



justice never tasted so good®

Welcome to Legal Remedy Brewing

A few years back, five friends decided to take their love of home brewing to the next level, and in 2014, started distributing out of a garage brewery (the only federally licensed and bonded garage in the United States for a while). Then in 2015, we found an old 1950's era car dealership in need of some love, so we spent some money, added some solar panels, put in a kitchen, and installed our two brew systems. Later we added another building for the canning line, and currently distribute both canned and draft beer throughout North and South Carolina.

In our brewpub, you will find 24 house taps that rotate weekly and range from light seasonal ales to dark barrel aged imperial stouts, something to fit every taste. You will also find some pretty amazing food. Everything we can make in-house we do— from the bacon to the sauces. We wanted the food to be as crafty as our beer, so we smoke all the meat in the kitchen here or our prep kitchen across the street. We recommend the Pint O' Bacon, which is basically a pint o' bacon. It's not on the menu, so if you order one we will know you took the time to read this far down.

We offer a full menu, both beer and food, as well as catering options. No matter what brings you here, thank you for being part of our story. We hope you enjoy LRB as much as we have!

PRELIMINARY HEARING

Charcuterie Plate 17.75 small / 29.75 big
Chef's choice of four artisanal meats and four cheeses, stout mustard, pepper jelly, fig jam and candied pecans

Carnivore Sampler 15.75
All of our house smoked meats: turkey breast, pulled pork, brisket, bacon, stout mustard, fig jam and pepper jelly

Wings 10.25
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 11.75
pub chips topped with choice of pulled pork or smoked brisket (+\$1); finished with melted cheddar and pepper-jack, caramelized onions, pickled jalapeños, tomatoes, roasted jalapeño chimichurri, chipotle crème fraîche.

Southern Poutine 9.25
Crispy fries topped with our smoked jalapeño pimento cheese, pepper jelly, and crumbled LRbacon



Calamari Fries 12.25
calamari steaks, sliced and fried golden brown, sweet Thai chili sauce

Giant Hot Pretzel & Pimento 7.75
served with our warm smoked jalapeño pimento cheese

Truffle Fries 7.25
truffle salt, scallions and Parmesan

Fried Pickles 9.25
hand battered here, our ranch, no packet involved

Pub Chips & Caramelized Onion Dip 7.25
caramelized onions with a hint of horseradish

Hummus 7.25
Chipotle Black Bean hummus, crème fraîche, served with pita points

Smoked NC Rainbow Trout Dip 10.75
served with pita points



Legal Remedy Brewing Co.®
129 Oakland Ave., Rock Hill, SC 29730
www.legalremedybrewing.com



JURY SELECTION

Served with chips. ~ Change chips to fries for \$1.
Add a fried egg* to anything for \$2. ~ Add our bacon to anything for \$2 for two slices. ~ Cheeses: cheddar, blue cheese, Gruyère, pimento, American, pepper jack, & Swiss

Burger 12.25

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

Mandatory Grilled Chicken Sandwich 13.25

with bacon, cheddar, avocado, chipotle aioli, fresh greens

The Jailbird 11.75

pickle brined chicken thigh, breaded and fried, **Hot or Not** with tangy red cabbage slaw or bleu cheese slaw (Clemson Bleu Cheese), chicken sauce, pickled okra



LRB Pastrami 12.75

rye bread, stout mustard, Gruyère cheese

Reuben 13.25

rye bread, remoulade, sauerkraut, Gruyère cheese

The Judge 13.25

brioche, LRBacon, kielbratsa, pulled pork, fried egg, pimento cheese, pepper jelly. trust us

Coffee Rubbed Brisket 13.25

chipotle aioli, spicy pickles, thick cut coffee rubbed brisket (coffee from Knowledge Perk), Gruyère cheese and a fried egg*

LRB Grilled Cheese 11.25

pimento, pepper jack, American, caramelized onions with bacon on sourdough ~ trust us

Smoked Turkey Sandwich 11.75

brined, rubbed, smoked, pepper jelly cream cheese, fresh greens, on brioche or marbled rye

Pulled Pork Sandwich 11.25

dry rubbed, smoked, LRBBeer BBQ sauce slaw on side



Pork Schnitzel 12.25

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

Kielbratsa 11.25

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

Veggie Burger 11.25

chipotle, black bean, corn patty topped with pepper jack cheese

SIDEBAR

hydroponic lettuce from South Carolina farms

Dressings: ranch, balsamic vinaigrette, beer blue cheese, seasonal vinaigrette, sriracha honey mustard, honey mustard, oil and vinegar.

Steak Salad* 19.75

coffee rubbed skirt steak, on mixed greens with blue cheese crumbles, tomatoes, pickled onions, cucumber, carrots, and french fries

Nacho Typical Salad 13.25 pork / 14.25 chicken

our pub nacho toppings served on a bed of mixed greens (no chips) with your choice of pulled pork or grilled chicken

Roasted Beet/Fried Goat Cheese Salad ... 13.75

fresh roasted beets, fried honey goat cheese on mixed greens, sliced cucumber with seasonal vinaigrette and lemon aioli

Smokehouse Chef Salad 15.25

all our smoked meats on our mixed greens salad

Southern Fried Salad 12.75

mixed greens, veggies, fried chicken, candied pecans

House Salad 8.25

mixed greens and veggies

TRIAL

Creamy Steak Pasta 19.75

garlic cream sauce, cavatappi pasta noodles topped with smoked coffee rubbed skirt steak (coffee from our friends at Knowledge Perk), roasted jalapeño chimichurri, Parmesan cheese.

Drumsticks..... 10.25

two drumsticks from Sharon Hill Farm, LRB Rubbed, smoked, then double breaded and fried, served with mashed potatoes, and something green



Smokehouse Meatloaf 13.50

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

Kielbratsa Platter 14.25

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

Shrimp n Grits 20.25

giant wild caught shrimp skewers served over cheddar/scallion grit cakes with sautéed chard, finished with tasso ham gravy

Fish n Chips 12.75

LRBeer battered Pollock, remoulade, served with fries

Pork Schnitzel Holstein 14.25

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

EXHIBITS

Slaw 2.00

Chips 2.00

Fries 3.00

Vinegar Fries 4.00

Something Green 3.00

Mash Potatoes 2.00

Side Salad 5.00

“juvie” for those who can't be tried as an adult

talk sides with your parents

Chicken Tenders 6.00

Grilled Cheese 6.00

APPEAL

Fried Moon Pie 5.75

LRB Root Beer Float 4.50

Non-Alcoholic Beverages 2.65

Coke, Diet Coke, Sprite, Dr. Pepper, Pink Lemonade, or Tea

LRB Root Beer 3.75 a pint

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

Don't forget to
take home
justice.



Catering Available

www.legalremedybrewing.com/catering

our food is as crafty as our beer