

FUNKATORIUM
FOOD MENU

SNACKS

Hop brined whole chicken wings tossed in your choice of sauce & served with local crudite
garlic parmesan / lactobacillus hot sauce / dry rub 6 wings \$10 or 12 wings \$18

Serenity battered rock shrimp spicy remoulade, dill \$16

Cheesy focaccia bread za'tar & marinara \$6

Side of **fries** \$4 add sour beer cured **bacon** \$3

SOUP & SALADS

Kale & pumpkin salad candied fall squash, spiced seed blend,
pumpkin puree, lemon vinaigrette, focaccia \$12

Caesar romaine, parmesan, focaccia croutons \$11

Farm greens salad please ask your server for current farm fresh ingredients \$13

All salads : add grilled/fried **chicken** \$4 add grilled/fried **shrimp** \$5

add **meatballs** \$5 add **beyond meatballs** \$6

Daily soup please ask your server for our current housemade soup selections
served with **focaccia** \$7

SANDWICHES

choice of fries, caesar, or farm green salad

***Double smash burger** hickory nut gap beef, cheddar cheese, house sauces,
house baked brioche \$14 sub **beyond burger** + \$1

add-on **avocado** \$2 sour beer cured **bacon** \$3 **egg** your way \$2

Fried chicken pimento cheese, bread & butter pickles, house baked brioche \$14 **Nashville hot** + \$1

Hickory nut gap meatball sub fresh basil & oregano, house made marinara, mozzarella,
city bakery hoagie roll \$15 substitute **beyond meatballs** + \$1

ROMAN STYLE PIZZAS

Fresh mozzarella hand pulled mozzarella, marinara, basil *single \$5, whole \$35*

Peperone locally sourced peperone, marinara, mozzarella *single \$6, whole \$42*

Mushroom & chevre fermented garlic spread, oyster mushroom,
chevre, crispy potato rounds, EVOO *single \$6, whole \$42*

House Italian pancetta, bresaola, crumbled italian sausage,
ricotta, marinara, fresh herbs *single \$6, whole \$42*

Hickory nut gap meatball HNG meatball, fresh herbs, castelvetrano
olive, ricotta *single \$6, whole \$42* sub **beyond meatball** + \$1

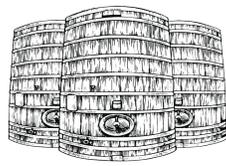
ENTRÉE PLATES

***Mussels & frites** daylight, butter & shallot broth, porcini frites, garlic aioli, focaccia \$18
add **chorizo** + \$2

Roasted grain bowl spiced fall squash, burrata, pompoen vinaigrette, roasted beets, fresh herbs \$18

Hop brined fried chicken bucket one whole fried chicken, house baked cornbread &
honey butter, fries, southern slaw \$25 make it **Nashville hot** + \$2

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Please inform your server of any food allergies or dietary restrictions*



DRAFTS AND FLIGHTS

All beers available in flights or by the glass. Custom flights available Sunday–Thursday for \$16.

BARREL-AGED SOURS

FLIGHT 1: \$11

these beers have been fermented & aged in oak barrels for up to two years with wild brettanomyces yeast, lactobacillus, & pediococcus bacteria to develop acidity & complexity

GENESIS

6.2% abv
tropical fruits
white wine barrels

MEDORA

6.6% abv
blackberries & raspberries
red wine barrels
\$3.00/3 oz pour | \$7.00/8 oz pour

OBLIVION

8.7% abv
blackberries & dates
red wine barrels
\$3.00/3 oz pour | \$7.00/8 oz pour

BLACK ANGEL

6.8% abv
cherries
bourbon barrels
\$3.00/3 oz pour | \$7.00/8 oz pour

LIMITED RELEASE FLIGHT

FLIGHT 4: \$13

a selection of our special release sour ales

WHITE ANGEL

7.7% abv
muscadine grapes
neutral oak barrels
\$4.00/3 oz pour | \$9.00/8 oz pour

GOLDEN ANGEL

6.1% abv
apricots
neutral oak barrels
\$4.00/3 oz pour | \$9.00/8 oz pour

SANDIACA

9% abv
watermelon & basil
gin barrels
\$4.00/3 oz pour | \$9.00/8 oz pour

FRAMBOOS MORTE

5.3% abv
raspberries
neutral oak barrels
\$4.00/3 oz pour | \$9.00/8 oz pour

BRETT FARMHOUSE SOURS

FLIGHT 2: \$11

brett farmhouse ales capture the rustic, full bodied flavors of old-world saison brewing, where lines were blurred & ingredients lent a distinctive taste of the countryside

SERENITY

5.4% abv
brett farmhouse ale
neutral barrels
\$3.00/3 oz pour | \$6.00/8 oz pour

GARCON DE FERME

5.5% abv
peaches
foeder
\$3.00/3 oz pour | \$6.00/8 oz pour

LA BONTE PEAR

5.7% abv
pears
foeder
\$3.00/3 oz pour | \$6.00/8 oz pour

FERME DE CHIEN

5.8% abv
cherries
foeder
\$3.00/3 oz pour | \$6.00/8 oz pour

THE WELCOME FLIGHT

FLIGHT 5: \$11

two of our classic & clean selections from our brewpub & two of our sour selections

APPALACHIA

4.7% abv
session IPA
\$2.50/3 oz pour | \$6/16 oz pour

BON VOYAGE

6.8% abv
Dry hopped saison
\$2.50/3 oz pour | \$6.00/16 oz pour

LA BONTE ROSE

5.7% abv
grapes
oak foeder
\$3.00/3 oz pour | \$6.00/8 oz pour

CHOCOLATE COVERED

BLACK ANGEL

8.6% abv
cherries & chocolate
bourbon barrels
\$3.00/3 oz pour | \$7.00/8 oz pour

ROULETTE MIXED FLIGHT

FLIGHT 3: \$11

a staff-selected blend of barrel-aged sour ales with brett farmhouse ales, this flight shows off some of the best the Funkatorium has to offer

OAK FERMENTED CIDER

7% abv
gala, granny smith, & staymen
foeder
\$3.00/3 oz pour | \$6.00/8 oz pour

FRUTIFERA

9.5% abv
plums, acorn flour, & honey
port barrels
\$3.00/3 oz pour | \$7.00/8 oz pour

OBLIVION

8.7% abv
blackberries & dates
red wine barrels
\$3.00/3 oz pour | \$7.00/8 oz pour

PERSISTENCE

7.6% abv
cherries
white wine barrels
\$3.00/3 oz pour | \$8.00/8 oz pour

CLASSIC & CLEAN FLIGHT

FLIGHT 6: \$10

a selection of our clean or more traditional style beers

DAY LIGHT

4.1% abv
american light ale
\$2.50/3 oz pour | \$6/16 oz pour

FRESH PRESSED

5.2% abv
fruited wheat ale
mango, pineapple, guava
\$2.50/3 oz pour | \$6/16 oz pour

PERNICIOUS

7.2% abv
IPA
\$2.50/3 oz pour | \$6.00/16 oz pour

BARREL-AGED MILK & COOKIES

9.5% abv
imperial milk stout with golden raisins, cinnamon, & vanilla
\$6.00/8 oz pour

Cultura Spontaneous Blends Available Fruited or Unfruited \$11/8oz Pour



DRAFTS CONTINUED

#7 WHEN IT'S GONE, IT'S GONE FLIGHT

FLIGHT 7: \$11 | \$2.50/3oz | \$7/ 8oz pour

a selection of our sours on special, this flight shows off new releases, small batches, or sours we wish to highlight

TERRA MERITA + apricot & turmeric + neutral + 6.7% abv

SILENCIO + coffee & vanilla + bourbon + 8.8% abv

DARK ARTS + imperial stout with brettanomyces + whiskey + 15% abv

DARK ARTS ESPRESSO + imperial stout with brettanomyces & espresso + whiskey + 15% abv

#8 BREW PUB FLIGHT

FLIGHT 8: \$10 | \$6/ 16 oz pour | \$6/ 8oz pour*

a special selection of our clean beers from our brew pub

BUMP CAP + kellerpils + stainless + 4.7% abv

DR. DANK + IPA + stainless + 7.1% abv

PINEAPPLE BLUEBERRY SAISON + saison + stainless + 6.3% abv

***BARREL AGED FRENCH TOAST** + imperial stout with cinnamon, vanilla & maple syrup+ snifter+ 11.4% abv

BY THE CAN + \$4 | 12 OZ

APPALACHIA SESSION IPA + session IPA featuring Motueka, Citra, & Mosaic hops + 4.7% abv

FREAK OF NATURE + west coast style double IPA + 8.5% abv

FRESH PRESSED #2 + wheat ale with pineapple, mango, guava + 4.2% abv

RASPBERRY STARFRUIT BURST + session sour + 4.5% abv

COASTAL LOVE + hazy IPA + 6.3% abv

PERNICIOUS IPA + tropical mango hop aroma, dry finish + 7.3% abv

BY THE BOTTLE | BRETT FARMHOUSE BOTTLES

Brett Farmhouse Ales capture the rustic, full bodied flavors of old-world saison brewing, where lines were blurred and ingredients lent a distinctive taste of the countryside. Using whole fruit, with its nuanced and wild character and aging them in our distinctive foeder with house brettanomyces strains and light addition of souring culture, these beers stand apart in our lineup. These hearty saisons embrace the barnyard funk and tart acidity of their Belgian and French cousins while providing the balanced, fruit-forward flavors and dry finish that Wicked Weed is known for.

MALICE + blood oranges, tamarind, lime zest & ancho chiles + 6% abv + 500mL bottles service/ \$11.99

BOMBADILE + strawberries + 500mL bottle service / \$11.99

OAK FERMENTED CIDER + brettanomyces & local apples + 500 mL service / \$11.99

LA BONTE PEAR + brettanomyces & pear + 12 oz bottle service / \$6.00

FERME DE CHIEN + brettanomyces & cherries + 12 oz bottle service / \$6.00

LA BONTE ROSE + brettanomyces & grapes + 12 oz bottle service / \$6.00

GARCON DE FERME + brettanomyces & peaches + 12 oz bottle service / \$6.00



BARREL-AGED SOUR BOTTLES

*These beers have been fermented and aged in oak barrels for up to two years with wild *Brettanomyces* yeast, *Lactobacillus*, and *Pediococcus* bacteria to develop acidity and complexity. After aging, they are hand selected and blended by our brewers lineup. These hearty saisons embrace the barnyard funk and tart acidity of their Belgian and French cousins while providing the balanced, fruit-forward flavors and dry finish that Wicked Weed is known for.*

TERRA MERITA

5.8% abv

barrel-aged sour ale

fermented with apricots & tumeric

500 mL bottle service / 11.99

PERSISTENCE

7.6% abv

bourbon barrel-aged red sour ale

fermented with montmorency cherries

500 mL bottle service / 11.99

CERISE MORTE

5.5% abv

barrel-aged american sour ale

fermented with cherries

500 mL bottle service / 17.99

MYRTILLE

6.7% abv

barrel-aged american sour ale

fermented with blueberries

500 mL bottle service / 11.99

VINIFERA

9.6% abv

bourbon barrel-aged american sour ale

fermented with raisins, hazelnut

& walnut extract

500 mL bottle service / 11.99

OBLIVION

8.7% abv

sour red ale in wine barrels with

blackberries & dates

500 mL bottle service/11.99

BRAMBLE BARREL

7.8% abv

gin barrel-aged sour ale fermented with

blackberries & lemons

500 mL bottle service/11.99

FRUTIFERA

9% abv

barrel-aged american sour with plums,

acorn flour, & honey

500 mL bottle service/11.99

MALECASTA

6.6% abv

wine & brandy barrel-aged american

sour ale fermented with blackberries

500 mL bottle service / 11.99

RECURRENT

7.7% abv

american red sour ale aged in cabernet

barrels with black currants

500 mL bottle service / 11.99

MARINA

6.3% abv

american sour ale fermented with

apricots & peaches

500 mL bottle service / 11.99

MEDORA

6.6% abv

Barrel-aged american sour with

blackberries & raspberries

500 mL bottle service/11.99

BLESS HER HEART

6.3% abv

barrel-aged american sour with black

tea, peaches, lemon, & ginger

500 mL bottle service/11.99

GENESIS

6.7% abv

blonde sour ale fermented with

tropical fruit

500 mL bottle service/11.99

SEROTINA

6.3% abv

barrel-aged american sour ale

fermented with cherries

500 mL bottle service / 11.99

SOMBRA

6.5% abv

barrel-aged american sour ale

fermented with cherries, cocoa nibs,

vanilla beans,

cinnamon & habaneros

500 mL bottle service / 11.99

FOLIA

9.6% abv

bourbon barrel-aged blonde sour

ale fermented with

black tea, lime zest,

& peppermint

500 mL bottle service / 11.99

GOLDEN ANGEL

6.1% abv

barrel-aged american sour ale

fermented with apricots

500 mL bottle service / 20.99

BLACK ANGEL

6.8% abv

black sour ale aged on tart cherries in

bourbon barrels

500 mL bottle service/17.99

SILENCIO

7.6% abv

bourbon barrel aged black sour ale

fermented with coffee & vanilla

500 mL bottle/11.99

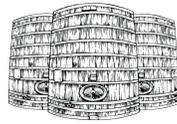
TRANSAMLAM

6% abv

blended appalachian

spontaneous ale

750 mL bottle service/29.99



WHITE/ROSE

SCHLOSS MÜLENHOFF RIESLING

Rheinhessen, Germany
fresh, fruity, zesty citrus + peach,
9/glass
38/bottle, 1 Liter

CADETTE MÂCON-VILLAGES CHARDONNAY

Burgundy, France
melon, apple, peach + mineral
14/glass
42/bottle

GOTA PRUNUS BRANCO

Portuguese White Blend
concentrated stone fruit, honeysuckle
10/glass
30/bottle

VIDL SAUVIGNON BLANC

Yakima Valley, Washington
fresh, fruity, zesty citrus & peach
an amalgamation of Sauvignon Blanc from all
of the world with soft salinity & low acid
11/glass
33/bottle

LIOCO INDICA ROSÉ

Mendocino, California
strawberry, white grapefruit
13/glass
39/bottle

VIDL CONTACT ROSÉ

melon, guava, mango, grapefruit, grassy, hazelnut;
soft & weird, this Orange/Rosé hybrid has made
contact with another dimension of flavor
13/glass
40/bottle

VIDL PIQUETTE

smells pink, holy guava, passionfruit bomb, freshly
cut grass, angel food cake, green pepper; this one
cherry-picks the best parts of our other offerings &
becomes something unimaginably equatorial
35/bottle

RED

ULTRAVIOLET CABERNET SAUVIGNON

Napa Valley, California
dark fruit with a hint of tobacco
10/glass
30/bottle

ZERBETTA BARBERA DEL MONFERRATO

Italy
earthy, blackberry & black pepper
11/glass
33/bottle

ZORZAL TERROIR UNICO PINOT NOIR

Mendoza, Argentina
raspberry, strawberry + earthy tones
10/glass
30/bottle

MAS THEO 'P'TIT GABY' RED BLEND

Rhone Valley, France
tart red fruit, spices, juiciness
12/glass
36/bottle

AUPA PIPEÑO PAIS RED BLEND

Chile
berries, leather, earth
10/glass
30/bottle

SPARKLING WINE

MISTINGUETT CAVA BRUT

Spain
melon, apple, banana
8/glass
24/bottle



FUNK COCKTAILS

JINGLE JUICE MULE

Tito's Vodka, spiced cranberry, lime juice, ginger pear, La Bonte Pear, allspice & orange bitters

GLAMBOOZE

Sipsmith gin, Framboos Syrup, Lemon, Edible Glitter, & Cava

SPICED GINGERBREAD MARGARITA

El Jimador, Cardamaro, spiced gingerbread, lime chocolate bitters

HOW DO YOU LIKE THEM APPLES

Rittenhouse Rye, Apple Cider Reduction, Angostura & Orange Bitters

DON'T CHAI THIS AT HOME

Plantation Rum, Appala Chai, Coco Cream, Cultivated Cocktails Coffee Liqueur, Cardamom & Angostura Bitters

All speciality cocktails \$13

-Ask Your Server About our Featured Cocktail -