

FACTORY

BY BEER TREE BREW

WOOD FIRED PIZZA

Hand tossed 12 inch and 8 cut. Gluten free crust +\$2 & vegan cheese +\$1.

FOUR CHEESE • 15

Tomato sauce, cheddar, provolone, mozzarella, pecorino romano (v)

THE 'RONI • 17

Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano

MARGHERITA • 17

Tomato sauce, buffalo mozzarella, fresh basil, extra virgin olive oil (v)

THE NAPLES • 19

Tomato sauce, Buffalo, NY-sourced soppressata, hot capicola & pepperoni, fresh mozzarella, basil, balsamic reduction

CHICKEN PESTO • 19

Basil pine nut pesto, grilled chicken, roasted red peppers, mozzarella, provolone, parmesan

WHITE VEGGIE • 17

White garlic sauce, spinach, artichokes, roasted red peppers, tomatoes, shiitake mushrooms, mozzarella, provolone (v)

CRAB • 23

Buttery garlic sauce, blue crab, Old Bay seasoning, red bell peppers, scallions, mozzarella, provolone

DILL PICKLE • 18

White garlic sauce, thinly sliced dill pickles, provolone, mozzarella cheese, fresh dill (v)

BUFFALO CHICKEN • 19

Buffalo sauce, chicken, bleu cheese crumbles, mozzarella, provolone, scallions

SAUSAGE PEPPER & ONION • 19

Tomato sauce, Pasquale's Italian sausage, bell pepper, red onion, mozzarella, red pepper flakes, honey, fresh parsley

BLACK & BLEU • 21

White garlic sauce, shaved local Willet Hop & Grain steak, bleu cheese, mozzarella, red onion, cajun seasoning, balsamic glaze, fresh parsley

BERRIES & CHEESE • 21

Goat cheese, pickled blueberries, mozzarella, bacon, lemon zest, fresh thyme, honey, arugula

APPETIZERS

BREWER BITES • 12

House made soft pretzels using spent grain from our brewery, beer cheese sauce (v)

CELLARMAN FRIES • 8

Crispy fries, smoked salt, served with bacon aioli (vo, gf)

LOADED CELLARMAN FRIES • 12

Cellarman fries, beer cheese sauce, bacon, scallions (vo, gf)

ONION RINGS • 10

Beer battered onion rings, side of horseradish sauce (sub bbq sauce)

CRAB DIP • 15

House made crab dip served with house cut Old Bay seasoned chips

IPA GLAZED CHICKEN SKEWERS • 12

Grilled chicken, IPA honey glaze, crispy onion straws, scallions

CRISPY BRUSSELS SPROUTS • 12

Crispy brussels sprouts, choice of buffalo sauce or IPA honey glaze, bacon (gf, vgo)

BAKED BERRIES & BRIE • 14

Wood fired brie, mixed berries, lemon zest, mint, toasted crostini (v)

MAC & CHEESE • 12

Orecchiette pasta, beer cheese sauce, topped with buttery cracker crumbles (add bacon +\$2)

CRAB CAKES • 15

House made pan seared crab cakes, served with a lemon wedge and tartar sauce

CHICKEN WINGS • 14

10 wings, celery and house made bleu cheese, choice of sauce: mild, medium, hot, garlic parm, mango habanero, or IPA honey glaze (get 5 wings for \$8, gfo)

SALADS

House made dressings: Everything Bagel Ranch, Cascade Bleu Cheese, Balsamic Vinaigrette, Kutik's Honey Lemon Vinaigrette. (Additional dressings or sauces \$.75 each.)

Add grilled or blackened: local steak \$7, chicken \$7, salmon \$11, shrimp \$8, or tofu \$4.

THE BREWHOUSE SALAD • 14

Mixed greens, cherry tomatoes, cheddar cheese, black pepper croutons, bacon, cucumbers (vo, gfo)

SUMMER SALAD • 16

Mixed greens & arugula, sliced strawberries, pickled blueberries, feta cheese, red onion, candied walnuts, fresh mint, balsamic dressing

CAESAR SALAD • 14

Romaine hearts, shaved parmesan, black pepper focaccia croutons, caesar dressing (anchovies available, gfo)

COBB SALAD • 15

Chopped romaine, bacon bits, hard boiled egg, bleu cheese crumbles, diced tomato, avocado (gf)

MORE OPTIONS ON BACK

OUR LOCAL BEEF

We raise all of our beef locally on our farm, Willet Hop & Grain, located in Willet, NY. Spent grain from our brewing process is delivered to the farm weekly and fed to our cows, which in turn are processed and served in these selected menu items. We're proud to offer quality, local, farm-fresh beef!

WILLET HOP & GRAIN STEAK • 28

Served with a side Brewhouse Salad (gfo)

Choose your Cut:

Ribeye or New York Strip, served with garlic herb butter

Choose your Side:

Sautéed spinach or fries

Choose your Steak Topper (\$3):

Black & Bleu: Cajun spice rub, crumbled bleu cheese

Morning Timber Peppercorn Cream: Beer Tree stout, heavy cream, cracked black peppercorns, honey

Mushroom & Onion: Caramelized onions, sautéed cremini mushrooms, butter, blended oil, salt, pepper

Crab Butter (\$7): Steamed blue crab, creamed butter, smoked paprika, salt, pepper

BURGERS & SANDWICHES

Served with house cut Old Bay seasoned chips and a pickle. Substitute Cellarman Fries \$2, Onion Rings \$3, side Brewhouse Salad or Caesar Salad \$4.

Factory Burger • 18

8oz Willet Hop & Grain burger, cheddar, bacon tomato jam, lettuce, onion straws, toasted brioche bun (gfo)

Black & Bleu Burger • 18

8oz Willet Hop & Grain burger, cajun seasoning, bleu cheese, bacon, toasted brioche bun (gfo)

Bigfoot Burger • 19

8oz Willet Hop & Grain burger, onion rings, cheddar, bacon, honey bbq sauce, toasted brioche bun

Steak Sandwich • 18

Shaved Willet Hop & Grain sirloin, white cheddar, caramelized onions, horseradish sauce, arugula, ciabatta roll (gfo)

SANDWICHES

Served with house cut Old Bay seasoned chips and a pickle. Substitute Cellarman Fries \$2, Onion Rings \$3, side Brewhouse Salad or Caesar Salad \$4.

BLACK BEAN BURGER • 17

Sliced avocado, tomato, leaf lettuce, vegan aioli, toasted brioche bun (v)

KETTLE CHICKEN • 17

Buttermilk fried chicken breast, chipotle slaw, dill pickles, leaf lettuce, ciabatta roll

GRILLED CHICKEN CAPRESE • 18

Grilled chicken breast, mozzarella, sliced tomato, fresh basil, balsamic glaze, pesto, toasted ciabatta (gfo)

FISH SANDWICH • 17

Beer battered haddock, leaf lettuce, toasted brioche bun, chipotle slaw, side of tartar sauce

CHICKEN CAESAR WRAP • 17

Grilled chicken, chopped romaine, shaved parmesan, house made caesar dressing

ENTREES

ORECCHIETTE ALA VODKA • 16

Orecchiette pasta, tomato vodka sauce, grated romano (add chicken \$7, v)

CHICKEN PESTO TORTELLINI • 21

Tri-colored cheese tortellini, green pesto, sautéed spinach, shaved parmesan, grilled chicken

IPA GLAZED SALMON • 24

Pan seared salmon filet, IPA Honey Glaze, pineapple salsa, side of brussels sprouts and grilled lemon (gfo)

SIDES

SAUTÉED SPINACH (V, GF) • 4

SIDE SALAD (BREWHOUSE OR CAESAR) • 7

DESSERTS

CHEESECAKE SLICE • 9

New York style cheesecake baked on a graham cracker crust, topped with berry compote

BROWNIE A LA MODE • 10

Warm brownie topped with peanut butter cup moose tracks ice cream and chocolate syrup

SOUR BEER FLOAT • 10

Vanilla ice cream paired with your choice of sour beer from our rotating taplist (contains alcohol)

v = vegetarian, vo = vegetarian optional, vg = vegan, vgo = vegan optional, gf = gluten free, gfo = gluten free optional
20% gratuity added for parties of 8 or more | Maximum of 4 separate checks per party

Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. Our pizza is prepared in a wood fire oven, due to the nature of this style of cooking the crust often shows some char. **Allergy Warning:** Menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

FACTORY

\$10 LUNCH SPECIALS

AVAILABLE MONDAY-FRIDAY • 11AM-2PM

PICK ONE • 10

CHICKEN SALAD WRAP

TURKEY BLT WRAP

PEPPERONI PIZZA ROLL

CHEESE PIZZA ROLL (V)

MUSHROOM & SPINACH PIZZA ROLL (V)

TURKEY CLUB (GFO)

FOUR CHEESE PIZZA (V, GFO)

CAESAR SALAD (GFO)*

BREWHOUSE SALAD (VO, GFO)*

COMBO • 10

HALF TURKEY CLUB, HALF CHICKEN SALAD WRAP,

OR HALF TURKEY BLT WRAP

+

HALF CAESAR SALAD OR HALF BREWHOUSE SALAD

*Add grilled or blackened: locally sourced
steak 7, chicken 7, salmon 11, or tofu 4

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FACTORY

BRUNCH MENU

SUNDAYS 10AM-2:30PM

CHICKEN & WAFFLE SANDWICH • 17

Buttermilk fried chicken, two fluffy waffles, and maple bacon butter, side of breakfast potatoes

FRENCH TOAST • 15

Sliced sourdough bread in a rich vanilla bean batter, fresh berries, side of NY maple syrup

BREAKFAST PIZZA • 17

Beer cheese sauce, egg, cheese, scallions, with choice of bacon or Pasquale's sausage (gfo, vo)

TENDERLOIN HASH BRUNCH BOWL • 18

Diced beef tenderloin, caramelized onions and mushrooms, potatoes, scrambled eggs, Morning Timber peppercorn cream sauce (gf, make it a burrito +\$1)

STEAK & EGGS • 28

Choice of locally sourced Willet Hop & Grain strip or ribeye, 2 eggs cooked to order, and breakfast potatoes (gf)

AVOCADO TOAST • 12

Sliced sourdough, avocado, everything bagel seasoning, diced tomato, cucumber (v, gfo, add bacon +\$1, add 2 fried eggs +\$3)

GREEK YOGURT PARFAIT • 8

Vanilla Greek yogurt, seasonal fruit, house-made granola

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