

# Resurrection Ale House



## ≡ LITTLES ≡

<b>Homemade Pickles</b> .....	\$6
Our daily selection of pickled veggies	
<b>Sausage, Egg, and Biscuit</b> .....	\$10
Rabbit sausage and pepper jelly	
<b>Roasted Root Vegetables</b> .....	\$7
Herb butter and amaretti	
<b>Bacon Roasted Brussels Sprouts</b> .....	\$8
Homemade apple butter	
<b>Cauliflower Gratin</b> .....	\$8
Leeks, potatoes and shallot cream	
<b>Arugula and Feta Salad</b> .....	\$7
Shallots, olives, dill and orange olive oil	
<b>Braised Pork Belly</b> .....	\$9
Radicchio and gorgonzola dolce	
<b>Pan <i>con</i> Tomate</b> .....	\$7
Grilled homemade bread with tomato, manchego and sweet chorizo	
<b>Mushroom Crepe</b> .....	\$8
Smoked eggplant puree and apple	
<b>Focaccia and Warm Olives</b> .....	\$8
Roasted garlic and olive oil	
<b>PEI Mussels</b> .....	\$10
Chorizo, fennel, tomato and grilled bread	
<b>Thai Cabbage Salad</b> .....	\$7
Peanuts, basil, and cilantro	

## ≡ SANDWICHES ≡

*served with hand cut fries*

<b>Pear and Pumpkin</b> .....	\$11
Slow cooked greens and almonds	
<b>Ragu Bolognese</b> .....	\$12
Grilled garlic bread and parmesan	
<b>Lamb Burger</b> .....	\$12
Harissa and arugula	
<b>Braised Pork Shoulder</b> .....	\$11
Slow cooked greens, peppers and <i>fiore sardo</i>	
<b>Hamburger</b> .....	\$9
Challah bun, pickled red onion	
... Add Swiss cheese for \$1	

## ≡ BIGS ≡

<b>Tagliatelle with Fried Duck Egg</b> .....	\$13
Brown butter, sage, and pine nuts	
<b>Roasted Rabbit Leg</b> .....	\$16
Beer braised cabbage, caraway, and natural jus	
<b>Pan Fried Trout</b> .....	\$14
Sunchoke puree, white beans, and red peppers	
<b>Grilled Pork Tenderloin</b> .....	\$14
Poppy seed spaetzel, mushrooms, paprika	
<b>Homemade Pappardelle</b> .....	\$14
Lamb ragu and pecorino	
<b>Roasted Maitake Mushroom</b> .....	\$14
Farro, caramelized fennel, breadcrumbs	

## ≡ SWEETS & FLUIDS ≡

<b>Dessert</b> .....	\$6
Ask your server about today's homemade desserts	
<b>Non-Alcoholic Beverages</b> .....	\$2.50
Soda, Iced Tea, Juice, La Colombe Coffee, Equal Exchange Rooibus or Earl Gray Hot Teas	
<b>Draft &amp; Bottled Beer</b>	
Check out the chalkboards for what's on tap. We switch up our 12 taps and the beer engine frequently. Ask your server for a copy of our bottled beer menu.	
<b>Wine &amp; Spirits</b>	
Our wine list is small, value driven and tasty. We make classic cocktails and mixed drinks upon request.	

### *Kitchen Hours*

Noon-Midnight Monday thru Friday (11am Weekends)  
Brunch Saturday and Sunday 11am-3pm

Visit us online and sign up for our mailing list.  
We'll send you updates about upcoming beer events and other good stuff. [www.resurrectionalehouse.com](http://www.resurrectionalehouse.com)

*Due to our teeny tiny size, we seat complete parties only.  
During kitchen hours we reserve our tables for diners.*

An 18% gratuity may be added to parties of 6 or more.  
Please be advised, we use 100% Peanut Oil in our fryers.