



Est. 1997

LUNCH
Spring 2025
V—Vegetarian
GF—Gluten Free
GFA—Gluten Free Available
VG-Vegan

STARTERS

- Those Flaky Cheddar Biscuits** just made, whipped maple butter (2 pc, 4.⁹⁵ / 4 pc, 5.⁹⁵ / 6 pc, 6.⁹⁵) V
Add Southern Gravy breakfast sausage, bacon, cream 3.⁹⁵
- Creamy Clam Chowder** garlic parmesan croutons & crispy bacon 11.⁹⁵ GFA
- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.⁹⁵ GF
- Local East Coast Oysters** half dozen, by the half shell 18.⁹⁵ GF
- Cauliflower Burnt Ends** brisket seasoned & smoked, Alabama white sauce, fresh chives 12.⁹⁵ V
- Crispy RI Calamari** tempura battered, pickled vinegar cherry peppers, sriracha-lime aioli, chopped parsley 16.⁹⁵
- Warm Soft Pretzels** fresh baked, Ghost Pony beer cheese, TR honey mustard 14.⁹⁵ V
- Blue Cheese Fondue Potato Chips** house made potato chips, blue cheese crumbles 10.⁹⁵ V
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.⁹⁵ GFA
- Alabama Style Hickory Smoked Wings** Alabama white sauce, fresh chives 14.⁹⁵
- Four Cheese Queso Dip** pico de gallo, salse verde, tortilla and pretzel chips, pretzel bites, BBQ pork or beef brisket 18.⁹⁵

SALADS

- Steak Wedge** frizzled onion, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing 24.⁹⁵ GFA
- Grilled Chicken Caesar Salad** romaine, house made parmesan croutons, shredded parmesan, Caesar dressing 21.⁹⁵
- Harvest Salmon Salad** baby spinach, strawberries, almonds, pickled red onions, radish, goat cheese & cocoa fritters, rosé vinaigrette 24.⁹⁵
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 19.⁹⁵
- Grilled Cajun Shrimp Salad** mixed greens, avocado, bacon, tomato, shredded parmesan, ranch dressing 24.⁹⁵ GFA



Brewer’s Lunch 19.⁹⁵

Choice of: Creamy Clam Chowder or Old Fashioned Chicken Soup (GF)

Choice of: Harvest Salad or Caesar

Choice of: Pan Seared Salmon, Nashville Chicken Slider, or Classic Cheese Burger Slider



HOUSE SPECIALTIES

- Fall off the Bone Baby Back Ribs** half rack, hickory BBQ sauce, creamy slaw, frites 18.⁹⁵ GF
- Beer Battered Atlantic Cod Sandwich** brioche, whole grain mustard, celery root remoulade, malt vinegar frites 20.⁹⁵
- BBQ Pulled Pork Sandwich** BBQ ranch slaw, pickles, frites 20.⁹⁵
- Yellowfin Tuna Tacos** sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli 19.⁹⁵ GFA
- Crispy Chicken Cordon Bleu Sandwich** gruyere cheese, Canadian bacon, honey mustard, pickles, queso, frites 20.⁹⁵
- The Brewers Burger** caramelized onions, pepper jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 20.⁹⁵
- Creole Chicken Pasta** mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 20.⁹⁵
- House Smoked Beef Brisket Sandwich** house special onions, queso, frites 20.⁹⁵
- Nashville Hot Fried Chicken Quesadilla** pickles, pepper jack cheese, ranch dressing 17.⁹⁵
- TR Turkey Club** grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house made chips 17.⁹⁵
- Grain Bowl** wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 18.⁹⁵

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering,
as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.