



**Brewery
Vivant**

Belgian tradition. Local mission.

Father's Day

June 19, 2011

Pig Roast & Cookout Noon – 8pm
(pub open until 9pm)

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|--|-----------------|
| Pig Roast | \$14 |
| pulled pork, carolina housemade bbq sauce, wonder bread choice of two sides | |
| BBQ Chicken | \$14 |
| ½ farm chicken, housemade sauce choice of two sides | |
| Grilled Portabella Sandwich | \$11 |
| dancing goat feta, pea shoots, red pepper aioli, ciabatta house chips | |
| The Burger | \$12 |
| 8oz of chef-selected & house ground beef, tomato, butter bib lettuce, onion & bacon marmalade, house chips | |
| Sides | \$5 each |
| grilled corn on the cob – shaved grana, black pepper cold marinated michigan asparagus red skin potato salad napa cabbage slaw – golden raisins, cashews house chips (\$3) | |

Tip the Kitchen \$8

Love your meal? Show the kitchen some love and send them a pitcher for the end of their shift

Brewer, Jacob Derylo

Chef, Drew Turnipseed

Sous Chef, Sam Ollie

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