



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
- 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** figs, Aleppo pepper honeynut squash, pomegranate seeds, arugula & basil oil, baguette 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 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** 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, loaded baked potato 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
Loaded Baked Potato	^{GF} 9. ⁹⁵			
butter, sour cream, bacon, chives				

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.