

THIRD NATURE[™]

est. 2018

BREWING CO.

(GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION | (DF) DAIRY FREE | (DFO) DAIRY FREE OPTION | (VEG) VEGETARIAN | (VO) VEGETARIAN OPTION | * NO SIDE INCLUDED

Shareables

JUMBO PRETZEL & BEER CHEESE (VEG)

Melted 3N beer & house cheese blend w/ jumbo soft pretzel | 14

HOUSE DIPS (GFO) (VO)

Choice between smoked salmon dip with flatbread or elote dip with house tortilla chips | 9

SEOUL NACHOS (VO)

Fried wontons, kimchi, smoked pork belly, house BBQ, 3N beer cheese & scallions | 13

DEVEILED EGGS (VEG) (GF)

Pickled eggs & radish greens | 8

SMOKED WINGS (GFO) (DFO)

Dry rubbed & smoked jumbo wings, house cornbread & pickled veg
Full Order | MP Half Order | MP

HANDHELDS

ALL HANDHELDS COME WITH KETTLE CHIPS

FRIES+1 | SWEET POTATO FRIES | LOADED POTATO SALAD |
BAKED BEANS | BLEU CHEESE SLAW +2
SUB GLUTEN FREE BUN +2.5

3N HOT CHICKEN

Crispy, seasoned thigh, smokey-spicy paste & bleu cheese slaw | 14

SMOKIN' CUBANO (GFO)

Smoked pulled pork, ham, carolina gold BBQ, swiss cheese & house pickles on grilled ciabatta roll | 15

BAMA SLAMMA (GFO) (VO)

House smoked pork, pickled red onion & alabama white BBQ | 14

ROGUE BRISKET (VO)

Chopped smoked brisket, caramelized beer onions, house BBQ & 3N beer cheese | 15

THE DITKA (GFO) (VO)

Chopped smoked brisket, parmesan cream sauce & chicago style giardiniera relish | 15

SMOKED CHORIZO

House smoked argentinian-style chorizo, chimichurri crema & peruvian peppers on french roll | 14

SWEET CAROLINE (GFO) (VO)

House smoked pulled pork, apple jicama slaw & carolina gold BBQ | 14

CHERRY APPLE BURGER (GFO) (VO)

1/2 pound angus patty, sliced granny smith apple, cherry onion jam, aged white cheddar, arugula & cherry BBQ | 15 Sub Veggie Burger +2

3N CLASSIC BURGER (GFO) (VO)

1/2 pound angus patty, smoked cheddar, pickled red onion & jalapeño, sundried tomatoes, arugula & smokey mayo | 16 Sub Veggie Burger +2

3N PUB BURGER (GFO) (VO)

1/2 pound angus patty, house pub cheese, B.T.O. jam (bacon, tomato, onion), arugula | 15 Sub Veggie Burger +2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not a gluten free or nut free facility and cannot ensure cross-contamination will never occur.

SPECIALTY PIZZAS

HOUSE-MADE DOUGH | GF CRUST +3 *ASK SERVER ABOUT VEGAN OPTION*

PLAIN JANE (VEG)

Fresh mozzarella and smoked cheddar over a traditional sauce | 12

THE MARGE (VEG)

Fresh mozzarella and crushed san marzano tomatoes over a traditional sauce, topped with basil oil and balsamic drizzle | 13

SMOKED CHICKEN (VO)

Smoked cheddar, caramelized beer onions, smoked chicken, arugula and whipped goat cheese over house BBQ | 14

SMOKED ITALIAN SAUSAGE (VO)

Hand-pinched smoked italian sausage, smoked wild mushrooms and pickled red onion over garlic cream sauce | 14

PEPPERONI

Big ring pepperoni and fresh mozzarella over traditional sauce | 13

PORKY'S REVENGE

House smoked meats, pork, italian sausage, bacon & ham w/ fresh mozzarella & traditional sauce | 15

PESTO (VEG)

Fresh mozzarella, sun dried tomato, smoked wild mushrooms, picked red onion, radish greens & house pesto sauce | 14

EL DIABLO

Fresh mozzarella, smoked cheddar, pickled jalapeño & red onion, spiced corn, chorizo, cilantro, smoked ghost pepper & tomatillo sauce w/ ghost pepper crema | 14

SEOUL BROTHA (VO)

House smoked pork belly, kimchi, fresh mozzarella & radish greens with gochujang marinara | 14

3N Comfort

PORK WINGS & RISOTTO (GFO)

Blackened pork wings & parmesan risotto with cherry onion jam, stout gastrique and scallions | 18

STACKED GREENS

House cornbread, B.T.O jam, smoked pork, collard greens & house BBQ | 14

LOW COUNTRY BOWL (VEGAN)

Smoked paprika roasted sweet potatoes, kale, black eyed peas, onion, & red ale broth w/ vegan chipotle cream | 13

BURNT ENDS (GF)

Caramelized smoked brisket, sweet corn cream with pickled red onion & jalapeños | 16

BEER CHEESE MAC (VO)

Cavatappi pasta, 3N beer cheese & cornbread panko | 8
Add smoked chicken, pulled pork or jackfruit +2 | Add brisket +4

BOWLS & SALADS

SUB SMOKED JACKFRUIT FOR VEGETARIAN OPTION

BURRITO BOWL (GF) (VO) (VEGAN OPTION)

Pulled pork, brown rice, kale, elote, avocado, scallions & rio sauce | 14

SPICY HUMMUS & TABBOULEH BOWL (VEGAN)

Couscous tabbouleh, traditional hummus, fried spiced chickpeas, spicy sambal and kale | 13

3N CAESAR SALAD (GFO) (VEG)

Kale, house caesar, shaved cheese blend, pickled red onion & cornbread croutons | 11 Add Smoked Chicken +2

WATERMELON & FENNEL SALAD (VEGAN)

Fresh watermelon, shaved fennel, scallions and arugula with chili lime dressing | 12

Dessert

PISTACHIO & CHOCOLATE CHIP CANNOLI DIP
Served with cannoli chips | 6

KEY LIME TART

Key lime tart with pretzel crumb | 6

ROTATING DESSERT

Ask your server of our current offerings!