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.

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Foam Anniversary Special

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

French Onion Burger - Boyden Farm beef, Jasper Hill Tomme, caramelized onion, crispy onions, bacon, Worcestershire aioli, 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

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

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

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

Cheese & Charcuterie

Rotating selection of cheese and charcuterie with a variety of accoutrements. \$20

See the last page of the menu for bulk pricing for our cheeses and charcuterie.

Sides & Desert

Fries + Lemon Aioli + Ketchup \$8 Mac & Cheese \$10

House Crinkle Cut Chips \$5 Creamy Cole Slaw \$5

House Chocolate Chip Cookies \$8

DRINKS







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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







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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 ALCOHOL All Times - Apple Cider - \$2.5

Brio Cold Brew Coffee - \$5

ULK CHEESE & CHARCUTERIE







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Cheese

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HEESE + 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 / 90z 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



THE END



