Wormtown Brewery Craft Beer Dinner

Wednesday, September 21, 2016 at 6:30pm Featuring, Wormtown's very own, Katrina Shabo

Reception

Savory Frappe
black and pink peppercorn infused ice cream, candied bacon
March 17th Crostini:
smoked corn beef, turnip and carrot purees, pickled cabbage
"Spent Grains Incident"
corn dogs

Bottle Rocket Pale Ale (where it all began!)



7 Gills Seafood Stew 7 types of new england line caught fish and mollusks, brookdale farms tomato fumet and stonehedge garden herbs

7 Hills Session Ale



"Triple Decker Attitude" Slider triple patties: 1 beef, 1 bison, and 1 goat; cloth bound cheddar, jalapeño-onion jam and parsnip fries

Be Hoppy I.P.A



Stuffed Delicata kale and pork stuffing, buerre noissete, fried sage **Fresh Patch Pumpkin**



Worm Town coffee mousse "worms", salted chocolate cookie dirt, caramel apple slice **Spies Like Us Russian Imperial Stout**

\$65.00** per person



