



# TEAYS RIVER

## BREWING & PUBLIC HOUSE

### OUR STORY IS MILLIONS OF YEARS IN THE MAKING



Over a million years ago, when giant sloths, short-faced bears, saber-toothed cats, giant tortoises, dire wolves, and mastodons roamed the North American continent, there flowed a mighty river through what is now modern-day Lafayette, Indiana. The Teays River sprang from its headwaters in North Carolina and flowed through what would become the states of Virginia, West Virginia, Ohio, Indiana, and Illinois before emptying into the pre-historic Mississippi River. It was the dominant waterway in eastern North America!

As impressive as the Teays may have been, nature is armed with weapons even more imposing than powerful river currents. Glaciers, the continental ice sheets of the Pleistocene area, began their journey southward into the modern day Midwest, carrying tons of earth, gravel, and other sediment. The destructive power of these glaciers laid waste to anything in their path, including the mighty Teays River! Over the

course of numerous advances and retreats, the once mighty Teays met its demise, as its flow was rerouted and river beds gradually buried beneath tons of the sediments deposited by these gargantuan ice sheets. Despite having lost the battle with the glaciers, the legacy of the Teays River lives on. While no longer a flowing river, the former Teays River Valley, now buried by hundreds of feet of glacial sediment, is currently a productive aquifer, providing water for Lafayette and many other communities...the same water that now serves as a crucial ingredient for Teays River beers!

As musicians and poets have written and sung about the beauty and majesty of the Wabash River, we wish to recognize this once great river of a bygone era and pay homage to its legacy and importance to our community. You hold in your hand a beer that has roots dating back millions of years to when the Teays River once flowed through our landscape. You hold in your hand a piece of history. Cheers!

### CREATIVE. COMFORTABLE. QUALITY. INNOVATIVE. FUN.

Teays River Brewing & Public House believes in providing the highest quality artisanal cuisine and libations while also providing a relaxed, casual atmosphere that is welcoming to all.

Our goal is to bring together thoughtful innovative beer, delicious food and a sense of community. To become a destination for craft beer lovers and food enthusiasts alike.

We hope you enjoy!

-Jon, Jeff and Jason, your Co-founders

#### A NOTE FROM OUR BREWER

At Teays River Brewing & Public house our expectation is to have amazing beer pouring from our taps.

From our 7-barrel brewery we produce our signature beers as well as small batch offerings. Our handcrafted approach celebrates the art of brewing building on the foundation of traditional styles and from there, we take it up a notch in creativity, pushing the boundaries to craft a unique flavor and aroma.

Our mission is to brew a variety of beers that will please the palate of the beginning beer drinker who has yet to partake of their first craft beer to those seeking a one-of-kind flavor they have never experienced. Cheers!

- Jason Cook, Brewer & Co-founder

## TEAYS RIVER BREWING & PUBLIC HOUSE

WHERE FRIENDSHIPS ARE BUILT AND MEMORIES ARE MADE.



## SHAREABLES

### Candied Pork Belly

Cherrywood smoked, maple glaze, 6 each • \$9

### Smoked Wings

12 in-house smoked chicken wings.

Sauces: Smokie's BBQ dust, Hell Fire Reaper Rub, Buffalo, Korean BBQ, Smokie's BBQ sauce, or plain.

Alabama white sauce for dipping • \$12

### Cauliflower Wings

(12pcs) Roasted cauliflower florets tossed in any of our wing sauces or rubs • \$11

### Roasted Mussels

Woodstone oven roasted, butter, garlic, shallots, herbs, white wine served with house bread (1lb) • \$12

### Wood Stone Caprese

Warmed fresh mozzarella, braised garlic, oven roasted cherry tomato, herb oil, house bread • \$9

### Short Faced Bear Fries

Our version of a classic poutine. Your choice of French fries, sweet potato fries, or fresh made chips, and choice of BBQ brisket or pulled pork, topped with cheese curds, BBQ au jus, and beer cheese.

Also available with jack fruit BBQ and vegan cheese sauce • \$9

### Barbecue Meat Balls:

(6pcs) made in house with Ground Ribeye, beef tenderloin, and ground pork sausage, pan seared and tossed in Smokies barbecue sauce, topped with Alabama white sauce \$6



## GREENS

### Wedge

Full head of baby iceberg, oven roasted cherry tomato, toasted parmesan crumbs, pork belly croutons, house bleu cheese dressing • \$11

### Greek Salad

Roma tomato, cucumber, red onion, olives, croutons, Mediterranean feta dressing • \$10

### House Salad

Crisp lettuce, red onion, parmigiano reggiano, toasted parm crumbs  
Large \$10 • Small \$4

### Roasted Vegetable Salad

Spinach, arugula, herb roasted zucchini, yellow squash, carrots, red & green bell pepper, red & gold beets, brussel sprouts, shallots, garlic, lemon garlic vinaigrette, asiago cheese • \$11

### Beet Salad

Oven roasted red & gold beets, pecans, feta, herb vinaigrette • \$10

### Gatherer Salad

Barley, Bulgar, pecans, dried cranberries, dried cherries, shaved fennel, fresh basil, fresh mint, frisee, shredded romaine, and garlic and balsamic vinaigrette • \$10

### Hunter Salad

Chopped Romaine lettuce, hard boiled eggs, diced chicken, pork belly croutons, diced avocado, blue cheese crumbles, oven roasted cherry tomato, and chives • \$11

### Small Garden Salad

Crisp lettuce, red onion, sliced cucumber, and roma tomatoes • \$5

### Fruit Plate \$8

Add pork belly croutons to any salad • \$3

Choice of dressing: ranch, bleu cheese, French, Italian, lemon garlic vinaigrette, Mediterranean feta



## KIDS MENU

Chicken Tenders with fries or chips • \$6

Burger with fries or chips • \$6

Grilled Cheese Sandwich with fries or chips • \$6

Cheese Pizza \$6 • Mac 'n Cheese \$6

Fruit cocktail or apple sauce as a side with any kids meal



## HANDHELDS

SERVED WITH CHOICE OF FRIES OR HOUSE CHIPS

### Angus Steak Burger

Available with bacon, choice of cheese: Muenster, Cheddar, Swiss, or Blue Cheese. Choice of Sauce: BBQ, Aioli, or Hop mayo • \$11

### Ultimate Beer Burger

Stout bun, beer bacon and onion jam, hop mayo, beer infused steak burger, and beer cheese • \$12

### Blue, Black and Green Burger

Stout bun, with blue cheese dressing, blackened steak burger, melted blue cheese crumbles, chopped green onion and green olives • \$12

### The Unc Burger

Brisket, bacon, burger patty, and choice of cheese, with Smokies barbecue sauce • \$13

### Korean BBQ Burger

Buttered brioche roll, Korean BBQ glazed steak burger, and Asian Slaw • \$12

### The Burnworth Burger

Roasted New Mexico Hatch green chilis, burger patty red hatch pepper aioli, choice of cheese, on stout bun • \$12

### No beef? No problem!

Make any burger an Impossible Burger!

Delicious ground meat made from potato, coconut, wheat and heme. I taste like beef, look like beef and even sizzle, but I have no cholesterol. I'm all burger baby!

### Smokehouse Brisket Sandwich

Brisket, Smokies Barbecue Sauce, French fried onions and Dijon mustard on brioche bun • \$13

### Smokehouse Pulled Pork Sandwich

Pulled pork, Smokies Barbecue Sauce, and Garlic Cole Slaw on brioche bun • \$12

### Jack Fruit Barbecue Sandwich

Smoked Jack Fruit simmered in Smokies Barbecue Sauce and topped with garlic coleslaw on brioche bun \$12

### Smoked Sausage Pita

House smoked sausage sliced thinly and glazed with Smokies Barbecue Sauce, stuffed into a house made pita bread with roasted red and green peppers, caramelized onions, mushrooms, and Alabama white sauce • \$12

### Chicken BLAT

Marinated chicken pounded thin, prepared grilled or hand breaded and fried, on a brioche bun, with garlic aioli, bacon, lettuce, tomato, avocado, onion, and pickle • \$12

### Pork Tenderloin Sandwich

Pounded thin, prepared grilled or hand breaded and fried, on a stout bun, with garlic aioli, lettuce, tomato, onion, and pickle • \$10



## PUBLIC HOUSE FAVORITES

SERVED WITH CHOICE OF TWO (2) SIDES

### Bourbon Marinated Flat Iron

8oz • \$22

### Filet Mignon

8oz hand cut • \$30

### Ribeye

14oz hand cut • \$26

### Oven Roasted Chicken

Woodstone oven roasted chicken breast quarter, garlic herb marinade • \$16

### Pork Chop

10oz hand cut herb marinated boneless pork chop, Bourbon mustard BBQ sauce • \$15

### Jambalaya

Chicken, Shrimp, and Andouille sausage, topped with alabama white sauce and served with corn bread muffin and honey butter • \$13

### Cedar Plank Salmon, 8oz

Cedar plank roasted with a teriyaki glaze • \$22

### Smokie's Sampler Platter

6 ounces brisket, 6 ounces pulled pork, 6 ounces smoked sausage, 6 chicken wings (choice of sauce), corn bread, assorted pickles, and choice of 2 sides • \$33



## PIZZAS

### House Creations • \$10

Prosciutto: Herb oil, fontina, asiago, fresh arugula

Four Cheese: Garlic cream, fontina, asiago, parmigiano reggiano, shredded mozzarella

Margherita: Tomato, fresh mozzarella, roma tomato, fresh basil

Smokehouse: BBQ, red onion, mozzarella, fontina, choice of smoked brisket, pork, or jack fruit  
Pepperoni & Sausage: available with all pepperoni or sausage or a combination of the two

Substitute gluten free crust for any pizza

Our in house smoked items are available while supplies last. We do our best to maintain the availability of these items but due to demand there may be occasion of them selling out. If items sell out, there may be other menu items impacted. We apologize for any inconvenience this may cause.



## SIDES • \$5

French Fries, Sweet Potato Fries, House Made Chips, Garlic Coleslaw, Smokie Robinsons Baked Beans, Loaded Potato Salad, Roasted Mushrooms, Sautéed Green Beans,

Risotto of the day, Fire Roasted Yukon Gold Potato Brussel Sprouts — bacon and balsamic reduction  
Cauliflower Pilaf — herbs and sun dried tomato

Vegetarian/Vegan

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.