



Est. 1997

BRUNCH

Spring 2025

V—Vegetarian

GF—Gluten Free

GFA—Gluten Free Available

VG— Vegan

STARTERS

- Creamy Clam Chowder** garlic parmesan croutons & crispy bacon 11.⁹⁵ GFA
- Lemon Chicken Soup** spinach, orzo, chicken meatballs, parsley 10.⁹⁵ GFA
- Local East Coast Oysters** half shell, by the half dozen 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
- 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
- Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.⁹⁵ GFA V
- 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
- Four Cheese Queso Dip** pico de gallo, salsa 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, parmesan croutons, shredded parmesan, creamy Caesar dressing 21.⁹⁵
- Harvest Salmon Salad** 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 GF

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- Sunrise Over Idaho** bacon, tater-tots, sauteed peppers, caramelized onions, sunny-side egg, hollandaise 19.⁹⁵
- Vegetable Frittata** pesto, broccoli, caramelized onions, potatoes, mixed greens salad 15.⁹⁵ GF V
- The B.E.C. Burger** bacon, sunny-side egg, pepper-jack cheese, sriracha aioli, tater-tots 20.⁹⁵
- Southern Eggs Benny** flaky cheddar biscuit, Canadian bacon, poached egg, hollandaise, breakfast potatoes 15.⁹⁵
- Silver Dollar Bananas Foster Pancakes** caramelized bananas, brown sugar—rum sauce, whipped cream, maple syrup 14.⁹⁵

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
- Crispy Chicken Cordon Bleu Sandwich** gruyere cheese, Canadian bacon, honey mustard, pickles, queso, frites 20.⁹⁵
- TR Turkey Club** grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house-made chips 17.⁹⁵
- 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
- House Smoked Beef Brisket Sandwich** house special onions, queso, frites 20.⁹⁵
- The Brewers Burger** caramelized onions, pepper jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 20.⁹⁵
- Nashville Hot Fried Chicken Quesadilla** pickles, pepper jack cheese, ranch dressing 17.⁹⁵
- Grain Bowl** wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas 18.⁹⁵ V
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan 24.⁹⁵ GF

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.