Draft Beer
We celebrate and support local craft beers.
Ask about our continuously rotating selection.

Blue Mountain Full Nelson (5.9%)  7 | 13
Paulaner Hefeweizen (5.5%)  7 | 13
Sierra Nevada Bitburger (6.0%)  7 | 13
Trapezium Salted Caramel Brown (6.1%)  7 | 13
Firestone Walker Double Coconut Mind Haze (8.0%)  7 | 13
Allagash White (5.2%)  7 | 13
Legend Brown Ale (6.0%)  7 | 13
Ace Pineapple (5.0%)  7 | 13
Sixpoint Resin (9.2%)  7 | 13
Devils Backbone Vienna Lager (5.2%)  7 | 13
Paulaner Oktoberfest (5.8%)  7 | 13
Paulaner Lager (4.9%)  7 | 13

Wine
BY THE BOTTLE
Santa Julia | Malbec | Mendoza, AR  5 | 15
Santa Julia | Pinot Grigio | Mendoza, AR  5 | 15
Ballard Lane | Cabernet | Paso Robles, CA  7 | 24
Ghost Runner | Red Blend | Lodi, CA  7 | 24
Closerie Des Lys | Pinot Noir | Languedoc, FR  7 | 24
Heinz Eifel | Reisling | Mosel, GER  7 | 24
Ponga | Sauvignon Blanc | Marlborough, NZ  7 | 24
Annabella | Chardonnay | Nappa Valley, CA  7 | 24
Guissard | Rose | Provence, FR  7 | 24
Imperio Sangiovese | Red Blend  7 | 24

Gourmet Soft Drinks & Teas
Coke  2.50
Diet Coke  2.50
Sprite  2.50
Boylan’s Gingerale  3.95
Boyland’s Cherry  3.95
Boyland’s Creme Soda  3.95
Boyland’s Root Beer  3.95
Boyland’s Birch Beer  3.95
Boyland’s Orange  3.95
Gold Peaks Tea  2.50
Honest Tea  3.50
Lemonade  2.50
Kid’s Juice  2.50
Milk  2.75
Bottled Water  1.00

Bottles & Cans
ALL CARRY OUT CANS & BOTTLES 1/2 PRICE
Try out our rotating craft cans and bottles.

Bold Rock (12oz)  5.00
Franziskaner Hefeweizen (12oz)  4.50
Miller Light (24oz)  5.25
Bud Light (24oz)  5.25
Coors (24oz)  5.25
Schneider Aventinus (16.9oz)  8.00
O’Connor Hip Hop Anonymous Vol 1  5.75
Reisdorff Kolsh  7.00
Hardywood RVA Lager  4.75
Victory Sour Monkey  5.25
Michelob Ultra  5.25
Okocim OK Beer  5.25
Guinness Over the Moon  5.00
COTU Rally Cap  5.75
Stone Salt and Lime Lager  5.00
Lagunitas Hazy Wonder  5.00
Truly Lemonade  5.00
Steambell Margarita Gose  5.75
Plank Hefeweizen  8.00
Plank Heller Weizenbock  8.00

Fest Family Kits For Four
*Available for takeout only
All beef items are pasture-raised, antibiotic & hormone free, local Virginia beef.

Schnitzel Kit • 49.95
8 schnitzel medallions, 1qt German potato salad, 1qt sauerkraut, family size salad, and 2 giant Bavarian pretzels with beer cheese sauce.

Wurst Platter Kit • 49.95
4 bratwurst and 4 kielbasa served on a bed of sauerkraut, 1qt German potato salad, family size salad, and 2 giant Bavarian pretzels with beer cheese sauce.

Burger Kit • 39.95
4 burgers or cheeseburgers served with pickles, lettuce, tomato, onion, and a family size salad. Choice of fries or chips.

Chicken Tender Kit • 39.95
16 house breaded chicken tenders, mac-n-cheese, and a family size salad. Choice of fries or chips.

Order online at FESTVA.COM
Offering curbside pickup, curbside ordering and free delivery!
### Fest Favorite Artisanal Sausages
Served with house chips 8.5 • Substitute fries 2

- **Fest Favorite**: Andouille sausage with Muffaletta olive spread, sautéed peppers, and mozzarella cheese.
- **The Newton**: Chicken and apple sausage with fig spread, sautéed onions, and brie cheese.
- **The Hunter**: Duck & bacon sausage with beet chutney, goat cheese, and honey dijon vinaigrette.
- **Herta Huerw**: Bratwurst with sautéed onions, Fest sauerkraut, and our house made spicy curry ketchup.
- **The Akron, Ohio**: Frankfurter topped with house “Chicago relish”, chili, mustard, and raw onion.
- **Dutch Schaper**: Bratwurst with honey dijon vinaigrette, sautéed peppers, sautéed onions, and cheese sauce.
- **Siciliano**: Italian sausage with house-made marinara, sautéed peppers, and fresh mozzarella.

### Craft Burgers
Served with house chips 8.5 • Substitute fries 2

- **Make it a double burger**: 2.5
  - **Fest serves only pasture raised, antibiotic and hormone-free Virginia beef.**

#### The Alamo Burger
- Burger, topped with fried Jalepenos, Southwest sautéed peppers, Pepper Jack cheese, lettuce and tomato.

#### The All-American
- Beef patty topped with American cheese, raw onion, dill pickles, ketchup and yellow mustard.

#### The Normandy
- French flair on Virginia beef: a red wine reduction soaked patty with brie, lettuce, tomato, crispy bacon, and sautéed onions.

#### The Beer Cheese Burger
- Bavarian mustard, sautéed mushrooms & onions, lettuce, tomato and beer cheese smothering a beef patty.

#### The Philly Burger
- Beef patty topped with lettuce, tomato, sautéed onions, mushrooms and peppers, Muenster cheese, and crispy bacon.

#### The Tropic Thunder
- A beef patty topped with grilled pineapple, melted Swiss and mozzarella cheese, lettuce, tomato, and crisp onion straws, layered with Allagash white BBQ sauce.

### Create an Entree
Make your own delicious sausage dish

<table>
<thead>
<tr>
<th>Step</th>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td><strong>Start with a Base</strong></td>
<td></td>
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<tr>
<td></td>
<td>Bun</td>
<td>7</td>
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<tr>
<td></td>
<td>Mac &amp; Cheese</td>
<td>9</td>
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<tr>
<td></td>
<td>Plate (Includes choice of one side)</td>
<td>9</td>
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<tr>
<td>2</td>
<td><strong>Choose your Protein</strong></td>
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<tr>
<td></td>
<td>Andouille</td>
<td>Cheddar Bacon Sausage</td>
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<td></td>
<td>Bratwurst</td>
<td>Chicken and Apple Sausage</td>
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<tr>
<td></td>
<td>Duck &amp; Bacon</td>
<td>1/3 lb Local Beef Burger</td>
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<tr>
<td></td>
<td>Frankfurter</td>
<td>Fried Chicken Breast</td>
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<tr>
<td></td>
<td>Italian</td>
<td>Grilled Chicken Breast</td>
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<tr>
<td></td>
<td>Kielbasa</td>
<td>Beyond Sausage (vegan) + 1</td>
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<tr>
<td></td>
<td>Smoked Kielbasa</td>
<td>Beyond Burger (vegan) + 1</td>
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<td>3</td>
<td><strong>Add any two Toppings</strong></td>
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<tr>
<td></td>
<td>Bacon &amp; Apple Sauerkrust</td>
<td>Fig Jam</td>
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<td></td>
<td>Beer Bits</td>
<td>Fresh Greens</td>
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<td></td>
<td>Beer Cheese</td>
<td>Jalapeños</td>
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<td></td>
<td>Beet Chutney</td>
<td>Mozzarella</td>
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<td></td>
<td>Bleu Cheese</td>
<td>Olive Muffaletta</td>
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<td></td>
<td>Brie</td>
<td>Raw Onion</td>
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<td></td>
<td>Cheddar Cheese</td>
<td>Relish</td>
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<td></td>
<td>American Cheese</td>
<td>Sautéed Mushrooms</td>
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<td></td>
<td>Swiss Cheese</td>
<td>Sautéed Onions</td>
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<td></td>
<td>Provolone</td>
<td>Sautéed Peppers</td>
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<td></td>
<td>Muenster Cheese</td>
<td>Mango Salsa</td>
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<td></td>
<td>Chèvre</td>
<td>Pepper Jack</td>
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<td></td>
<td>Chili</td>
<td>Pineapple</td>
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<td></td>
<td>Diced Tomatoes</td>
<td>Marinara</td>
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<tr>
<td>4</td>
<td><strong>Finally, choose a Sauce &amp; Enjoy!</strong></td>
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<tr>
<td></td>
<td>Balsamic Mustard</td>
<td>Horseradish Mustard</td>
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<tr>
<td></td>
<td>Barbecue</td>
<td>Mayonnaise</td>
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<tr>
<td></td>
<td>Bourbon Mustard</td>
<td>78 Red Ketchup</td>
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<tr>
<td></td>
<td>Buffalo Hot Sauce</td>
<td>78 Red Spicy Ketchup</td>
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<tr>
<td></td>
<td>Cuban Mustard</td>
<td>Spicy Curry Ketchup</td>
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<tr>
<td></td>
<td>Honey Dijon Mustard</td>
<td>Sweet Bavarian Mustard</td>
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### Sides
- **House Chips**: 2
- **Large Mac & Cheese**: 6
- **Fries, Warm German Potato Salad, Small Mac & Cheese, Cucumber Salad, Garden Salad, Bacon & Apple Sauerkrust**: 3

### Sharables
Charcuterie Boards
Boutique meats and cheeses handpicked by our chef for exotic flavors, pairings, and diversity served with freshly toasted bread.

- Three meat or three cheese board • 9
- Five meat or five cheese board • 12
- Three meat & three cheese board • 15

### Giant Bavarian Pretzel
- Our famous giant Bavarian soft pretzel served with sweet mustard.
- Add beer cheese • 2

### Wings
- **5 for 6.5 • 10 for 12**
- **Sauces**: Pineapple BBQ, Spicy Honey Mustard, Thai Honey Sriracha or Diablo sauce

### Sandwiches
Served with house chips 8.5 • Substitute fries 2

- **The Kentucky Derby**: Fried chicken with lettuce, tomato, pickles, mayonnaise and crispy bacon.
- **The Upstate**: Fried chicken smothered with garlic buffalo sauce, lettuce, tomato, and topped with blue cheese dressing.
- **The Privateer**: Grilled jerk chicken with provolone cheese, mango salsa, and cucumber.
- **Chicken Parmesan**: Fried chicken, house-made marinara, fresh basil, provolone and mozzarella cheese.
- **Schnitzel Sandwich**: Double breaded, seasoned, fried pork loin served on a potato bun topped with pickles and mayo.

### Fresh Salads
- **7**

#### The Octavius
- Romaine caesar salad topped with freshly shredded parmesan cheese, fried basil, and house made parmesan croutons.
- **Add grilled chicken breast or any protein**: 4

#### Crisp Apple Salad
- Mixed greens tossed in our honey dijon vinaigrette with goat cheese, fresh apples, dried cranberries, and candied bacon bits.
- **Add grilled chicken breast or any protein**: 4

#### Dressings
- Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard Vinaigrette, and Honey Mustard

### Kid’s Choices
Each one comes with a choice of one side

- **Hand Breaded Chicken Tender, Mac & Cheese, Hot Dog, Burger/Cheese Burger, Grilled Cheese Sandwich**

*Children 12 and under.*

*Consuming raw or undercooked meats or poultry may increase your risk of food borne illness, especially if you have a medical condition.*