

LINEAGE

BREWING

FOOD MENU

INDEPENDENTLY OWNED
CAREFULLY CRAFTED
SINCE 2015

Founded in 2015 by four local Clintonville residents, Lineage Brewing has a simple purpose: create a welcoming social atmosphere where friends can gather and learn about fresh high-quality beer and enjoy delicious house-made food. We are grounded in family, friends, beer education, and the quest for the ever perfect pint and bite. We hope you enjoy the inquisitive and explorative approach to food and beer that Lineage Brewing brings to the Clintonville area.

NEW HEIGHTS. DEEP ROOTS.



SHAREABLE APPETIZERS

brewery favorite

BRAISED PORK NACHOS

Tortilla chips loaded with IPA braised pork shoulder, smothered in house white queso and topped with scallions and cilantro. Served with aji salsa. Add vegetarian option with vegan sloppy joe. **10**

STUFFED PEPPERS *GF*

House made chicken sausage and boursin cheese-stuffed Hungarian peppers. Baked and served over heirloom tomato sauce. **9**

CRAB RANGOON DIP

Cream cheese and fresh crab dip baked in cast iron, served with house made sweet and sour sauce and pita chips **12**

ENGLISH MUSHROOMS ON TOAST *v*

Mushrooms sauted in garlic, cream, and white truffle oil. Served over toasted ciabatta. **8**

TRIO OF DIPS *v GF*

Chipotle hummus, Colombian-inspired aji picante, tomato salsa. **8**

HAPPY HOUR SPECIALS

4-7pm Tues. - Fri.

**\$2 Off
Shareables**

**\$1 Off Drafts
Wine, Cider, and
Cocktails**

GF gluten free option
v vegetarian option
🌱 vegan option

LATE NIGHT or ANYTIME SNACKS

CHIPS & DIP *v GF*

Crunchy snacks to serve your salty cravings. Your choice of kettle chips or carrot sticks served with a horseradish sour cream and onion dip. SERVED ALL DAY and ALL NIGHT! **3.5**

PEANUTS & GARLIC (Pritong Mani) *v 🌱 GF*

Peanuts and garlic fried in coconut oil. SERVED ALL DAY and ALL NIGHT! **3.5**

A LA CARTE SIDES

BRUSSELS SPROUTS *v 🌱 GF*

Brussels sprouts roasted in white wine, topped with a balsamic glaze **5**

CHEESY POTATOS *GF*

Hash brown potato casserole **5**

SPRING PASTA SALAD *v 🌱*

Pasta, bell pepper, asparagus and celery topped with creamy herb dressing. **4**

COOKED APPLES *v 🌱 GF*

Apples dusted with cinnamon and brown sugar, cooked tender. Served chilled. **3**

ROASTED BEETS *v 🌱 GF*

Oven roasted beets in an orange glaze and balsamic drizzle **3**

SOUP and SALAD

SPRING SALAD *v GF*

Mixed greens with house made paneer cheese, asparagus, toasted almonds with lemon vinaigrette **9**

SIDE SALAD *v 🌱 GF*

Mixed greens tossed with Lineage's garlic dressing **4**

TOMATO BISQUE *v GF*

A rustic tomato bisque with fresh herbs **5**

DESSERTS

KEY LIME HAND PIE *v*

Freshly baked key lime pie served with whipped cream **8**

POP'D TART *v*

Reminiscent of your childhood. A house made oven toasted strawberries and cream pastry with icing. **5**

DRINKS

RAMBLING HOUSE SODA

Cola **3**
Ginger Beer **3**

ONE LINE COFFEE *(one refill)*

Medium Roast **3**
Decaf **3**

ORANGE JUICE **3.5**

**ASK YOUR
BARTENDER
for Beer and
Cocktail Menus**

NOT-SO-HUMBLE HAND PIES

We hate to brag, but that's what family does, right? Also known as pasties, empanadas or samosas, we've put a culinary spin on these cross-cultural pastries. Wrapped in handmade pie crust -- they're so good they'll make your grandmother curse. Our pies require 2 hands and are freshly baked to order.

Swap your chips for a side salad for \$2.

brewery favorite

The Ohio Goat GRILLED CHEESE PIE ✓

Goopy Ohio goat cheddar and sharp provolone in a flaky hand pie. Served with a cup of rustic tomato bisque and kettle chips. **10**

El Loroco CHICKEN EMPANADA PIE

Chicken, vegetables, and rice simmered in Colombian spices and chicken broth, served with aji picante for dipping. Served with tortilla chips. **10**

The Taj SAMOSA PIE

Ground lamb and vegetables cooked in house made garam masala, layered with turmeric mashed potatoes and baked with a cheddar crust. Served with spring pea mint chutney and chips. **10**

The Baruah BAINGAN BHARTA PIE ✓

Traditional Indian dish of roasted eggplant, vegetables, tomatoes and garlic in a curry sauce. Served with chips **10**

brewery favorite

The Little Kicker BUFFALO CHICKEN PIE

Housemade creamy buffalo chicken dip tossed with diced celery and bleu cheese. Served with our house mild buffalo sauce on the side with chips. **10**

OVEN-TOASTED SANDWICHES

All sandwiches are oven-baked to order on Lucky Cat Bakery ciabatta bread and served with chips.

Swap your chips for a side salad for \$2.

brewery favorite

The Crescent City CUBAN MUFFALETTA

Cuban inspired braised pork on a muffaletta style sandwich with salami, swiss, and olive tapenade on a ciabatta bun. **10**

The Tangy Bird ROASTED CHICKEN SANDWICH

Honey and dijon marinated chicken, oven roasted and topped with provolone cheese slathered with our house-made IPA honey mustard. Served on ciabatta. **10**

The Joe VEGAN SLOPPY SANDWICH ✓

Vegan sloppy joe made with lentils and kidney beans. Topped with raw onion and butternut squash vegan "cheese" sauce. Vegetarian option - with sharp cheddar. **10**

BRUNCH MENU

available Saturdays and Sundays from 11am-2pm

CHEESE ENCHILADAS* ✓

Cheese enchiladas with two fried eggs and cotija cheese. Served with a side of black beans. **10**

LINEAGE QUICHE ✓

Bacon, asparagus, and swiss cheese quiche served with a side salad tossed in Lineage's garlic dressing. **10**

CHILAQUILES* GF

Tortilla chips tossed in a blistered verde sauce and topped with two fried eggs and cotija cheese. Garnished with cilantro and thinly sliced radish. Add shredded pork shoulder for 2. **10**

BREAKFAST HANDPIE

Scrambled eggs, sausage gravy and cheesy potatoes baked inside a flaky pie crust. Served with a side of cooked apples. **10**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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lineagebrew.com | 2971 N. High St. Columbus, OH 43202 | 614-461-3622

Kitchen closes:
9:00pm Sun.-Thurs.
10:00pm Fri.-Sat.



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