



Schilling Beer Co. is a progressive European-inspired small-batch brewery centered on the values of family, community, and excellence. Some of our fondest memories involve sharing world-class beer and great food with those we love in unforgettable settings. Our desire is to create this experience for you here, on the banks of the Ammonoosuc River.

**SCHILLING**  
BEER CO • LITTLETON • NH

During this challenging time, we respectfully request that you observe the following: 1. Please do not visit Schilling if you have fever, cough or have been exposed to the virus. 2. Kindly wear face coverings if you venture inside. 3. Please maintain 6' distance from others. 4. Please limit parties to 6 people. 5. Please do not eat, drink or congregate inside. 6. Wash hands.

## STARTERS

(GF) Gluten Free (V) Vegan

ROASTED ALMONDS (GF) \_\_\_\_\_ 4

HOUSE-MADE HUMMUS herbed pita (V) \_\_\_\_\_ 6

\*gluten-free crisps (GF) please add 6

HOUSE-MADE PRETZEL TWIST beer-egg wash, salt \_\_\_\_\_ 7

Choices of house-made beer cheese sauce, beer mustard, or house-made ranch +extra dipping sauce (1)

HOUSE GREENS walnut, pepita, sunflower seed, dried cranberry, \_\_\_\_\_ 8  
maple vinaigrette (V) or ranch

Make it an entrée. Add house-roasted chicken (3) bacon, feta, chèvre or premium mozzarella (2), apple, red peppers, or red onions (1) (V)

## NON-ALCOHOLIC DRINKS

CAPT. ELI'S ROOT BEER \_\_\_\_\_ 3

LEMONADE \_\_\_\_\_ 3

APPLE JUICE \_\_\_\_\_ 3

BOYLAN BLACK CHERRY SODA \_\_\_\_\_ 3

BOYLAN GINGER ALE \_\_\_\_\_ 3

BOYLAN COLA SODA \_\_\_\_\_ 3

STEWART'S DIET ROOT BEER \_\_\_\_\_ 3

FOR SMASH BURGERS, POUTINE, BRATS, ETC., PLEASE VISIT OUR FOOD TRUCK BEER GARDEN NEXT DOOR. PACKAGED BEER TO-GO & MERCHANDISE ALSO AVAILABLE IN OUR STORE & TASTING ROOM (BLACK BUILDING).

FOOD TRUCK HOURS:

MONDAY-SATURDAY NOON-8PM. SUNDAY NOON-5PM

## WOOD-FIRED PIZZAS

CLASSIC CHEESE cheddar, mozzarella, red sauce \_\_\_\_\_ 13

PEPPERONI pepperoni, mozzarella, red sauce \_\_\_\_\_ 14

SAUSAGE ground local sausage, red onion, mozzarella, red sauce \_\_\_\_\_ 14

VEGETARIAN spinach, red pepper, red onion, mushroom, \_\_\_\_\_ 15  
feta, mozzarella, red sauce

LOADED ground local sausage, pepperoni, mushroom, red onion \_\_\_\_\_ 16  
red pepper, mozzarella, red sauce

RANCH ON FIRE chicken, bacon, jalapeno, mozzarella, \_\_\_\_\_ 16  
house made ranch dressing

CHICKEN MAPLE BACON chicken, bacon, maple syrup, apple, \_\_\_\_\_ 17  
spinach, cheddar

FLORA mild curry spiced cauliflower, herbed yogurt, local cherry tomatoes and fresh mozzarella, finished with a fresh cilantro garnish. Add chicken (3) \_\_\_\_\_ 17

PASTORAL House-made pesto base topped with local cherry tomatoes, \_\_\_\_\_ 17  
chevre and mozzarella, finished with a balsamic glaze drizzle and fresh arugula  
Add chicken (3)

BUFFALO CHICKEN buffalo chicken, blue cheese, mozzarella, scallions \_\_\_\_\_ 16

NORTH COUNTRY pepperoni, local sausage, bacon, mozzarella, red sauce \_\_\_\_\_ 16

\*Three-cheese gluten-free dough (Against the Grain) please add \_\_\_\_\_ 6

## HARD CIDERS & WINES

EVE CHARDONNAY \_\_\_\_\_ 9      MEIOMI PINOT NOIR \_\_\_\_\_ 10      ARTIFACT CIDER \_\_\_\_\_ 7

\*We offer gluten-friendly items, but our facility cannot be considered truly gluten-free. Use outdoor areas at your own risk; reseating is not always possible due to weather. Please note we do not separate checks for parties of 8 or more + that we add 20% gratuity to parties of this size or for checks left unsigned.