



## Small Plates

<b>Crispy Calamari</b> tomato pudding, lemon dijon aioli	11. <sup>95</sup>
<b>Yellowfin Tuna Tartare</b> ginger sambal vinaigrette, wasabi aioli, house made potato chips	13. <sup>95</sup>
<b>House Made Creamy Blue Cheese Potato Chips</b> warm fried chips, Valley Shepherd Crema de Blue cheese	9. <sup>95</sup>
<b>Smoked Pulled Pork Tacos</b> black bean salsa, queso fresco, pico slaw, cilantro crème fraiche	10. <sup>95</sup>
<b>House Made Pretzels</b> spicy Ghost Pony cheese sauce, TR honey mustard	5. <sup>95</sup>

## Salads

<b>Chopped Cobb</b> romaine, avocado, tomato, turkey, egg, bacon, blue cheese, blue cheese dressing	12. <sup>95</sup>
<b>Grilled Chicken Caesar Salad</b> free range chicken, romaine, pecorino sourdough crouton	16. <sup>95</sup>
<b>Gulf Shrimp</b> thin sliced kale, poached pears, cranberries, pecans, blue cheese, mulled cider dressing	19. <sup>95</sup>
<b>Wild Isles Salmon</b> local greens, tomato, citrus segments, feta, pickled onion, sherry-shallot dressing	18. <sup>95</sup>
<b>Wagyu Flat Iron Steak</b> arugula, shaved fennel, carrot, pickled onion, red wine vinaigrette	18. <sup>95</sup>
<b>Farmers Market Salad</b> local greens, locally farmed vegetables, white balsamic vin, local cheese	11. <sup>95</sup>

## Sandwiches

<b>Pressed Turkey Avocado</b> free range turkey, avocado, bacon, red onion, chipotle mayo, ciabatta	12. <sup>95</sup>
<b>Georgia Reuben</b> free range turkey, creamy slaw, Russian dressing, swiss cheese, toasted rye	12. <sup>95</sup>
<b>Classic Cuban</b> maple glazed ham, smoked pork roast, swiss cheese, mustard, pickles, French bread	12. <sup>95</sup>
<b>Thanksgiving Sandwich</b> free range turkey, sausage stuffing, cranberry chutney, sage mayo	12. <sup>95</sup>
<b>Soup &amp; Half Sandwich</b> choice of a cup of soup & half of one of the sandwiches listed above	12. <sup>95</sup>
<b>Pulled Pork</b> hand pulled pork, BBQ sauce, slaw, on a bun with chips	12. <sup>95</sup>
<b>Salmon BLT Wrap</b> whole wheat tortilla, lemon aioli, avocado, bacon, red onion, tomato, chips	16. <sup>95</sup>
<b>Crab Cake Sandwich</b> colossal lump crab meat, comeback sauce, pico slaw, on a brioche bun with chips	14. <sup>95</sup>
<b>Fish Sandwich</b> Ghost Pony beer battered, slaw, tartar sauce, on a brioche bun with Old Bay chips	16. <sup>95</sup>
<b>Texas Brisket</b> spice rubbed & hickory smoked, creamy slaw, pickles, caramelized onions	13. <sup>95</sup>
<b>Southern Soul Chicken</b> buttermilk biscuit, fried chicken breast, sharp cheddar, sausage gravy	13. <sup>95</sup>

## Burgers

<b>Vermont Cheddar Burger</b> harvest ribeye blend, hand cut fries	12. <sup>95</sup>
<b>TR Grass Fed Burger</b> Red Dragon ale-mustard cheddar cheese, caramelized onions, rosemary aioli	16. <sup>95</sup>
<b>Free Range Turkey Burger Deluxe</b> bacon, lettuce, tomato, onion, pickle, super special secret sauce	13. <sup>95</sup>
<b>Vegetarian Mushroom &amp; Quinoa Burger</b> rosemary aioli, caramelized onions, cheddar cheese, slaw, chips	12. <sup>95</sup>
<b>Steakhouse Burger</b> blue cheese, crispy bacon, buttermilk battered onion rings, steak sauce mayo	15. <sup>95</sup>

## Sides

<b>Hand Cut Frites</b> rosemary aioli	6. <sup>95</sup>	<b>Four Cheese Mac n' Cheese</b>	6. <sup>95</sup>
<b>BBQ Pulled Pork Mac n' Cheese</b>	9. <sup>95</sup>	<b>Vermont Cheddar &amp; Bacon Grits</b> Castle Valley Mills stone ground	7. <sup>95</sup>
<b>Local Vegetable of the Day</b>	7. <sup>95</sup>	<b>Buttermilk Battered Local Onion Rings</b> tomato & horseradish remoulade	6. <sup>95</sup>

## **BREW JERSEY, EAT LOCAL.**

We support our local growers & artisans  
in an effort to put the "Garden" back in the Garden State.

**\*\*Our Brewer's Room is available for your next private event\*\***

\*Please make your server aware of any allergies or dietary restrictions\*



TrapRockRestaurantBrewery



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