



24 S. WHITTAKER ST. NEW BUFFALO, MI 49117
WWW.BEERCHURCHBREWING.COM



gluten free option



vegetarian option



congregation favorite



SMALL PLATES

Our legendary garlic **COMMUNION BREAD** dough is baked fresh daily by our fornaio (ITALIAN FOR BAKER), as is our HOUSE GLUTEN FRIENDLY DOUGH, which can be substituted for any of the breads on our menu for an additional +5.

+ BURRATA

Served with burrata
+ extra virgin olive oil.

• 18 •

+2 UPGRADE
TO BUFALA BURRATA

+ BUTTER

Served with whipped
sea salt butter.

• 8 •

+12 ADD
BUFALA BURRATA

+ NDUJA

Served with spicy Calabrian
nduja (spreadable cured salami).

• 13 •

+12 ADD
BUFALA BURRATA

+ BRUSCHETTA

Served with Roma tomatoes, sea salt, black pepper,
basil, balsamic vinegar + extra virgin olive oil.

• 18 •

+12 ADD BUFALA BURRATA

Our curated **BOARDS** are served on wood with extra virgin olive oil + house-made crostini. Our **SOUPS** are all house-made daily.

CHARCUTERIE

Trio of Italian cured meats, pistachios,
Tuscan olives, stone-ground mustard,
and house-made pickled red onions, apple
butter, and pearl onion marmalade + fruit.

• 20 •

+ FORMAGGIO

Trio of specialty cheeses, walnuts, and
seasonal house-made jam + fruit.

• 20 •

ZUPPA DEL GIORNO

Ask your server for today's soup made fresh from all of the
fabulous ingredients we import from Italy for our kitchens.

• cup 5 • | • bowl 7 •

+ SOUTHERN ITALIAN INSPIRED CHILI

Award-winning chili infused with Crooked Cross and
served with house-made crostons, provolone, scallions,
and crema fresca. Vegan sweet potato available.

• cup 6 • | • bowl 8 •

+ HAIL CAESAR

House-made Caesar
dressing + garlic crouton
crumbles from our own
bread tossed with Romaine
+ grana Padano; shaved
Parmesan shards + cracked
black pepper seated atop.

• 11 • | • 5 side salad • | add house-blackened chicken +6 |

3 POLPETTE

House-made spiced blend of ground veal +
pork ballled into a trio of meatballs simmered
in our San Marzano tomato sauce with grana
Padano + extra virgin olive oil. Served with
basil leaves + ricotta seated atop.

• 15 •

+ ROASTED CARROT HUMMUS GF

Wood fire carrots, tahini, lemon juice,
cinnamon, sea salt, garlic, black pepper;
served with raw vegetables for dipping.

• 16 •

+ NEW BUFFALO WINGS GF

6 succulent baked wings served
naked, bar-b-aki, buffalo, el diablo, jerk,
hell's honey, ghost pepper, or forbidden citrus.

• 14 • | each additional sauce +1 |

+ WOOD FIRE VEGETALE GF

Seasonal vegetables scorched
at order by our fornaio.

• market price •

PIZZA N A P O L E T A N A

OUR FAMOUS AUTHENTIC DOUGH MADE FRESH, FERMENTED,
AND HAND-STRETCHED BY THE SECRETS OF OLD NAPOLI.

✓ CACIO E PEPE

Smoked Gouda, Mozzarella, house-made crema
di Parmesan, cracked black pepper, arugula, lemon vinaigrette.

• 20 •

**-MAKE IT + LUSTINA+ ADD FENNEL SAUSAGE +
BANANA PEPPERS WITH OR WITHOUT ARUGULA FOR 24**



CARBONARA

Mozzarella, crema fresca, pancetta, grana Padano,
cracked black pepper, egg yolk drizzle, pea tendrils microgreens.

• 20 •

CREMA DI PISTACHIO

Mozzarella, fennel sausage, house-made crema di pistachio, basil.

• 21 •

FENNEL SAUSAGE

Mozzarella, crema fresca, fennel sausage, scallions,
red onions, grana Padano, extra virgin olive oil.

• 20 •

✓ MARGHERITA

Mozzarella, San Marzano tomato sauce, grana Padano,
extra virgin olive oil, basil.

• 17 •

-MAKE IT + PAESANO+ ADD CHAR CUP PEPPERONI FOR 20



✓ MARINARA

San Marzano tomato sauce, fresh garlic,
Oregano, basil, extra virgin olive oil.

• 17 •

**-MAKE IT + REDLINE+ ADD MOZZARELLA +
HOUSE-MADE GIARDINIERA + ROASTED PEPPERS FOR 23**

PROSCIUTTO DI PARMA +

Mozzarella, prosciutto di Parma, arugula,
grana Padano, extra virgin olive oil, basil.

• 23 •

✓ CHEEZUS OF NEW YORK CITY

Mozzarella, provolone, Muenster, Oregano,
San Marzano tomato sauce, fresh garlic, extra virgin olive oil.

• 20 •

✓ FUNGHI +

Mozzarella, funghi, crema fresca, grana Padano, basil,
Calabrian chilis, extra virgin TRUFFLE oil.

• 21 •

DIABLOVA

Mozzarella, San Marzano tomato sauce, soppressata,
Calabrian chilis, scallions, extra virgin olive oil.

• 20 •

✓ DO-RE-MISO

White miso and lemon base, basil, shiitake mushrooms, Mozzarella,
house-made pickled red onions, extra virgin TRUFFLE oil.

• 21 •

ADD TO ANY PIZZA:

+1 • PER VEGETABLE

+4 • ADD FUNGHI

+3 • ADD FENNEL SAUSAGE

+4 • ADD CHAR CUP PEPPERONI

+6 • ADD NDUJA

+5 • ADD HOUSE-MADE GIARDINIERA

+6 • ADD PROSCIUTTO DI PARMA

+5 SUBSTITUTE GLUTEN FRIENDLY DOUGH

+5 SUBSTITUTE OR ADD MOZZARELLA DI BUFALA

+ ASK YOUR SERVER

**4 PACKS TO GO
BOTTLES
2 PINT CROWLERS
COCKTAIL FUN BAGS
+ MERCH**

WOOD FIRE SANDWICHES

OUR SANDWICH BREAD BAKED FRESH
AT ORDER BY OUR FORNAIO.

+ FENNEL SAUSAGE

Mozzarella, San Marzano red sauce, split link of mild Italian sausage,
scallions, red onions; with a side of arugula, grana, and extra virgin olive oil.

• 18 •

+ WAGYU BEEF PASTRAMI

Provolone, Wagyu Beef Pastrami, house-made pickles
and pickled red onions, stone ground mustard;
with a side of arugula, grana, and extra virgin olive oil.

• 20 •

✓ PORTABELLA

Provolone, marinated zesty portabella mushrooms, artichoke hearts,
roasted peppers; with a side of arugula, grana, and extra virgin olive oil.

• 17 •

ITALIANO

Soppressata, salami, smoked coppa, provolone, tomato, house
pickled banana peppers, extra virgin olive oil, red wine vinegar,
oregano; with a side of arugula, grana, and extra virgin olive oil.

• 20 •

PROSCIUTTO DI PARMA

Prosciutto di Parma, bufala burrata, cherry tomatoes, house-made balsamic
crema, sea salt; with a side of arugula, grana, and extra virgin olive oil.

• 26 •

+ MEATBALL

House-made spiced blend of tender ground veal + pork meatballs
simmered in our San Marzano tomato sauce and topped with
Mozzarella + grana Padano, then finished at order in our wood
fire oven on our fresh-baked sandwich bread. Add our house-
made giardiniera and banana peppers for extra decadence +5;
served with a side of arugula, grana, and extra virgin olive oil.

• 19 •

INSALATA

+ ✓ BEET GF

Beets, walnuts, goat cheese, extra virgin
olive oil, balsamic vinaigrette, mixed greens.

• 15 •

✓ THE BASIC GF

Goat cheese, Fuji apples, candied nuts,
lemon vinaigrette, mixed greens.

• 14 •

BLACKENED CHICKEN GF

House-made blackened chicken, celery, and red onions
tossed in Sriracha mayo on a bed of mixed greens.

• 18 •

CHOPPED GF

Wood fire chicken, blue cheese,
scallions, pancetta, tomatoes,
apple cider vinaigrette, baby greens.

• 18 •

+ HAIL CAESAR

Please see our feature on this beauty opposite side of menu.

PLEASE NOTE PARTIES GREATER THAN 6 WILL
AUTOMATICALLY BE CHARGED A GRATUITY OF 20%, TO WHICH
YOU ARE MOST WELCOME TO ADD MORE SHOULD YOUR SERVICE
BE DAZZLING.

