

# Dinner



## Apps & Plates

<b>Caesar Salad</b>	16
romaine mix lettuce, sourdough croutons, pickled onion, manchego <i>Add chicken tendies 4</i>	
<b>Simple Greens</b>	15
romaine & arugula, red wine vinaigrette, goat cheese, cucumber, dill <i>Add chicken tendies 4</i>	
<b>Rick's Pickle Dip</b>	9
malt vinegar chips, crispy bacon - <i>gluten free chips available</i>	
<b>House Pickles</b>	6
rotating seasonal veggies	
<b>Duritos</b>	4
rotating spice blend seasoned wheat puffs	
<b>East Coast Oysters*</b>	4 / ea.
ginger mignonette & lemon <i>Add hot sauce 3</i>	

<b>Chesapeake Crab Dip</b>	27
lump crab, artichokes, Old Bay, breadsticks	
<b>Masa Fried Chicken Thighs</b>	19
avocado puree, fermented chow chow, cilantro	
<b>Brussels Sprouts</b>	17
tallegio fondue, honeycrisp apple, horseradish, rye croutons	
<b>Potatoes</b>	14
smashed and fried yukons, swiss aioli, red harissa, scallions	
<b>Bread &amp; Butter</b>	8
house made focaccia with parmesan garlic butter <i>Add ricotta 3</i>	

## Pizzas

<b>National Treasure</b>	21
red sauce, cheese blend, pepperoni, fennel sausage, peppers, onion, olive mix	
<b>The Fall Guy</b>	22
butternut squash, Sriracha maple bacon jam, baby mustard greens, apple cider vinaigrette	
<b>Return of the Mac</b>	18
garlic cream cheese, house cheese blend, noodles, panko	
<b>A Good Trip</b>	22
onion soubise, braised wild mushrooms, gruyere, roasted garlic aioli, scallion	
<b>Animal Lover</b>	20
celery root cream, roasted parsnips, truffle aioli, fried brussels sprouts leaves, condimela	
<b>Pizza Indeed</b>	21
roasted poblano cream, house cheese blend, chorizo, jalapenos, mexican hot honey	
<b>Pepperoni</b>	16
red sauce, cheese blend, pepperoni	
<b>Sausage</b>	16
red sauce, cheese blend, fennel sausage	
<b>Cheese</b>	13
red sauce & cheese blend <i>Substitutes: Gluten Free crust 5, Vegan cheese 2, Impossible Beef 3, Cashew cream 3</i>	

## Add-ons

<b>Onions, Peppers, Jalapeño, Olives</b>	1
<b>Bacon, Sausage, Pepperoni, Chorizo, Calabrian Chile, Mushrooms</b>	3
<b>Chicken Tendies</b>	4

## Housemade Dippins

<i>saucers made from scratch</i>	
<b>ranch, smokey mayo, roasted garlic, hot sauce, marinara, bbq, mexican hot honey</b>	3

## Sweet Treats

<b>Budino</b>	9
butterscotch pudding, whipped cream, butterfinger crumble	
<b>Ricotta Cake</b>	11
apple butter, candied pecans, cranberry	
<b>Churros</b>	9
cinnamon sugar, ricotta frosting	
<b>Dairy Lab Ice Cream</b> VEGAN	7
vanilla bean, chai spice, candied ginger	

Contains Dairy

★ Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our facility contains Gluten, Peanuts, and other possible allergens. Please alert staff of any allergies.

Earl Giles applies 5.5% to assist with our employee healthcare and wellness coverage. This charge is not a gratuity. If you at any time have questions about this charge, please ask for a manager.

A 20% gratuity is included to parties of eight or more, and kindly ask those groups to be on one check. Thank you for your understanding.

# Super Fun Facts

Originally our building was built in the 1890's as a production facility for stagecoaches and horse carriages!

The ceiling is original timbers reinforced by steel we added to support the amount of equipment and weight on the roof. At the highest point is 32 feet tall!

Before Earl Giles, this space was an auction house for heavy equipment and farm machinery.

Our space occupies 18,000 square feet. All Earl Giles companies live under this roof. Distillery produces all spirits & liqueurs. Bottling Company produces all non-alcoholic mixtures, canning operation for all beverages, event space, apothecary flavor lab, and of course the 225-seat restaurant.

Host your own event  
in our space!



View our entire  
menu here:



Shop the Earl Giles  
online shop!



# House Rules

Our plants are very sensitive so please do not touch or move any plants or trees. Our staff will more than happy to assist or answer any questions.

We care for our beautiful scenery and have strict 'feeding' schedule. We appreciate the thoughtfulness in abiding to our 'don't feed the plants' rule.

If you need to move furniture, please ask assistance from our staff.

If you spill a full beverage we'll clean & replace it 100%.

Although very delicious and beautiful, our garnishes are for beverages so please refrain from touching and consuming garnishes on our bar top.

