Welcome thirst seekers, hop gazers, palate pushers and style defiers. This is the New Realm. Where tradition is not lost on innovation. Nor is quality sacrificed for the sake of experimentation. Here, we welcome you to seek what you thirst (whatever that might be). So, come one, come all, and find your place in the New Realm.

BITEs

**OVEN BAKED SALTED PRETZEL** 7
Beer–Queso, Jalapeno–Sorghum Mustard (v)

**BLISTERED SHISHITO PEPPERS** 7
Sesame Seeds, Ginger Aioli (v)

**BAKED MARYLAND CRAB DIP** 12
Red Peppers, Cream Cheese, Pita Chips

**CHEDDAR CRUSTED MAC & CHEESE** 9
Elbow Pasta, Belgian Amber Glaze (G)
SPICY BUFFALO CHICKEN WINGS  11
Crunchy Vegetables, Ranch & Blue Cheese Dressing (a)

new!
SPICY SHRIMP COCKTAIL  12
Shrimp, Tomato, Avocado, Cucumber, Jalapeno, Lime, Plantain Chips

ASIAN-STYLE LOADED FRIES  10
Char Siu Pork, Sriracha, Cilantro, Garlic-Miso Mayo

FROM OUR HOP GARDEN

ROMAINE & TUSCAN KALE CAESAR  8
Parmesan Croutons, Garlic Dressing

FRESH GREENS SALAD  7
Tomatoes, Cucumbers, White Balsamic Vinaigrette (v, e, g)

ADDITIONS:
Beer Can Pulled Chicken  7
Blackened Shrimp  8

BIGGER BITES

SANDBRIDGE GRILLED CHEESE  10
Ashe Co. Cheddar, Arugula, Tomato, Potato Bread

HOUSE-MADE BRATWURST  10
Sauerkraut, Whole Grain Mustard, Bun

HAND-PRESSED CUBAN  13
Pork Belly, Swiss Cheese, Mustard, House-made Sour Pickles

BLACKENED SHRIMP PO’ BOY  12
Tartar Sauce, Hoagie Roll
## FREE-RANGE ROASTED TURKEY 11
Smoked Turkey, White Cheddar, Bacon, Arugula, White BBQ Sauce

## BURGERS

### RADEGAST BURGER 12
House-Ground Prime Double Beef Burger
White Cheddar, House-made Sour Pickles, Special Sauce, Brioche Bun

### ULTIMATE WAGYU BURGER 13
Premium Wagyu Beef Burger
Cheddar Fondue, Dunkel Bacon Sauce, Beefonaise, Lettuce, Tomato, Onion, Brioche Bun

## HOT & SAVORY

### SHE-Crab Soup 8
Herb Oil, Oyster Crackers

## MAIN EVENTS

### MOM'S CHICKEN POT PIE 12
Autumn Vegetables, Buttermilk Crust

### AHI TUNA POKE BOWL 14
Quinoa, Red Radish, Edamame, Avocado, Pineapple, Pickled Ginger

## SWEETS

### BEYOND BOLOGNESE® 13
Revolutionary Plant-based Bolognese, Marinara, Cavatappi Pasta, Basil (V)

### BEER CAN SMOKED CHICKEN 16
Hazy Like a Fox Beer Glaze, Seasonal Vegetables, Garlic Mashed Potatoes

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All sandwiches & burgers are served with a choice of Fresh Greens, Caesar, or fries.

ADDITIONS:
Add Bacon or Fried Egg $1
CAMPFIRE S’MORES 7
Chocolate Mousse, Graham Cracker, Hazelnut Croquant, Strawberries

APPLE CRISP 7
Granny Smith Apples, Almonds, Rolled Oats, Brown Sugar, Vanilla Ice Cream

MILKSHAKES 6
Vanilla, Chocolate, Strawberry, ask your server about our daily specials

(v) Vegetarian
(g) Gluten-free
(ve) Vegan

*Heads up: Consuming raw, undercooked or sous vide meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

The New Realm Menu

Executive Chef Richard Silvey pulls inspiration from Mitch Steele’s world-class beers, Virginia Beach’s compelling food scene and local farms to create an approachable menu rooted in tradition. His blend of global flavors and coastal technique pairs comfortably with the restaurant’s inviting setting for area neighbors and guests.

Our Team
Mitch Steele, Brewmaster
Tommy Keipe, General Manager
Richard Silvey, Executive Chef

Thanks to our local food partners
ashland mill grits
ashe county cheese
lolly’s creamery
philly pretzel factory
tosca bakery

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