



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
- 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] *celery root puree, red pepper sauce, celery root slaw, sunchoke chips* 34.95
- Fall off the Bone Baby Back Ribs** [GF] *hickory BBQ sauce, creamy house-made slaw, loaded baked potato* 29.95
- Yellowfin Tuna Tacos** *sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli* 29.95
- 18 Hour BBQ Brisket** *mac & cheese, asparagus, arugula & basil pesto, parmesan, cheddar biscuits — limited availability!* 29.95
- Snake River Farms Wagyu Flank Steak** *hand-rolled cheesy disco potato tots, roasted sweet peppers and onions, gravy* 42.95
- Grilled Filet Mignon** [GF] *whipped yukon gold potatoes, roasted asparagus, arugula & basil pesto, parmesan, bordelaise* 45.95
- The Brewers Burger** *caramelized onions, Cooper sharp 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** *creamy yellow grits, roasted corn, bacon vinaigrette, toasted bread crumbs, herb oil* 38.95
- Fish & Chips** *beer battered Atlantic cod, whole grain mustard, remoulade sauce, salt and malt vinegar frites* 24.95
- Grain Bowl** [GF][VG] *quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado* 18.95
- Spaghetti Squash & Chicken Ricotta Meatballs** [GF] *tomato sauce, swiss chard, hon shimeji mushroom, basil, parmesan* 24.95

COMPLEMENTS

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| Mac & Cheese 9.95 | Whipped Yukon Gold Potatoes [V][GF] 9.95 |
| Pork or Brisket Mac & Cheese 12.95 | Pommes Frites or Parmesan Truffle Frites [V] 9.95/10.95 |
| Roasted Broccoli [V][GF] 9.95 | Roasted Asparagus [V][GF]
<i>arugula & basil pesto, parmesan</i> 10.95 |
| Loaded Baked Potato [GF] 9.95
<i>butter, sour cream, bacon, chives</i> | Roasted Mushrooms [V][GF] <i>garlic & herbs</i> 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.