



## BEER

Trolley Barn boasts one of the most unique brewing setups in the country. Our beer is brewed off-site, transported to Trolley Barn, loaded into the double-stacked fermentors, then sent to the serving tanks.

When you order a pint at Trolley Barn, you're getting the freshest beer available. Small batches served straight from the tanks, eliminating the kegging process, allows you to experience the aromas and flavors as head brewer, James, intended.

James works vigorously to create high quality brews, using his curiosity as a tool as he experiments with new combinations and ingredients.

## INFUSIONS

Our house made infusions are created with our favorite liquor brands and locally sourced ingredients. Check out the infusers at our bar to see what's coming up next.

Ask your server about our current infusion and infusion cocktail options.

## *Trolley Barn Crafted*

### COCKTAILS

#### **PURPLE BLOSSOM MARGARITA 14**

Lunazul tequila, lavender simple syrup, triple sec, and lime juice

#### **WHITE LINEN 10**

Local 704 gin, muddled cucumber, lemon juice, simple syrup, St. Elder topped with club soda

#### **BERRY WHISKEY SMASH 14**

Bird Dog Whiskey, muddled blackberries, simple syrup, and mint

#### **VANILLA BEAN OLD FASHIONED 15**

Maker's Mark, vanilla bean simple syrup, and angostura bitters

#### **THE OG DRAGON 13.50**

Vodka, Crème de Cassis, blackberry, and lemon juice

#### **TROLLEY SPRITZ 13.50**

Aperol, Prosecco, and soda water

#### **ESPRESSO MARTINI 16**

Featuring Bitty and Beau's Espresso Cold Brew, Salamander Vodka, Kahlúa, and Baileys

#### **TASTE OF SPRING SANGRIA 12**

Vento Di Mare Pinot Grigio, coconut rum, pineapple juice, apple juice, and coconut cream

### SELTZERS

#### **UNTITLED ART SELTZER 7.50**

Hard seltzer inspired by Florida fruit blends  
Ask for flavors

# NON-ALCOHOLIC

## LEMONHEAD 14

*Contains Delta-9 THC and CBD*

Five Flowers Lemonade Cooler, spicy honey ginger syrup, topped with Q Ginger Beer, garnished with rosemary sprig

## BLOOD ORANGE MARGARITA 14

*Contains Delta-9 THC and CBD*

Lime juice, lemon juice, agave syrup, topped with Five Flowers Blood Orange Cooler

## FIVE FLOWERS GRAPEFRUIT COOLER 11

*Contains Delta-9 THC and CBD*

Five Flowers Grapefruit Cooler, hibiscus monin, and grapefruit juice

## FIVE FLOWERS COOLERS 9

5mg of Delta-9 THC and 5mg of CBD Blood Orange, Lemonade, or Grapefruit

## NOLOMA 10

Ritual Tequila Alternative, grapefruit, lime juice, tajín rim

## KENTUCKY DOE 12

Kentucky 74 Whiskey Alternative, strawberry basil simple syrup, and ginger beer

# WINE

## BUBBLES

Gambino, Sparkling Wine, Italy, NV

## BOTTLE | GLASS

30 | 9

## ROSE

Ca'Nomboli Prosecco Rose

38 | 13

Whispering Angel, Rose, France, 2021

60 | 17

## WHITE

Vento Di Mare, Pinot Grigio, Terre Siciliane, Italy, 2020

34 | 10

Stone Bay, Sauvignon Blanc, Marlborough, NZ,

42 | 12

Landmark Overlook, Chardonnay, Sonoma, CA, 2017

40 | 13

## RED

Granite Hill, Pinot Noir, Lodi, CA 2021

34 | 10

Terrazas Altos, Malbec, Mendoza, Argentina 2020

52 | 14

Coppola, Cabernet, Paso, CA, 2020

48 | 13

Pessimist Red Blend, Paso, CA, 2021

48 | 13

# FOOD PHILOSOPHY

We source our pretzels locally from Bob's Badass Pretzels before baking them in-house.

Our pretzels have been named CLT's best pretzel by local magazines and influencers.



Because the details matter, we proudly serve Amoroso Philly rolls (PA), Martin's potato rolls (PA), Unbelievabuns (NC), and Duke's bread (NC) in our taprooms.



When Legion finishes brewing a beer, we donate the spent grain to Mullis Farm, a family-owned farm outside of Charlotte. They feed the spent grain to their cows. Legion then sources beef from Mullis Farm to be used in some of our menu items.



# STARTERS

## STICKY PORK RIB BAO BUNS 12

With cucumber, pickled red onion, Japanese mayo, and scallions

## SMOKED PORK QUESO DIP 13

Jack and Oaxaca cheeses melted with poblano peppers, onions, and garlic, topped with smoked pork shoulder, onions and cilantro with grilled pita and crisp lavash

## BIRRIA QUESADILLA 12

Stuffed with birria braised brisket, pickled jalapeños, pickled red onions, Chihuahua cheese, and Monterey jack, served with avocado salsa and consomé

## PERUVIAN CHICKEN SKEWERS 11

Marinated with aji amarillo, wood-grilled, brushed with peanut sauce and served over sofrito rice

## \*CARNE ASADA TACOS 12

Santa Maria spiced wood-grilled steak with chimichurri, queso fresco, onions and cilantro

## TB DIP TRIO 13

Hummus, pimento cheese, and aji amarillo spread with Citra-hopped pickles, goat cheese stuffed peppadew peppers, and crisp flatbread

## DUCK FAT CHICKEN WINGS 15

Six crisp confit wings, oven baked with Trolley Barn wing rub, served with house made Citra-hopped pickles and buttermilk ranch dressing

## QUEEN CITY PRETZEL 8/16

Bob's handmade pretzels served with Trolley Barn beer cheese and house-made whole grain mustard

# SALADS

## \*CARNE ASADA STEAK SALAD 17

Wood-grilled carne asada, corn, tomatoes, grilled red onions, cucumber, shaved serrano, queso fresco, over mixed greens and romaine tossed in a Peruvian aji crema dressing

## TROLLEY COBB SALAD 16

Grilled chicken, roasted butternut squash, diced bacon, boiled egg, sweet crisp apple, avocado, herb goat cheese, dried cranberries, toasted pumpkin seeds, over mixed greens tossed in an apple cider dressing

## \*SALMON GYRO BOWL 16

Wood-grilled salmon, feta cheese, hummus, tzatziki, English cucumber, Campari tomatoes, pickled red onion and toasted pita over romaine tossed in a Greek dressing

## POBLANO CHICKEN CAESAR SALAD 15

Grilled chicken, avocado, roasted corn, tortilla strips, tomatoes, over little gem romaine tossed in a creamy poblano pepper Caesar dressing

# TINS

*Served with crostini, chips, pickles, parsley salad, homemade hot sauce, and lemon wedges*

## FINS

- Sardines in spicy sauce 10
- Small sardines in olive oil with piquillo peppers 10
- Sardines in olive oil 10
- Sardines in escabeche 10

## SHELLS

- Razor clams in brine 12
- Mussels in escabeche 12
- Clams in brine 15
- Small scallops in sauce 14

## TENTACLES

- Octopus in olive oil 16
- Squid in American sauce 10
- Squid in ink 10

# SANDWICHES

(Unbelievably Available +\$1.00)

## PORK ADOBO BAHN MI 16

Filipino braised pork shoulder and belly, pickled carrots and daikon, English cucumber, jalapeño, cilantro, spicy mayo on a bahn mi roll

## \*BISON BURGER 16.5

Wood-grilled with pepper jack cheese, applewood bacon, seared poblanos, chipotle aioli, lettuce, tomato, and onion on a Martin's potato bun

## \*BARN BURGER 15

Two Mullis Farms smash-burgers, American cheese, onions, lettuce, tomato, pickles, and special sauce on a Martin's potato bun

## FIRE CHICKEN SANDWICH 15

Wood-grilled marinated chicken with jack cheese, avocado, pickled red onion, lettuce, and hoisin mayo on a Martin's potato bun

## PHILLY CHEESESTEAK 16

Thin sliced ribeye seared with caramelized onions, topped with provolone and cheese sauce on a crispy Amoroso Philly roll

## SMOKED BRISKET GRILLED CHEESE 15

Slow cooked smoked brisket with BBQ sauce, cheddar cheese, Monterey jack cheese, and TB sauce on sourdough bread

# ENTREES

## BBQ PLATTER 18

Wood-smoked chopped local pork with Eastern Carolina BBQ sauce, grilled fire chicken, sticky smoked pork ribs, and a choice of side

## PORK BELLY AND SWEET POTATO PIEROGIS 19

Stuffed with roasted sweet potato, cheddar cheese, and herbs served with crisp pork belly, caramelized onions, sauerkraut, sour cream, and hot sauce

## \*WOOD-GRILLED TOP SIRLOIN STEAK 17

Top sirloin steak served with roasted Brussels sprouts, fingerlings potatoes and a romesco vinaigrette

## DUCK FRIED RICE 16

Duck carnitas, Chinese sausage, pineapple, onions, macha aioli, and house made pickles

## BUTTER CHICKEN PASTA 16

Yogurt marinated chicken, traditional Indian spiced tomato sauce, bell pepper, peas, and onions, served over penne pasta

# SIDES 4

All sides à la carte

Wood Charred Fingerlings

Mac & Cheese with Benton's Ham

Pan Roasted Mexican Street Corn

Roasted Brussels Sprouts

Sweet Potato Fingerlings

Roasted Broccoli

Sofrito Rice

Mashed Potatoes

Cucumber Salad

Side Salad

Fruit

# DESSERTS

## SKILLET MOLTEN CHOCOLATE 8

Baked to order, single origin Colombian molten chocolate cake with vanilla gelato

## LIMONCELLO TIRAMISU 8

Limoncello soaked ladyfingers layered with whipped Marscarpone

## CARAJILLO CRÈME BRÛLÉE 8

Coffee and orange infused custard, burnt sugar crust, and candied orange

## GELATO OR SORBET 3/6

Seasonal gelato or sorbet

*\*All items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free and vegetarian menus are available upon request.*