

## Kitchen @ Bench

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### Edamame...\$8

Steamed edamame in the pod served in miso butter, topped with house blend furikake.

### Marinated Spanish Olives...\$9

Warm marinated olives in oil, garlic confit, and toasted rosemary garlic focaccia.

### Brussel Sprouts...\$10

Charred Brussel sprouts served with leek crema, and sour cream and onion Cheerios. **Add bacon for \$3.**

### Feature Soup...\$11

Chef's feature creation. Ask your server for details.

### BENCH Chop Salad...\$12

Baby kale with beets, apples, dried cranberries, candied pumpkin seeds, and goat cheese crumble. Tossed with house maple vinaigrette.

### Mac n Cheese...\$13

Baked with a cheddar cheese bechamel sauce and topped with herb & garlic breadcrumbs.

### Raclette...\$13

Kielbassa, baby potatoes, rosemary garlic focaccia, and gherkins under a melted Swiss cheese skirt, in Mornay cheese sauce.

### Sausage & Peppers...\$13

Braised Italian sausage with blistered shishito peppers, roasted shallots, and parmesan cheese in tomato sauce. Served with toasted rosemary garlic focaccia.

### Caesar Salad...\$14

Chopped romaine hearts with crispy bacon, parmesan cheese, crispy capers, and Caesar crumble.

### Gabagool Sandwich...\$14

Classic New Jersey Italian sandwich with capicola, mortadella, salami, provolone, and giardiniera on a Con Gusto panini bun. Served with pickle spears and a side of mayo. **Substitute a gluten free bun for \$3.50**

### Pork Belly Cassoulet...\$14

House made maple brown beans with crispy pork belly, crackling, heirloom tomato salad, and green onion garnish. **Substitute tempeh for vegan.**

### Warm Buttered Pretzel...\$14

Buttery warm pretzel with Carolina Gold mustard and pickles.

### Big Bench Sandwich...\$16

Bench-cut beef brisket with blue cheese, tangy citrus coleslaw, and Mississippi Comeback Sauce on a Con Gusto brioche bun. **Substitute a gluten free bun for \$3.50**

### Herb & Sweet Pepper Flatbread...\$18

Roasted red peppers, shallots, bocconcini, with herb salad, and rosemary garlic oil.

### Jalapeño Popper Dip...\$18

Jalapeno popper-inspired cream cheese dip served with cheddar jalapeno pork chicharrónes and Bench spiced corn chips.

### BENCH BBQ Pork Nachos...\$25

Slow cooked BBQ pork on Bench spiced corn chips with salsa verde, lime crema, pickled jalapenos, cotija cheese, fresh tomato, and coriander. **Substitute BBQ tempeh for vegetarian BENCH nachos**

### Cheese Board...\$28

Selection of bites and cheeses from Upper Canada Cheese Co. with Niagara Gold cheddar, Nosy Goat goat cheese, 100% guernsey milk Heritage aged cheddar, and Jordan Station Gouda-style cheese.

## Desserts

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### Butter Tarts...\$8

Trio of house baked two-bite butter tarts.

**Pair with a 4oz. Mountainview Stout for \$3.75**

### Apple Pomegranate Crumble...\$10

Baked Granny Smith and pomegranate with an oat crumble. **Pair with a 4oz. Rose Gold Berry-Soaked Apple Cider for \$3.75**

*Please let your server know if you have any dietary restrictions or allergies.*



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# fieldstone

AT BENCH

**Open and accepting all bookings!**

Fieldstone at Bench is the newest experiential event destination in the Niagara Benchlands.

We're hosting locally crafted events ranging from small intimate gatherings to corporate meetings, to 200+ person weddings.

Contact us at [fieldstone@benchbrewing.com](mailto:fieldstone@benchbrewing.com)



# BENCH

B R E W I N G C O M P A N Y

*Beamsville, Ontario*

Executive Chef | **Rudy Boquila**  
Taproom Manager | **Matthew Skene**

