



Est. 1997

STARTERS

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

Corn & Clam Chowder *New England style, brioche croutons, parsley, 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] *oven roasted flavor bomb tomato, balsamic glaze, sunflower seed pesto, extra virgin olive 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, fresh strawberries, dried blueberries, radish, Camembert cheese, rosé vinaigrette, almonds* 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] *zucchini fritters, Jersey corn, zucchini, flavor bomb tomatoes, beurre blanc* 34.95

Roasted Stuffed Chicken [GF] *prosciutto, spinach, leeks, Gruyère, cauliflower puree, glazed carrots, sherry vinegar sauce* 32.95

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

Zucchini Noodles & Chicken Ricotta Meatballs [GF] *tomato sauce, basil, parmesan* 24.95

COMPLEMENTS

Mac & Cheese 9.95

Pork or Brisket Mac & Cheese 12.95

Loaded Baked Potato [GF] 9.95
butter, sour cream, bacon, chives

Whipped Yukon Gold Potatoes [V][GF] 9.95

**Pommes Frites or
Parmesan Truffle Frites** [V] 9.95/10.95

Roasted Asparagus [V][GF]
arugula & basil pesto, parmesan 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.