



Est. 1997

BRUNCH

- Eggs** any style **Over Idaho** organic eggs, hand-rolled cheesy potato tots, Nueske’s bacon, arugula, chives, side of chipotle hollandaise 19.95
- Spinach, Mushroom & 3 Cheese Quiche** leeks, salsa verde, arugula salad 19.95
- Southern Eggs Benny** flaky cheddar biscuit, Canadian bacon, poached egg, hollandaise, breakfast potatoes 15.95
- Taylor Ham, Egg & Cooper Sharp Cheese Sandwich** toasted brioche bun, hand-rolled cheesy potato tots, arugula salad 14.95
- Avocado Toast** [V] smashed avocado, radish, feta cheese, pickled red onion, sourdough (add 2 eggs 18.95) 13.95

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
- Cauliflower Burnt Ends** [V] brisket seasoned & smoked, Alabama white sauce, fresh chives 12.95
- Crispy RI Calamari** tempura battered, pickled vinegar cherry peppers, sriracha-lime aioli, chopped parsley 16.95
- Warm Soft Pretzels** [V] fresh baked, Ghost Pony beer cheese, TR honey mustard 14.95
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, crisps 17.95
- 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
- Local NJ Burrata** [V] figs, Aleppo pepper honeynut squash, pomegranate seeds, arugula & basil oil, baguette 16.95

SALADS

- Grilled Chicken Caesar Salad** romaine, house made parmesan croutons, shredded parmesan, Caesar dressing 21.95
- Harvest Salmon Salad** young lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber 24.95
- Chicken Katsu Salad** mango, tomato, red pepper, carrot, Napa cabbage, arugula, Asian sesame dressing, peanuts, jalapeno 19.95
- Grilled Cajun Shrimp Salad** [GF] mixed greens, avocado, bacon, tomato, shredded parmesan, ranch dressing 24.95



Brewer’s Lunch 19.95

Choice of: New England Clam Chowder or Steakhouse Chili

Choice of: Harvest Salad or Caesar Salad

Choice of: Pan Seared Salmon, Crispy Chicken Cordon Bleu Slider or Classic Cheese Burger Slider



HOUSE SPECIALTIES

- Fall off the Bone Baby Back Ribs** half rack, hickory BBQ sauce, creamy slaw, frites 18.95
- Fish & Chips** beer battered Atlantic Cod, whole grain mustard, remoulade sauce, salt and malt vinegar frites 24.95
- BBQ Pulled Pork Sandwich** BBQ ranch slaw, pickles, frites 20.95
- Yellowfin Tuna Tacos** sesame seed crusted tuna, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli 19.95
- The Brewers Burger** caramelized onions, pepper jack cheese, pickles, lettuce, tomato, rosemary aioli, frites 20.95
- Creole Chicken Pasta** mushrooms, peppers, onions, crispy fried chicken, Cajun cream sauce 20.95
- House Smoked Beef Brisket Sandwich** house special onions, four cheese queso, frites 20.95
- Nashville Hot Fried Chicken Quesadilla** pickles, pepper jack cheese, ranch dressing 17.95
- TR Turkey Club** grilled sourdough, crispy bacon, NJ tomato, shredded iceberg, herb aioli, house made chips 17.95
- 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

[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.