



GATEWAY CANTEEN

ANNE SPRINGS CLOSE GREENWAY

LEGAL REMEDY BREWING BEER DINNER

AUGUST 24, 2022 | 6:30PM-9:30PM

\$100 PER PERSON
(INCLUSIVE OF TAX & GRATUITY)

WELCOME BEER & SOCIAL

FEATURING GATEWAY CANTEEN & LRB COLLABORATION:
GOOD NEWS PALE ALE
(5.5% ABV)

COURSE ONE

WATERMELON GAZPACHO

A cool tomato and watermelon soup with chiles, topped with feta cheese.

SEASONAL SAISON

COURSE TWO

STOUT GLAZED, SLOW ROASTED BEEF SHORT RIBS

Served with seasonal root vegetables.

BARREL AGED SENTENCED TO LIFE

Barley wine-style ale, brewed with malt from Carolina Malt House. After fermentation, it was laid to rest in freshly dumped bourbon barrels. Notes of dried dark fruit, oak, tobacco and leather. (10.1% ABV)

COURSE THREE

NORTH CAROLINA TROUT

Seared and finished with a lemon herb butter and served with zucchini fritters and our apple cider vinegar slaw.

GUILTY PARTY WATERMELON GOSE

Kettle soured wheat beer, brewed with coriander and pink salt.
Fermented on a whole mess of South Carolina watermelon for a tart, refreshing summer beer. (4.1% ABV)

COURSE FOUR

PEACH SELTZER POUND CAKE TOPPED WITH LOCAL BERRIES

HABEAS CORPUS HOT CHOCOLATE STOUT

Brewed with cocoa nibs, vanilla and habanero peppers. Silky smooth dark chocolate up front, with a slight bite from the habaneros to finish it off. (9% ABV)

**Vegetables provided by Springs Farm*