

vivienne.

Vivienne Autumn 2026 Menu @ Free Range Brewing

carrots, seabuckthorn, fennel, horseradish, pea puree 12
oysters (2) persimmon and pumpkin seed oil mignonette m/p
fried skate cheeks, nordic slaw, tarragon ranch, jammy egg 28
fish & chips (haddock), shoestring fries 22
flæskesteg plate (crispy roast pork loin), red cabbage, pickles, sausage 28

wild duck breast, hay smoked mash potatoes, kirsebærvin jus
apple compote 47
(only available on Friday and Saturday)

add shoestring fries to anything 6

smørrebrød
danish open faced sandwiches

rabbit and pork cheek terrine, pickled beets, dill 15
roast beef and horseradish, remoulade, fried onions, microgreens 13

served on rugbrød (nordic rye) from our friends at Verdant Bread

sweet

nectarine red miso & brown sugar ice cream, grated hazelnut 12
buckwheat æbleskiver (pancake balls), red currant jam, cardamom sugar 10

*Served raw or undercooked, orcontains (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

words from our team on the autumn menu

Our inaugural autumn menu offering at Free Range Brewing is a celebration of preservation, orchard fruits, coastal bounties, warm days and cool nights on the farm, hygge, and most importantly, slowing down and spending time with our loved ones.

We sought to create a menu that brings a harmony between our Danish traditions of preparing for the winter with a hyperlocal focus on North & South Carolina ingredients and produce. Putting the spotlight on our fabulous farmers, fishermen and women, and suppliers.

We look forward to spending this season of harvest with you.

Thank you to our partners

Old North Farm
Boy & Girl Farm
Freshlist
Joyce Farms
Anson Mills
Orrman's Cheese
Chop Shop Butchery
Clean Catch Fish Market
Browne Trading Company
Verdant Bread
Saltwerk
Spicewalla

& Free Range Brewing