



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 Clam Chowder garlic parmesan croutons & crispy bacon 11.95

Candy Roaster Squash & Coconut Soup tamarind, cilantro 10.95 VG

Crispy Chicken Cigars corn tortilla, chicken, tomatillo & avocado salsa, lime crema, cabbage, Oaxacan cheese, cilantro 16.95

Local NJ Burrata figs, Aleppo pepper spiced honeynut squash, pomegranate seeds, arugula & basil oil, filone toast 16.95 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

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

Fall Harvest Salad young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber 15.95 V/GF

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 pommery whipped potatoes, bacon brussels sprouts, maple chili glaze 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

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 broccoli, 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

Chicken Pot Pie flaky puff pastry crust, butternut squash, mushrooms, potatoes, english peas, herbs 32.95

Creole Chicken Pasta mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 25.95

East Coast Halibut delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote 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, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, crispy fried brussels sprout leaves 24.95 GF V

Spaghetti Squash & Chicken Ricotta Meatballs charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, 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	Shaved Brussels Sprouts GF V bacon lardons	10.95
Whipped Yukon Gold Potatoes GF V	9.95	Roasted Mushrooms GF V garlic and herbs	10.95