FOOD + BEER + WINE OPEN 2-9PM, WED-MON UPDATED: 4/24/20

To Order: please call 802-800-1454 or 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.

This menu is subject to change. Please check bit.ly/deepcity-pickupanddelivery for our most up-to-date menu and please be patient with us if menu items have changed.

Foam Anniversary Special

Crispy Pork Ribs - with Carolina-style barbeque sauce, creamy cole slaw, and fries \$25

A La Carte

Classic Burger - Boyden Farm beef, Cabot American cheese, house pickles, shredded lettuce, house-sauce, shallots, seeded brioche bun \$10 Make-It-A-Double +\$4

BBQ Burger - Boyden Farm beef, Jasper Hill Bayley Hazen Blue, barbeque sauce, crispy onions, seeded brioche bun \$10 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

Made Man - Pepperoni, coppa, salami, provolone, olive relish, red onion, red wine vinaigrette, 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 \$12

Vegan Poutine - Pickled mushroom medley, house fries, herbs, "bacon," cashew cheese \$12

Ranch + Romaine - Romaine, radicchio, pickled shallots, carrot pepita crunch, cheddar, ranch \$10

The Wedge - Iceburg lettuce, bacon, pickled red onion, herb blue cheese dressing \$10

Farmer's Salad - Simple salad with red wine vinaigrette \$10

Cucumber Salad - with Marcona almonds and crunchy chili oil \$10

Onion Dip - Wood roasted onion dip, crunchy chili oil, crispy shallots, house chips \$10

Wings - Duck fat confit & brined chicken wings, Buffalor or Cilantro Lime. Choice of blue cheese or ranch house dressings \$10 for 6

Alterations

Add Bacon \$3 Add Fried/Grilled Chicken Thigh \$5 Sub Cashew Cheese \$2

Sub Vegan Gluten-Free Bun \$1 Add Crispy Onions \$1 Sub Beyond Burger \$2

Family Style

Feeds 4+. Eating later? Let us know. We will package sauces, etc separately so it travels better.

Mixed Bag - Choose six (6) items from "A La Carte", plus bag of cookies made with love \$52

Sides & Desert

Fries + Lemon Aioli + Ketchup \$8

House Crinkle Cut Chips \$5

Creamy Cole Slaw \$5

House Chocolate Chip Cookies \$8







continued...

To Order: please call 802-800-1454 or 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.

This menu is subject to change. Please check <u>bit.ly/deepcity-pickupanddelivery</u> for our most up-to-date menu and please be patient with us if menu items have changed.

Cans To-Go

Endurance NZ Pils - NZ Hopped Pilsner (5.0%) collab w/ Crosby Hops & Freestyle Hops - \$13 / 4pk of 16oz cans

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

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

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

Another Trip Around The Sun Mixed Case - 2x 4pks of each year of ATATS - \$100 / case of 16oz cans

750ml Growlers To-Go

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

Canvas - Pale Ale (4.5%) - \$10

Giants - German-Style Pilsner (4.6%) - \$9

Deep City - Pale Ale (5.0%) - \$10

Jukebox - India Pale Ale (6.6%) - \$11

The New - India Pale Ale w/ toasted coconut & palm sugar (7.5%) - \$11

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

Nectar Flow - Double India Pale Ale collab w/ Crosby Hops & Freestyle Hops (8.4%) - \$12

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

The Shining - Double IPA (8.0%) - \$12

...Like Clockwork - Double IPA (8.2%) - \$12

Multitude of Drops - Double IPA (8.8%) - \$13

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

Togetherness Forever - Vermouth Spritzer Inspired Ale collab w/ Matt Farkas.

Brewed w/orange peel, chamomile, coriander, mace, ginger (9.2%) - \$13

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







continued...

To Order: please call 802-800-1454 or 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.

This menu is subject to change. Please check bit.ly/deepcity-pickupanddelivery for our most up-to-date menu and please be patient with us if menu items have changed.

Bottles

П

MIN WIN

Koan - Fable Farm, Concord Grapes/Foraged Apples/Aronia/Currant, Barnard, Vermont - \$18 / 500ml

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 - Ameztoi, 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 - lapetus, 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

Shake & Serve Over Ice

Paloma \$10 Negroni \$10

Rummy Dummy \$10

Marg \$10

Smoke & Spice Marg \$10

Bottles

San Pelligrino - Sparkling Water - \$2

Coca Cola - \$2

Fanta - \$2

Boylans Ginger Ale - \$2

Cans

NO ALCOHO All Times - Apple Cider - \$2.5

Brio Cold Brew Coffee - \$5

THE END



continued...

To Order: please call 802-800-1454 or 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.

This menu is subject to change. Please check <u>bit.ly/deepcity-pickupanddelivery</u> for our most up-to-date menu and please be patient with us if menu items have changed.

Cheese

П

EESE + CHARCUTERI

Mt. Alice - Von Trapp Farmstead, Waitsfield, Vermont - \$18 / ~1 lb wheel

Bayley Hazen Blue - Jasper Hill Farm, Greensboro, Vermont - \$19 / ~1 lb

Ascutney Mountain - Cobb Hill, Hartland, Vermont - \$18 / ~1 lb

Ashbrooke - Spring Brook Farm, Reading, Vermont - \$15 / ~1 lb

Harbison - Jasper Hill Farm, Greensboro, Vermont - \$14.50 / 9oz wheel

Charcuterie

Coro (Rotating Styles) - Salumi Artisan Cured Meats, Seattle, Washington - \$20 / 1 lb

Mustard - yellow mustard seeds & chili flakes

Oregano - oregano & garlic

Rosemarino - rosemary & peppercorns

Argumi - cardamom, orange peel, red chili flakes

Hot Sopressata - a kick of cayenne

Classic - hint of ginger and garlic

Finocchinoa - fennel, touch of curry, black pepper

Extra Vecchio - Red Table Meat Co., Minneapolis, Minesota - \$11 / 1 lb

Cerveza Seca - Charlitos Concina., Astoria, New York - \$8.5 / 5oz

Old World Pepperoni - Fortuna's Sausage, Sandgate, Vermont - \$12 / 10oz

Coppa - Fortuna's Sausage, Sandgate, Vermont - \$11 / 11 oz

Salame di Birra (Foam Beer Salami) - Fortuna's Sausage, Sandgate, Vermont - \$11 / 10oz



