



justice never tasted so good®

Welcome to Legal Remedy Brewing. In 2015, we converted this vacant Rock Hill, SC auto dealership into a custom craft brewery and brewpub. With over 11,000 square feet of space, the brewery houses a 17 barrel brewing system along with two smaller brewing systems, which can collectively produce up to 10,000 barrels of beer per year. We have 24 taps that we keep filled with light seasonal ales to nitro stouts. Enjoy our beer at LRB and take it home in a growler to enjoy later.

Our passion is not just beer. Our food is just as crafty as our beer. We want this to be the kind of place that we want to go – good, not fussy – honest, not pretentious. We make everything we can in house. Most days the smoker is full of bacon, or pork, or wings, or brisket, or turkey ... you get the idea. We hope you like what we have come up with.

PRELIMINARY HEARING

Charcuterie Plate 18.00

Chef's choice of artisanal meats and cheeses, stout mustard, pepper jelly, fig jam and candied pecans

Carnivore Sampler 15.00

All of our house smoked meats: turkey breast, pulled pork, brisket, bacon, stout mustard, fig jam and pepper jelly

Gavel Gavel Gavel 9.75

5 whole wings ... rubbed, smoked, and crisped in the fryer, a side of sauce if you must - sriracha honey mustard, house-made ranch, LRBeerBQ, beer blue cheese, buffalo

Pub Nachos 10.75

pub chips topped with choice of pulled pork or smoked brisket; finished with melted cheddar and pepper-jack, caramelized onions, tomatoes, roasted jalapeño chimichurri, chipotle crème fraîche

Calamari Fries 11.75

calamari steaks, sliced and fried golden brown, sweet Thai chili sauce

Giant Hot Pretzel & Pimento 7.25

served with our warm smoked jalapeño pimento cheese

Truffle Fries 7.00

truffle salt, scallions and Parmesan

Fried Pickles 7.25

hand battered here, our ranch, no packet involved

Southern Poutine 8.75

Crispy fries topped with our smoked jalapeño pimento cheese, pepper jelly, and crumbled LR Bacon

Pub Chips & Caramelized Onion Dip 5.50

caramelized onions with a hint of horseradish

Hummus..... 6.50

ask your server for today's flavor, served with rabbit food and sliced toasted baguette

Smoked NC Rainbow Trout Dip 8.50

sliced toasted baguette

JURY SELECTION

Served with chips. ~ Change chips to fries for \$1.

Add our bacon to anything for \$2 a slice. ~ Add a fried egg* to anything for \$2. ~ We have these cheeses: cheddar, blue cheese, Gruyère, pimento, American, pepper jack

Ask your server for Daily Specials

Smoked Brisket Italian Beef Sandwich10.75
house smoked brisket warmed in au jus, topped with giardiniera and pepper jack on a pretzel roll

Burger 11.75
10 oz custom ground short-rib and brisket, seasoned and griddled - arugula and pickled onions

Mandatory Grilled Chicken Sandwich 10.75
with bacon, cheddar, avocado, chipotle aioli, fresh greens



Pulled Pork Sandwich 10.75
dry rubbed, smoked ~ slaw on side

LRB Grilled Cheese 10.75
pimento, pepper jack, American, caramelized onions with bacon on sourdough ~ trust us

Smoked Turkey Sandwich 10.75
brined, rubbed, smoked, pepper jelly cream cheese, fresh greens, on brioche or marbled rye

Pork Schnitzel 10.75
pork loin pounded thin, breaded, fried, with caramelized onions, stout mustard demi-glace, Parmesan aioli

Kielbratsa 10.75
a custom blend of kielbasa and bratwurst, made fresh for us by Sal at The Peach Stand in Fort Mill, topped with sauerkraut, grilled onions, stout mustard on a pretzel roll

Veggie Burger 10.75
falafel, white beans, black eyed pea patty; topped with beer braised onions and pepper jack, cucumber sauce

LRBLT 11.75



a double decker of grilled sourdough, Duke's mayo, Glory Farm (Chester, SC) organic heirloom tomatoes, greens, with thick-cut, house-made bacon

TRIAL

Steak Frites* 18.00
char-grilled 8 oz steak, roasted jalapeño chimichurri, served over truffle fries and something green

THE JUDGE 15.00

(Jury & Executioner)
kielbratsa, house-smoked pork, LRBacon, fried egg, pimento cheese, pepper jelly, served on brioche



Shrimp n Grits 19.75
shrimp, grilled on skewers served over cheddar/scallion grit cakes with sautéed chard, finished with tasso ham gravy

Fish n Chips 11.75
LRBeer battered Pollock, remoulade, served with fries

Smokehouse Meatloaf 12.25
our ground beef, brisket, smoked turkey, and bacon, served with mashed potatoes, smoked tomato gravy and something green

Kielbratsa Platter 13.50
two kielbratsas, a custom blend of kielbasa and bratwurst made for us by Sal at the Peach Stand in Fort Mill. caramelized onions, kraut, served with mashed potatoes, mustard demi-glace and something green

Pork Schnitzel Holstein 13.50
pork loin pounded thin, breaded and fried - thin country ham, fried egg*, pickled onions, stout mustard demi-glace - served with mashed potatoes, and something green

SIDEBAR

dressings: ranch, balsamic vinaigrette, beer blue cheese, seasonal vinaigrette, sriracha honey mustard

Steak Salad* 13.75
char-grilled steak on mixed greens with blue cheese crumbles, tomatoes, pickled onions, cucumber, and shoestring potatoes

Roasted Beet/Fried Goat Cheese Salad ... 12.75
fresh roasted beets, fried honey goat cheese on mixed greens with seasonal vinaigrette and lemon aioli

Smokehouse Chef Salad 13.75
all our smoked meats on our mixed greens salad

Southern Fried Salad 11.75
mixed greens, veggies, fried chicken, candied pecans

Nacho Typical Salad 12.75
our pub nachos served on a bed of mixed greens with your choice of pulled pork or grilled chicken

Mixed Greens and Veggies 6.25

EXHIBITS

Slaw 2.00 Side salad 3.00
Chips 2.00 Mashed potatoes 2.00
Fries 3.00 Something green 2.00
Extra sauce25

APPEAL

Fried Moon Pie 5.75
Today's Special Dessert 5.75
LRB Root Beer Float 3.75

Non-Alcoholic Beverages 2.00
Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Pink Lemonade, Tea or Sweet Tea
LRB Root Beer 2.75 a pint

“juvie” for those who can't be tried as an adult
talk sides with your parents

Chicken Tenders 6.00
Grilled Cheese 6.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that our meats are smoked in the same smoker as our nuts.