

DEEP CITY + FOAM BREWERS TAKE-OUT MENU

FOOD + BEER + WINE

UPDATED: 3/25/20

To place an order, please call **802-800-1454**. 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.

FOOD

A La Carte

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

French Onion Burger - Boyden Farm beef, provolone, caramelized onion, bacon **\$10** Make-It-A-Double **+\$4**

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

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

Meatloaf Sandwich - Mama's Meatloaf with Boyde Farm beef, worcestershire mayo, crispy onions **\$10**

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

The Wedge - Little Gem, crumbled blue, pickled red onion, bacon **\$10**

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

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

Cucumber Salad - with crunchy chili oil **\$10**

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

Vegan Mushroom Soup - with cashew cheese & pickled mushrooms **\$10 / quart**

Alterations

Add Bacon **\$3**

Sub Cashew Cheese **\$2**

Add Fried/Grilled Chicken Thigh **\$5**

Sub Beyond Burger **\$2**

Sub Vega Gluten-Free Bun **\$1**

Family Style

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

Loaded Up - Mama's Meat Loaf, twice baked potato w/ bacon, choice of Farmer's Salad or The Wedge, bag of cookies made with love **\$42**

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

Cheese & Charcuterie

We carry a curated selection of fine cheeses and charcuterie from Vermont and around the world. We are temporarily selling these in bulk, by the pound.

Call in to ask about our current selection and pricing.

Sides & Desert

Twice Baked Potato - **\$5**

Side of Chips - **\$5**

Chocolate Chip Cookie Bag - **\$8**

DRINKS



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BEER

Cans To-Go

- Things I Imagined** - India Pale Ale w/ pineapple, vanilla Bean, & lactose (6.5%) - \$17 / 4pk of 16oz cans
- Distopian Dream Girl** - India Pale Ale (6.8%) - \$16 / 4pk of 16oz cans
- Built To Spill** - Double India Pale Ale (8.0%) - \$18 / 4pk of 16oz cans
- The Factory** - Black Ale w/ orange & cacao nibs (10.0%) - \$15 / 4pk of 12oz cans
- #1 Hit Jam** - Imperial Fruited Sour (11.0%) w/ raspberry, blackberry, and black currant - \$20 / 4pk of 16oz cans

750ml 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
- Current Joys** - Nano IPA (4.3%) - \$9
- Giants** - German-Style Pilsner (4.6%) - \$9
- Deep City** - Pale Ale (5.0%) - \$10
- The New** - India Pale Ale w/ toasted coconut & palm sugar (7.5%) - \$11
- Situation** - Imperial Fruited Sour w/ lactose, pineapple, starfruit, & carrots (8.0%) - \$12
- 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
- Multitude of Drops** - Double IPA (8.8%) - \$12
- Galaxie 500** - Imperial India Pale Ale (9.0%) - \$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

DRINKS CONTINUED



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WINE + CIDER	Bottles
	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
	Sauv Blanc Bubbles - Long Story Short, Sauvignon Blanc, Wairau Valley, New Zealand - \$30 / 750ml
	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
	Allegro - Fratelli Ottoni, Lambrusco, Emilia Romagna, Italy - \$27 / 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
	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

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

