



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 shell, by the half dozen 18.⁹⁵ GF
- Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.⁹⁵ GFA V
- Warm Soft Pretzels** fresh baked, Ghost Pony beer cheese, TR honey mustard 14.⁹⁵ v
- Nashville Hot Chicken Quesadilla** crispy-juicy fried chicken, pickles, pepper-jack cheese, TR ranch dressing 17.⁹⁵
- Blue Cheese Fondue Potato Chips** house made potato chips, blue cheese crumbles 10.⁹⁵ v
- Cauliflower Burnt Ends** brisket seasoned & smoked, Alabama white sauce, fresh chives 12.⁹⁵ v
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.⁹⁵ GFA
- Crispy RI Calamari** tempura battered, pickled vinegar cherry peppers, sriracha-lime aioli, chopped parsley 16.⁹⁵
- 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

- Caesar Salad** romaine, house-made parmesan croutons, shredded parmesan, creamy Caesar dressing 13.⁹⁵
- Harvest Salad** baby spinach, strawberries, almonds, pickled red onions, radish, goat cheese & cocoa fritters, rosé vinaigrette 15.⁹⁵ V
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 24.⁹⁵
- Wedge** frizzled onions, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing 15.⁹⁵ GFA V

HOUSE SPECIALTIES

- Harvest Pork Chop** Plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 34.⁹⁵
- Pepper Crusted Salmon** parsnip purée, rainbow swiss chard, red wine reduction, & basil oil 34.⁹⁵ GF
- Fall off the Bone Baby Back Ribs** hickory BBQ sauce, creamy house-made slaw, fully loaded baked potato 29.⁹⁵ GF
- Pomegranate Glazed Short Rib** sweet potato purée, roasted carrots, frizzled onion rings 36.⁹⁵ GFA
- Yellowfin Tuna Tacos** sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli 29.⁹⁵ GFA
- 18 Hour BBQ Brisket** creamy mac & cheese, crispy brussels sprouts, and our just baked cheddar biscuits —*limited availability!* 29.⁹⁵
- Center Cut Filet Mignon** whipped Yukon gold potatoes, roasted Brussels sprouts, sauce bordelaise 45.⁹⁵ GF
- The Brewers Burger** caramelized onions, pepper-jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 21.⁹⁵
- Grilled NY Strip Steak** maître d'hôtel compound butter, “loaded” whipped potatoes, charred mini sweet peppers 40.⁹⁵ GF
- Creole Chicken Pasta** mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 25.⁹⁵
- East Coast Halibut** pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc 38.⁹⁵
- Fish and Chips** beer battered Atlantic Cod, whole grain mustard, remoulade sauce, salt and malt vinegar frites 24.⁹⁵
- Grain Bowl** wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 24.⁹⁵

COMPLEMENTS

Mac & Cheese/Brisket Mac & Cheese	9. ⁹⁵ /12. ⁹⁵	Frites/Truffle Frites	9. ⁹⁵ /10. ⁹⁵
“Loaded” Whipped Potato GF	10. ⁹⁵	Whipped Yukon Gold Potatoes GF V	9. ⁹⁵
Broccolini Garlic Confit & EVOO GF V	9. ⁹⁵	Roasted Brussels Sprouts pancetta GF	9. ⁹⁵
Fully Loaded Baked Potato GF	9. ⁹⁵	Sweet Potato Purée candied walnuts GF V	9. 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.