

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 (vgo)

THE 'RONI • 17

Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano

MARGHERITA • 17

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

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

DILL PICKLE • 18

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

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

BBQ CHICKEN • 19

BBQ sauce, marinated chicken, cheddar, mozzarella, red onions, red pepper flakes

BLACK & BLEU • 21

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

BUTTERNUT SQUASH • 20

Butternut squash sauce, chickpeas, red onions, broccoli, mozzarella, red pepper flakes (vgo)

APPETIZERS

BREWER BITES • 12

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

CELLARMAN FRIES • 8

Crispy fries, smoked salt (vo, gf)

GARLIC PARMESAN FRIES • 10

Cellarman fries tossed in garlic parmesan sauce, shredded parmesan, everything bagel ranch (gf)

LOADED CELLARMAN FRIES • 12

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

IPA GLAZED CHICKEN SKEWERS • 12

Grilled chicken, IPA honey glaze, onion tangles, scallions

CRISPY BRUSSELS SPROUTS • 12

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

MOZZARELLA CHEESE BITES • 12

Fried panko breaded mozzarella bites, grated romano, side of house made pizza sauce

MAC & CHEESE • 12

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

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)

VEGAN QUINOA CAKES • 14

Sautéed quinoa cakes with a tomato chickpea relish (contains tree nuts)

SPINACH ARTICHOKE DIP • 12

Spinach, artichokes, parmesan cheese, romano cheese, served with tortilla chips (gf)

SALADS & SOUP

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

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

BREWHOUSE SALAD • 14

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

CAESAR SALAD • 14

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

MEDITERRANEAN KALE SALAD • 17

Baby kale, shredded carrots, castelvetro olives, candied walnuts, goat cheese, prosciutto, berry balsamic dressing (gf)

QUINOA CRUNCH SALAD • 16

Edamame, cucumber, bell peppers, shredded carrots, purple cabbage, quinoa, peanuts, peanut balsamic dressing (gfo, vgo)

SEASONAL SOUP • 8

Ask your server about our rotating options!

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

BURGERS & SANDWICHES

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

FACTORY BURGER • 18

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

COWBOY BURGER • 19

8oz Willet Hop & Grain burger, onion tangles, cheddar, bacon, honey bbq sauce, toasted brioche bun (gfo)

SMASH-A-CADO BACON BURGER • 19

8oz Willet Hop & Grain burger, smashed avocado, lettuce, tomato, bacon, mayo, swiss cheese, pickles, toasted brioche bun (gfo)

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 side: Cellarman Fries \$2, Garlic Parm Fries \$3, Loaded Fries \$4, Brewhouse Salad or Caesar Salad \$4.

BLACK BEAN BURGER • 17

Vegan patty, sliced avocado, tomato, leaf lettuce, vegan aioli, toasted brioche bun (vgo)

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

TURKEY MELT • 16

Shaved turkey, candied bacon, shredded cheddar, sriracha aioli, toasted sourdough (gfo)

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

KOREAN BBQ BOWL • 18

Ancient grains, edamame, shredded carrots, fresh avocado, Korean bbq style chicken breast (sub tofu), scallions, sesame seeds (vgo, gfo)

SIDES

SAUTÉED SPINACH (V, GF) • 4

SIDE SALAD (BREWHOUSE OR CAESAR) • 7

DESSERTS

APPLE CRUMB PIZZA • 16

Cinnamon sugar dough, apple pie filling, butter and oat crumble, vanilla frosting drizzle (gfo)

CHEESECAKE SLICE • 9

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

PEANUT BUTTER PIE • 9

Creamy peanut butter filling, Oreo crust, topped with chocolate ganache

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

TURKEY CLUB (GFO)

CHICKEN SALAD WRAP

TURKEY BLT WRAP

CAESAR SALAD (GFO)*

BREWHOUSE SALAD (VO, GFO)*

PEPPERONI PIZZA ROLL

CHEESE PIZZA ROLL (V)

MUSHROOM & SPINACH PIZZA ROLL (V)

FOUR CHEESE PIZZA (V, GFO)

PICK TWO COMBO • 10

HALF TURKEY CLUB

HALF CHICKEN SALAD WRAP

HALF TURKEY BLT WRAP

HALF CAESAR SALAD

HALF BREWHOUSE SALAD

CUP OF SOUP

*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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