, shallots, seeded brioche bun \$11 Make-It-A-Double +\$4

BBQ Burger - Boyden Farm beef, Jasper Hill Bayley Hazen Blue, barbeque sauce, crispy onions, seeded brioche bun \$12 Make-It-A-Double +\$4

Chicken Fried Chicken - Marinated & fried chicken thigh, house pickles, seasonal pickled slaw, house hot sauce mayo, seeded brioche bun \$10

Jerk Chicken - Wood-grilled jerk marinated chicken thigh, Bánh mì style pickled vegetables, cilantro & mint, lemon aioli, seeded brioche bun \$10

Hot & Blue - Fried or wood-grilled chicken thigh, house hot sauce, Jasper Hill Bayley Hazen, carrot and celery slaw, seeded brioche bun \$10

Vegan Rueben - Beet seitan pastrami, cashew Swiss, seasonal pickled slaw, Klingers Jewish rye \$10

Deep City Poutine - Braised short rib gravy, house fries, whipped pimento cheese, pickled peppers \$13

Vegan Poutine - Pickled mushroom medley, house fries, herbs, "bacon," cashew cheese \$13

Ranch + Romaine - Romaine, radicchio, pickled shallots, carrot pepita crunch, cheddar, ranch \$12

Pitchfork Salad - Pitchfork Farm's arugula, citrus chimmichurri, pickled red onion, crispy provolone \$10

Farmer's Salad - Simple salad with red wine vinaigrette \$8

Onion Dip - Wood roasted onion dip, crunchy chili oil, crispy shallots, house chips \$9

Wings - Duck fat confit & brined chicken wings. BBQ, Lemon Pepper Parmesan, or Naked. Choice of blue cheese or ranch house dressings \$10

Alterations

Add Bacon \$3

Sub Cashew Cheese \$2

Add Fried/Grilled Chicken Thigh \$5

Sub Beyond Burger \$2

Sub Vegan Gluten-Free Bun \$1

Add Crispy Onions \$1

Sides

Fries + Lemon Aioli + Ketchup \$8

House Crinkle Cut Chips \$5

Dessert

Biscuits & Strawberries - House made biscuits, whipped mascarpone, minted strawberries \$9

House Chocolate Chip Cookies \$8

DRINKS



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Cans To-Go

Compact Disc - Pilsner (5.6%) - \$14 / 6pk of 12oz cans

Another Trip Around The Sun 2018 - DIPA (8.0%) - \$18 / 4pk of 16oz cans

Another Trip Around The Sun 2019 - DIPA (8.5%) - \$19 / 4pk of 16oz cans

Another Trip Around The Sun 2020 - TIPA (10.0%) - \$20 / 4pk of 16oz cans

Growlers To-Go

New growler bottles can be purchased for \$3. We're temporarily accepting old Foam growlers as a trade-in for a new one. We are not filling outside growlers at all under the current circumstances.

Tasman Sun - Lightly Dry-Hopped Pilsner (4.0%) - \$8 / 1 Liter

Things I Imagined - India Pale Ale brewed w/ lactose and conditioned w/ pineapple & vanilla bean (6.5%) - \$11 / 1 Liter

Lakeshore Hawk - Mixed culture barrel-fermented ale, brewed in collaboration with Horus Aged Ales. (8.0%) - \$18 / 750ml

Youth Lagoon - Double India Pale Ale (8.0%) - \$12 / 1 Liter

In Spite of Ourselves Flow - Double India Pale Ale collab w/ Crosby Hops & Freestyle Hops (8.4%) - \$12 / 1 Liter

Leopold - Double India Pale Ale collab w/ Whitefield Hop Yard (8.5%) - \$12 / 1 Liter

Fever To Tell - Imperial India Pale Ale w/ oats (9.0%) - \$13 / 1 Liter

If You're Feeling Sinister - Decadent Imperial Stout inspired by our favorite Russian Imperial Stouts.

Notes of espresso, caramelized sugar, dark chocolate, and toffee (13.0%) - \$17 / 750ml

Guest Bottles

Brasserie Dupont - Saison Supont (6.5%) - \$8 / 330ml

Brouwerij Westmalle - Trappist Dubbel (7.0%) - \$10 / 330ml

Brouwerij Westmalle - Trappist Triple (9.5%) - \$10 / 330ml

Brasserie de Rochefort - Trappistes Rochefort 8 (9.2%) - \$10 / 330ml

Brasserie de Rochefort - Trappistes Rochefort 10 (11.3%) - \$12 / 330ml

Brasserie d'Orval - Trappist Ale (6.2%) - \$10 / 330ml

Brouwerij Lindemans - Cuvée René Geuze Lambic (5.5%) - \$14 / 375ml



DRINKS
CONTINUED



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WINE + CIDER

Bottles

Leo - Fable Farm, Foraged Apples/La Crescent/Frontenac Blanc, Barnard, Vermont - \$34 / 750ml

Betula - Fable Farm, Foraged Sumac/Raw Honey/Birch Sap, Barnard, Vermont - \$18 / 500ml

Lurbira Blanco - Bodegas Beramendi, Garnacha Blanca, Navarra, Spain - \$24 / 750ml

Sivi - Slavcek, Primorska, Slovenia - \$34 / 750ml

Vernaccia di San Gimignano - Podere Canneta, Vernaccia, San Gimignano, Italy - \$34 / 750ml

Happi Chenin - Broc Cellars, Chenin Blanc, Solano County, California - \$38 / 750ml

Rubentis Txacoli de Getaria Rose - Ameztoui, Hondarrabi Beltza/Hondarrabi Zuri, Txakoli de Getaria, Spain - \$34 / 750ml

Rustic Red Blend - Hanson Vineyards, Pinot Noir/Leon Millot/Golobok, Willamette Valley, Oregon - \$40 / 750ml

Cote De Rhone - Dom. de la Bastide, Syrah/Grenache/Carignan, Rhone Valley, France - \$30 / 750ml

Tectonic - Iapetus, La Crescent, Shelburne, Vermont - \$50 / 750ml

Grace & Favour - La Garagista, La Crescent, Vergennes, Vermont - \$56 / 750ml

Loups-Garoux - La Garagista, Frontenac Noir, Vergennes, Vermont - \$62 / 750ml

COCKTAILS

1.5 servings in each cocktail

Spicy Paloma \$13

Negroni \$13

Mojito \$13

Margarita \$13

Spicy Mezcal Margarita \$13

Vodka Campari \$13

Serving Instructions Included

NO ALCOHOL

Bottles

San Pelligrino - Sparkling Water - \$2

Coca Cola - \$2

Fanta - \$2

Boylans Ginger Ale - \$2

Cans

All Times - Apple Cider - \$2.5

Brio Cold Brew Coffee - \$5



THE END

