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.

Perfect for Sharing!

**Bites**

**CHEDDAR CRUSTED MAC & CHEESE** 11
*Elbow Pasta, Belgian Amber Glaze (V)*

**Hand-Twisted Bavarian Pretzel** 9
*Beer Queso, Jalapeno Sorghum Mustard (V)*

**BBQ SHRIMP OPEN-FACED TACOS** 12
*Pickled Onions, Avocado Crema, Queso Fresco*

**BLISTERED SHISHITO PEPPERS** 9
*Sesame Seeds, Ginger Aioli (V)*

**Craft Beer x Provisions**
**BETWEEN THE BREAD**

All Sandwiches & Burgers, Served With A Choice of Fries, Greens, or Caesar.

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**FREE-RANGE ROASTED TURKEY** 14

*Smoked Turkey, White Cheddar, Bacon, Arugula, Alabama BBQ Sauce*

**CRAB CAKE SANDWICH** 15

*Tomato, Arugula Leaves, Comeback Sauce, Brioche Bun*

**HAND-PRESSED CUBAN** 13

*Pork Belly, Swiss Cheese, Mustard, House-made Sour Pickles*

**HOLY CITY GRILLED CHEESE** 12

*Bacon, Vermont Cheddar, Arugula, Tomato, Potato Bread*

**COOPER RIVER CRAB DIP** 13

*Bell Peppers, Whipped Cream Cheese, Pita Chips*

**ASIAN-STYLE LOADED FRIES** 10

*Char-Siu Pork, Sriracha, Cilantro, Garlic-Miso Mayo*

**SPICY BUFFALO CHICKEN WINGS** 14

*Crunchy Vegetables, Ranch & Blue Cheese Dressing (G)*

**ROMAINE & TUSCAN KALE CAESAR** 10

*Garlic Croutons, House Dressing*

**ADDITIONS:**

- Avocado 4
- Blackened Shrimp 8
- Pulled Chicken 7

**GREENS SALAD** 7

*Tomatoes, Cucumbers, White Balsamic Vinaigrette (ve,g)*

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**FROM OUR HOP GARDEN**

**ROMAINE & TUSCAN KALE CAESAR** 10

*Garlic Croutons, House Dressing*

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**GREENS SALAD** 7

*Tomatoes, Cucumbers, White Balsamic Vinaigrette (ve,g)*

**COOPER RIVER CRAB DIP** 13

*Bell Peppers, Whipped Cream Cheese, Pita Chips*
HOT & SAVORY

SHE-Crab Soup  9
Charleston-Style, Dry Sherry, Blue Crab, Basil Scallion Oil

BURGERS YOUR WAY

NEW REALM BURGER*  14
House-Ground brisket, chuck, short ribs
White Cheddar, Pickles, Special Sauce, Brioche Bun

ULTIMATE WAGYU BURGER*  15
Premium Wagyu Beef Burger
Cheddar Fondue, Dunkel Bacon Sauce, Beefonaise, Lettuce, Tomato, Onion, Brioche Bun

BEYOND BURGER®  16
Revolutionary Plant-Based Burger
White Cheddar, House-made Sour Pickles, Special Sauce, Brioche Bun (V)

ADDITIONS:
Nueske Bacon or Fried Egg  $1

MAIN EVENTS

HAZY LIKE A FOX BEER-CAN CHICKEN  19
Mashed Potatoes, Seasoned Vegetables, BBQ Sauce

AHI-TUNA POKE BOWL*  17
Hawaiian Tuna, Seasoned Quinoa, Avocado, Pickled Ginger, Edamame, Red Raddish, Golden Pineapple

NEW REALM BEER BATTERED FISH & CHIPS  18
Flaky White Fish, Lemon, Coleslaw, Chunky Tartar Sauce

SWEETS
HAND-SPUN MILKSHAKES
Cirsea Ice Cream, Vanilla, Chocolate, Strawberry Shortcake

CHOCOLATE STOUT BREAD PUDDING
Cirsea Vanilla Ice Cream

*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 Andy McLeod pulls inspiration from Mitch Steele’s world-class beers, Charleston’s compelling food scene and local farms to create an approachable menu rooted in tradition. His blend of global flavors and southern technique pairs comfortably with the restaurant’s inviting setting for area neighbors and guests.

Our Team
Mitch Steele, Brewmaster
Rich Rettig, General Manager
Andy McLeod, Executive Chef

Thanks to our local food partners
Abundant Seafood
Browns Court Bakery
Cirsea Ice Cream
Limehouse Produce
Vertical Roots Lettuce

Follow us for the latest info on events, beer releases and more:

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