

TAPROOM MENU

Belton Signature Popcorn

Rouge Creamery gorgonzola and maple dusted popcorn with
black pepper rosemary bacon & seed granola
\$5

Deviled Eggs

Pickled deviled eggs with Nashville hot sauce
\$5

Mezze Sampler *Gf*

House made red pepper hummus, baba ghanoush, tabbouleh,
herb labneh with fresh herb falafel, olives & grilled naan
\$15

Taproom Nachos

Corn tortilla chips topped with chorizo fondue, roasted
onions & peppers, pico de gallo and chili lime crema
\$10

Belton Charcuterie Plate *Gf*

Assorted salumi, marinated Mountina cheese with Mama
Lil's peppers, roasted garlic stone ground mustard with
housemade chicken pate & grilled toast
\$15

Mediterranean Bulger Salad

Mixed greens topped with olives, caper berries, goat feta,
tomato, cucumber, roasted garbanzo beans, radishes with a
charred tomato lemon dressing
\$15

Market Salad *Gf*

Mixed greens with goat cheese, charred red onion petals,
fennel honey seed granola, rosemary and black pepper bacon
with a serrano honey vinaigrette
\$9 Starter \$15 Entrée

Baked Pork Burrito

Roasted peppers & onions with black beans covered in
salsa verde & pico de gallo
~Add \$2.00 for chorizo fondue~
\$13

Nashville Hot Chicken Salad Sandwich

Rosemary & black pepper bacon, charred cabbage slaw, hot
cherry peppers with grilled green tomatoes,
served on toasted roll
\$12

Korean Steak Tacos *Df*

Grilled corn flour tortillas with kimchi, carrot slaw,
sriracha miso mayo
\$13

Montana Bison Meatloaf Po-Boy

Sriracha miso mayo, melted pepper jack cheese with roasted
onions & peppers
\$12

*Gf Item can be prepared Gluten Free or Df Item can be
prepared Dairy Free, please ask your server*