

HARMONY

BREWING COMPANY



WEEKLY SPECIALS

HAPPY HOUR! Monday-Friday 2pm-6pm

\$1 off all Harmony Beer

LUNCH SPECIAL- 12pm-4pm

buy one pizza, get one half off! mug clubbers half off all food!

TUESDAYS

\$6 Cheese and \$7 Pepperoni Pizzas!

**slight upcharges apply for sides of dressings and sauces*

WEDNESDAYS

\$2 off beer for mug club members. Trivia at 7PM

THURSDAYS

Yappy hour! 4pm-6pm. dog themed cocktails, free dog treats, and \$1 off beer and wine

Vinyl Night! 8pm Real records played on the Hi-Fi and \$2 off pitchers of beer

SUNDAYS

Pub Quiz Night! 7pm

BREWERY BRUNCH!

Saturdays and Sundays 11am-2pm

SNACKS AND STARTERS

PICKLED PEPPER CHIP DIP: with kettle cooked chips \$7

TOMATO AND GOAT CHEESE DIP: herbed Hickory Knoll farms goat cheese, house red sauce, lemon and herb gremolata crumb, olive oil, served with warm bread \$13

BREADSTICKS: topped with balsamic, oregano and sea salt. served with house red sauce \$7

PESTO BREADSTICKS: topped with house pesto and balsamic reduction. served with house red sauce \$7.5*

CHEESY BREADSTICKS: topped with mozzarella, balsamic reduction, oregano, and sea salt. served with house red sauce \$7.5

PESTO CHEESY BREADSTICKS: topped with house pesto, mozzarella, balsamic reduction, oregano and sea salt. served with house red sauce \$8*

**CONTAINS NUTS*

slight upcharges apply for additional sides of dressings and sauces

HARMONY'S LOCAL FOOD PARTNERS

Louise Earl Butcher, Green Wagon Farm, Hickory Knoll Farm, Provision Family Farm, FarmLink, Crisp Country Acres, Vertical Paradise Farms, Ferris Nut Co, Field & Fire Bakery, Heidi's Farm Stand, Heffron Farm, Hehlden Farm

LUNCH

SANDWICHES MADE ON SCHNITZ BAKERY HOAGIE ROLLS
served with chips. upgrade to a cup of soup or a side salad for \$3
available 12-4pm daily

THE WHOLE HOG

pepperoni, ham, prosciutto, and bacon with garlic aioli, mozzarella and mixed greens \$9.5

PEPPERPHONI (V)

roasted mushroom "pepperoni", roasted pineapple, cashew ricotta, red sauce, and arugula (served on flatbread) \$9

BBQ CHICKEN HOAGIE

beer-bq sauce, roasted chicken thigh, bacon, caramelized onion, mozzarella, and coleslaw \$9.5

THE CHEESE

shredded mozzarella, fresh mozzarella, and jarlsberg cheese with an herbed buttered outside \$9

MOTHER NATURE'S RETURN

goat cheese, dried cranberries, caramelized onions, spinach, pesto and poppyseed dressing \$9

SOUP

RIBOLLITA-

house sausage, kale, white beans, carrot, onion, potato, and warm bread. \$4 cup/ \$7 bowl

SALADS

SPRING BERRIES

arugula, white balsamic pickled strawberries, roasted asparagus, shaved red onion, parmesan, toasted pecans, poppy seed vinaigrette \$13*

HANDSOME BRIAN

arugula tossed in lemon oil and topped with prosciutto Hickory Knoll goat cheese cracked black pepper, and parmesan. \$13

HARMONY SALAD

simple harmonious mixture of local greens, sunflower seeds, sesame sticks, carrots, and dried cranberries with your choice of dressing. (poppy seed, ranch, lemon oil, or balsamic vinaigrette) \$8

CAESAR

our take on the classic. romaine lettuce dressed with a house made caesar dressing (contains anchovy) topped with parmesan cheese, croutons, and fresh cracked black pepper. \$12 add anchovy for \$1**

ADD- bacon, pepperoni, or prosciutto \$2 roasted chicken thigh \$3

***consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

PIZZA PIES

WORLD FAMOUS!
12 inch, wood fired

MARGHERITA- the classic! made to resemble the italian flag: tomato sauce, fresh mozzarella, and fresh basil \$14

GOOD EARTH- fresh spinach, mushrooms, caramelized onions, jarlsberg cheese, balsamic, and fresh basil \$17.5

ALOHA GOAT!- sausage, goat cheese, fresh basil, and charred pineapple \$16.5

CRISPY PIG- pepperoni, ham, prosciutto, fresh mozzarella and fresh basil \$17.5

FRIEND OF THE DEVIL- mozzarella, goat cheese, Calabrian chilli, roasted red pepper, fresh basil, MI honey \$16

PORCH BEERS- roasted local chicken thigh, black squirrel porter BBQ sauce, red onion, bacon, mozzarella \$17

WEDDED BLISS- garlic oil base with balsamic marinated tomatoes, bacon, caramelized onion, goat cheese, shredded cheese, a swirl of balsamic glaze, and fresh basil \$17

THE GREEN RANGER**- house pesto base, spinach, mushroom, mozzarella, oregano, and olive oil \$14

THE WHITE RANGER- garlic oil base, ricotta cheese, mozzarella, mushroom, oregano, and olive oil \$15

PEPPERPHONI (V)- mushroom "pepperoni", roasted pineapple, arugula, and cashew ricotta \$15.5

SLIDE WHISTLE (V)- cannellini bean base, spinach, artichokes, red onion, olive oil and oregano \$15

SPRING FIELDS: garlic oil base, MI cheddar, roasted strawberries, gorgonzola, and arugula \$16

(V) = VEGAN slight upcharges apply for additional sides of dressings and sauces
all pizzas come with red sauce and cheese base unless noted

BUILD YOUR OWN

START WITH A BASE \$11.5

red sauce and cheese, garlic-infused olive oil and cheese
pesto and cheese **, or cannellini bean base (V)

\$1 TOPPINGS

roasted garlic cloves, pepperoni, red onion, fresh mushrooms, green olives, caramelized onions, pickled peppers, charred pineapple, roasted cherry tomato, balsamic glaze, extra cheese

\$2 TOPPINGS

basil, fresh spinach, shaved ham, arugula, bacon, fresh mozzarella, goat cheese, kalamata olives, prosciutto, artichokes, jarlsberg cheese, italian sausage, vegan cashew ricotta

\$3 TOPPINGS

wood roasted chicken thigh, vegan mushroom "pepperoni", vegan shiitake "bacon", calabrain chili

+gluten free crusts available for \$4.5 upcharge. not prepared in a celiac-safe kitchen

**pesto contains walnuts

DESSERT

CANNOLI- pistachio cream ricotta, salted pistachio, dark chocolate
\$4/each

COOKIE ALA MODE- fresh wood fire baked chocolate chip cookie, local ice cream, chocolate syrup, and caramel sauce \$8

ANY COLOR YOU LIKE ICE POPS- ask about today's available flavors \$4

