



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

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

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.