

# FAIRHOPE BREWERY DINNER

EXECUTIVE CHEF ADAM STEPHENS

## *Course 1*

### **Cheap Sunglasses Kolsch 4.4%**

Broiled Alabama Oysters // spent grain miso butter /  
house fermented hot sauce

## *Course 2*

### **Blue Steel Sour Ale 5.4%**

Pickled Royal Red Shrimp // garden blueberry /  
sweet corn / house focaccia

## *Course 3*

### **Take the Causeway American IPA 8.2%**

Confit Pork Belly // sauerkraut / IPA gastrique / hay  
smoked potato

## *Course 4*

### **Mushroom Porter EXCLUSIVE**

Koji Cured NY Strip // coal roasted mushroom /  
bordelaise

*Mignardise*

