



Brewery Vivant
Belgian tradition. Local mission.

Full Dinner Menu Available:
Monday – Thursday 5:00-10:00
Friday – Saturday 4:00-11:00
Sunday 4:00-8:00

Lunch served Saturday & Sunday

Sharing Plates & Appetizers

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| Vivant Charcuterie ~ 3 chef-selected sausages, potato salad lyonnaise, spicy mustard | \$14 |
| Artisanal Cheeses ~ beer wort chutney, michigan honey comb, baguette | \$14 |
| Drew's Angry Nuts ~ spicy roasted peanuts | \$6 |
| Fig & Walnut Country Pâté ~ grain mustard, cornichons, baguette | \$12 |
| Escargot Provençal ~ tomato ragout, niçoise olives, herbes de provence | \$14 |
| Smoked Pork Rillettes ~ house mustard, pickled vidalia onions | \$11 |
| Beer Cheese ~ baked pretzel sticks | \$8 |
| Pulled Duck Confit Nachos ~ brie cream, caramelized onions, white corn tortillas, tomato concassé, duck cracklin' | \$12/16 |

Pommes Frites

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| Traditional Frites ~ béarnaise-mayo | \$5 |
| Garlic, Parsley Frites ~ béarnaise-mayo | \$6 |
| Truffle Frites ~ béarnaise-mayo | \$6 |

Entrees

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| Pan Seared Diver Scallops saffron risotto, chorizo, little neck clams | \$28 |
| Coq à la Bière solitude amber braised chicken, pearl onions, baby carrots, mushrooms, potatoes | \$19 |
| White Bean Cassoulet braised oxtail, crispy celery root | \$16 |
| Braised Lamb Shank winter vegetable puree, wilted greens, huckleberry gastrique | \$26 |
| Steak Frites* grilled flat iron steak, sauce bordelaise; pomme frites | \$23 |
| Grilled Pork Porterhouse* candied sweet potato puree, vandermill cider braised spinach, pickled mustard seeds | \$24 |
| Acorn Squash Agnolotti roquefort cheese cream, caramelized onions, hazelnut crumble, lemon zest | \$18 |

Pub Menu

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| Rocket Salad arugula, michigan apples, almonds, blue cheese, honey lavender vinaigrette | \$12 |
| Yesterday's Soup always better the next day... | \$8 |
| Croque Monsieur black forest ham, gruyere, mornay sauce, brioche | \$12 |
| Braised Pork Shoulder Sandwich apple, fig & walnut chutney, cinnamon aioli, gruyere cheese | \$12 |
| Mushroom & Goat Cheese Sandwich mushroom duxelle, greens, cracked pepper, michigan honey | \$12 |
| The Burger* 8oz house ground blend of beef & bacon; tomato, butter bibb lettuce, onion & bacon marmalade Add on for \$1 white wisconsin cheddar, gruyere, crumbled bleu cheese cherry-wood smoked bacon | \$12 |

All sandwiches served with pommes frites & béarnaise mayo. Substitute side salad for \$2

NOTE: A service gratuity of %18 may be added to parties of 8 or more. Thank you!

Tip the Kitchen \$8

Love your meal? Show the kitchen some love and send them a pitcher for the end of their shift

*We love to serve "proper" temperature steaks and burgers cooked the way you like them! However, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





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Welcome to Brewery Vivant...

Our menu is greatly inspired by traditional French and Belgian country dishes, and our cuisine is designed to go fabulously with our house made beers. In our selection of ingredients we strive to use locally sourced and humanely raised products whenever possible. We are also proud that our dishes are made from scratch by the creativeness and effort of our chef & kitchen crew. Please let us know if we can help guide your beer-food experience!

You may not have come across some of our menu items before in your dining experiences. We hope you'll try something new and be wowed. That said, here are a few descriptions and definitions that will help guide you here at the Brewery.

Glossary:

Agnolotti: [än-yə-'lo-tē] Pasta in the form of semicircular cases containing a filling. Acorn squash in this case!

Charcuterie: A branch of cooking that is devoted to the preparation of different meats. In Roman times, charcuterie was popular because of the demand to find new ways to preserve meat. In the 15th century, the French began regulating the trade of meat production, and guilds were formed in each region. Our meat selection will change often, but expect some of the same items that have traditionally been prepared by *charcutiers*.

Confit: Coming from the French word for "to preserve"; confit, in its modern usage usually refers to meats of varying type cooked in duck fat to preserve them and impart a delicious richness. The French only recognize duck and goose confits as "true" confit. Confits using other meats are known as "en confit".

Coq: Ah, the rooster that is making us famous. Our logo at Brewery Vivant comes from the flag of the Belgian state of Wallonia. Since we opened, the Big Red Coq has been one of our most popular beers (we have endless fun with the pronunciation...) The coq can be found on our dinner menu as well. Coq à la Bière is a take on the pretty popular dish, coq au vin, which is braised in wine. We braise the chicken in our Solitude Abbey Ale.

Cornichons: The French word for "gherkins"... tiny fruit used to make pickles. They are not tiny cucumbers, though they are very similar. Cornichons can also be referred to as "horned cucumbers", which makes them sound as dangerous as they are delicious.

Croque Monsieur: This fancy grilled ham and cheese sandwich is a very popular item in French Bistros. While the origins of the croque monsieur are unknown, there are many speculations on how it was first created. The croque monsieur's first recorded appearance on a Parisian café menu was in 1910.^[1] Its earliest mention in literature appears to be in volume two of Proust's *Remembrance of Things Past* in 1918.

Gastrique: A thick sauce in classic French cuisine that consists of a reduction of vinegar, wine, sugar, and sometimes fruit that has been caramelized over heat.

Rillettes: A preparation of meat similar to pâté. Originally made with pork, the meat is chopped, salted heavily and cooked slowly in fat until it is tender enough to be easily shredded, and then cooled with enough of the fat to form a paste. Spread our delicious ham hock rillettes on baguette with mustard and vidalia onions.

Brewer, Jacob Derylo

Chef, Drew Turnipseed

Sous Chef, Curtis Achterhof

