



STARTERS

- Those Flaky Cheddar Biscuits just made, whipped maple butter (2 pc, 4.⁹⁵ / 4 pc, 5.⁹⁵ / 6 pc, 6.⁹⁵) ^V
- New England Corn & Clam Chowder roasted local sweet corn, garlic parmesan croutons, crispy bacon 11.⁹⁵ ^{GFA}
- Lemon Chicken Soup spinach, orzo, chicken meatballs, parsley 10.⁹⁵ ^{GFA}
- 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
- 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, tortilla chips, pretzel bites, choice of BBQ pork or beef brisket 18.⁹⁵

SALADS

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

HOUSE SPECIALTIES

- Harvest Pork Chop Plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 34.⁹⁵
- Faroe Island Salmon baby bok choy, shiitake mushrooms, sauteed spinach, roasted garlic cream 34.⁹⁵ ^{GF}
- Fall off the Bone Baby Back Ribs hickory BBQ sauce, creamy house-made slaw, frites 29.⁹⁵ ^{GF}
- 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
- Grilled Filet Mignon whipped Yukon gold potatoes, roasted asparagus, black garlic-miso puree, feta cheese, bordelaise 45.⁹⁵ ^{GF}
- The Brewers Burger caramelized onions, pepper-jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 21.⁹⁵ ^{GFA}
- Creole Chicken Pasta mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 25.⁹⁵
- East Coast Halibut zucchini ribbons, English pea puree, charred Vidalia onion salsa, basil and mint 38.⁹⁵ ^{GF}
- 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 broccoli, heirloom cherry tomatoes, snow and snap peas 24.⁹⁵ ^{GF V}
- Zucchini Spaghetti & Chicken Ricotta Meatballs charred tomato sauce, parmesan 28.⁹⁵ ^{GF}

COMPLEMENTS

Mac & Cheese/Pork or Brisket Mac & Cheese	9. ⁹⁵ / 12. ⁹⁵	Frites/Truffle Frites	V	9. ⁹⁵ / 10. ⁹⁵
Roasted Broccoli	^{GF V} 9. ⁹⁵	Roasted Asparagus	^{GF V}	10. ⁹⁵
Whipped Yukon Gold Potatoes	^{GF V} 9. ⁹⁵	black garlic-miso puree, feta cheese crumbles		
Roasted Mushrooms	^{GF V} garlic and herbs 10. ⁹⁵	Shaved Brussels Sprouts	^{GF V} bacon lardons	10. 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.