

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 add three **cheese** blend \$2

## 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

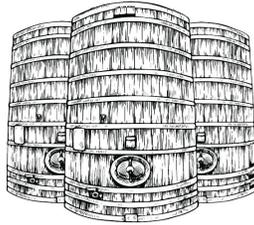
**Hickory nut gap meatball** HNG meatball, fresh herbs, castelvetrano olive, ricotta *single* \$6, *whole* \$42 sub **beyond meatball** + \$1

## ENTRÉE PLATES

**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*



## FUNKATORIUM SPECIALS

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### HAWAIIAN PIZZA

*Roman-style pizza with thick foccacia crust topped with pineapple, house cured loin bacon, red onion, plum barbecue sauce, & shredded mozzarella*  
**\$7 per slice | \$42 whole pizza**

### PERNICIOUS PLUM WINGS

*Local plum & habanero hot sauce fermented with pernicious foam & whey*  
**6 for \$10 | 12 for \$18**

### CHIPOTLE LIME WINGS

*Sweet hot chipotle BBQ sauce with fresh squeezed lime*  
**6 for \$10 | 12 for \$18**

### BEEF ROULADE SALAD

*Beef tenderloin stuffed with roast squash, fresh chevre, braised dandelion greens and spinach served over local farm greens tossed with persimmon mustard vinaigrette, violet radish, fried walnuts, & smoked red onion*  
**\$19**

### CADDY JACKED

*Jack Daniels, black tea mint syrup, lemon, Devil's Foot Arnie P black tea & lemonade*  
**\$11**

## SPECIAL BEER RELEASES

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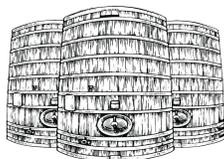
### MANNA VOLUME 2

5.8% abv  
wheat ale with cranberry, ginger & honey  
*\*\$1 from every pour will be donated to Manna Food Bank*  
**\$2.50/3 oz pour | \$6.00/16 oz pour**

### CHOCOLATE COVERED

#### BLACK ANGEL

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



## 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

#### SANDIACA

9% abv

watermelon & basil  
gin barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### 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

#### TERRA MERITA

6.7% abv

apricot & tumeric

\$3.00/3 oz pour | \$7.00/8 oz pour

neutral barrels

#### GOLDEN ANGEL

6.1% abv

apricots  
neutral oak barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

#### RED ANGEL

5.5% abv

raspberries  
neutral oak 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

#### PICK ME PALE ALE - JOSIAH

5.6% abv

hoppy pale ale

\*1 from every pour donated to Montford Park  
Players

\$2.50/3 oz pour | \$6/16 oz pour

#### MANNA VOLUME 2

5.8% abv

wheat ale with cranberry, ginger & honey

\*\$1 from every pour donated to Manna Food Bank

\$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

#### POMPOEN

9.5% abv

pumpkin & ginger  
rum 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

#### UNCLE RICK'S

5.1% abv

pilsner

\$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

7.3% abv

flagship 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

## BY THE CAN

**APPALACHIA SESSION IPA** 4.7% abv  
Session IPA featuring Motueka, Citra, &  
Mosaic hops  
12oz \$4

**PERNICIOUS IPA** 7.3% abv  
Tropical mango hop aroma, dry finish  
16oz \$6

**FREAK OF NATURE** 8.5% abv  
West coast style double IPA  
12oz \$4

**FRESH PRESSED #2** 4.2% abv  
Wheat ale with pineapple, mango, &  
guava  
12 oz \$4

**HOP COCOA** 6.5% abv  
Porter brewed with cacao nibs  
12 oz \$4

**RASPBERRY STARFRUIT BURST**  
4.5% abv  
session sour  
12 oz \$4



## FUNK EXPRESS BAR

### SOUR SELECTIONS

On Draft

#### DARK ARTS

15% abv

imperial stout with brettanomyces  
whiskey barrels

\$2.50/3 oz | \$7/8 oz pour

#### DARK ARTS ESPRESSO

15% abv

imperial stout with brettanomyces &  
espresso

whiskey barrels

\$2.50/3 oz | \$7/8 oz pour

#### ROUND THE BEND

5.5% abv

belgian strong golden ale  
\$2.50/3 oz | \$6/16 oz pour

#### GERMAN CHOCOLATE CAKE

8.8%ABV

imperial stout

\$2.50/3 oz | \$6/8 oz pour

## CLASSIC & CLEAN

On Draft

#### OLD FASHIONED

10% abv

old ale aged in bourbon barrels  
\$6/8 oz

#### PLUM LUCK

7% abv

saison with plum & elderflower

\$6.00/16 oz

#### TYRANNY

7% abv

red IPA

\$6.00/16 oz pour

#### LUNAR COLLISION

7% abv

dry hopped hefeweizen

\$6.00/16 oz pour

## 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

6% abv

fermented with blood oranges,  
tamarind, lime zest & ancho chiles  
500 mL bottle service / 11.99

#### BOMBADILE

4.5% abv

french oak fermented farmhouse  
ale with strawberries  
500 mL bottle service/ 11.99

#### OAK FERMENTED CIDER

7% abv

oak-fermented carbonated cider  
with brettanomyces & local apples  
500 mL bottle service/ 11.99

#### LA BONTE PEAR

5.7% abv

brettanomyces farmhouse ale

with pear

12 oz bottle service/ 6.00

#### FERME DE CHIEN

5.8% abv

brettanomyces farmhouse ale  
fermented with cherries  
12 oz bottle service/ 6.00

#### LA BONTE ROSE

5.7% abv

brettanomyces farmhouse ale  
with grapes

**12 oz bottle service/ 6.00**

**GARCON DE FERME**

5.5% abv

*brettanomyces farmhouse ale*

*fermented with 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/11.9

### ARTISTRY SERIES III

barrel-aged american sour ale

fermented with fennel pollen, angelica

root, orange blossom & dragonfruit

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

### FRAMBOOS MORTE

5.2% abv

barrel-aged american sour ale with

raspberries

500 mL bottle service/17.99

### 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



## FUNK COCKTAILS

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### STUBBORN AS A MULE

*Tito's Vodka, Blackberry Liqueur, Medora Mint Syrup, Lemon Juice, & Ginger Beer*

-13

### GLAMBOOZE

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

-11

### THE GREAT PUMPKIN MARGARITA

*Espolon Tequila, Cardamara, Pumpkin Pompoen Spice Mix, Lime, & Chocolate Bitters*

-12

### HOW DO YOU LIKE THEM APPLES?

*Rittenhouse Rye, Apple Cider Reduction, Angostura & Orange Bitters*

-12

### DON'T CHAI THIS AT HOME

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

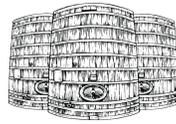
-13

### PERNALICIOUS

*Hendrick's Gin, Grapefruit, Rosemary Syrup, Sage Bitters, Pernicious IPA*

-12

-Ask Your Server About our Featured Cocktail -



## WHITE/ROSE

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### CADETTE MÂCON-VILLAGES CHARDONNAY

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

### FOURNIER SAUVIGNON BLANC

Loire Valley, France  
citrus, mineral, crisp & dry  
11/glass  
33/bottle

### VISINTINI RIBOLIA GIALLA COLLIO ORIENTALI

Italian White Wine  
citrus, melon, bright minerality  
12/glass  
36/bottle

### VINCENT STOEFFLER RIESLING

Alsace, France  
fresh pear, lemon, acidic  
9/glass  
27/bottle

### OSTATU ROSADO (ROSÉ)

Spain  
red fruits, orange peel, fine minerality  
11/glass  
33/bottle

## RED

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### 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

### INSCRIPTION PINOT NOIR

Willamette Valley  
raspberry, ripe strawberry, vanilla  
12/glass  
36/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

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### MISTINGUETT CAVA BRUT

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