



## STARTERS

**Those Flaky Cheddar Biscuits** [V] *just made, whipped maple butter* (2 pc, 4.95 / 4 pc, 5.95 / 6 pc, 6.95)

**New England Clam Chowder** *garlic parmesan croutons & crispy bacon* 11.95

**Steakhouse Chili** *bacon, filet tips, brisket & chuck blend, beer reduced tomato stew, sour cream, cheddar* 12.95

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

**Local NJ Burrata** [V] *figs, Aleppo pepper honeynut squash, pomegranate seeds, arugula & basil oil, baguette* 16.95

**Warm Soft Pretzels** [V] *fresh baked, Ghost Pony beer cheese, TR honey mustard* 14.95

**Nashville Hot Chicken Quesadilla** *crispy-juicy fried chicken, pickles, pepper-jack cheese, TR ranch dressing* 17.95

**Cauliflower Burnt Ends** [V] *brisket seasoned & smoked, Alabama white sauce, fresh chives* 12.95

**Tuna Tartare Crisps** *avocado smash, wasabi aioli, pickled ginger, 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** [V][GF] *young lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber* 15.95

**Chicken Katsu Salad** *arugula, mango, tomato, red pepper, carrot, Napa cabbage, Asian sesame 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** [GF] *pommery whipped potatoes, bacon brussels sprouts, maple chili glaze* 34.95

**Fall off the Bone Baby Back Ribs** [GF] *hickory BBQ sauce, creamy house-made slaw, frites* 29.95

**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, just baked cheddar biscuits — limited availability!* 29.95

**Grilled Filet Mignon** [GF] *whipped Yukon gold potatoes, roasted broccoli, black garlic-miso puree, feta cheese, bordelaise* 45.95

**The Brewers Burger** *caramelized onions, pepper-jack cheese, pickles, lettuce, tomato, rosemary aioli, frites* 21.95

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

**East Coast Halibut** [GF] *delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote* 38.95

**Fish & Chips** *beer battered Atlantic Cod, whole grain mustard, remoulade sauce, salt and malt vinegar frites* 24.95

**Grain Bowl** [V] *wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves* 18.95

**Spaghetti Squash & Chicken Ricotta Meatballs** [GF] *tomato sauce, swiss chard, hon shimeji mushroom, basil, parmesan* 24.95

## COMPLEMENTS

**Mac & Cheese** 9.95

**Pork or Brisket Mac & Cheese** 12.95

**Roasted Broccoli** [V][GF] 9.95

**Whipped Yukon Gold Potatoes** [V][GF] 9.95

**Pommes Frites** 9.95

**Parmesan Truffle Frites** [V] 10.95

**Shaved Brussels Sprouts** [V][GF] *bacon lardons* 10.95

**Roasted Mushrooms** [V][GF] *garlic & herbs* 10.95

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

*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 or eggs may increase your risk of a foodborne illness.*