

• COCKTAILS •

BRICK FARM TAVERN BARREL AGED MANHATTAN Wild Turkey 101 Rye Whiskey, Dolin Rouge, Cocchi Torino	16
CHAI HOT TODDY Wild Turkey 101 Rye Whiskey, Apple Brandy, Chai Tea, Lemon Juice, Honey, Ginger	14
SNOW DAZE Hot Chocolate, Brown Butter Bourbon, Bailey's Irish Cream, Chambord	14
SMOKIN AT SUNRISE Tequila, Mezcal, Passionfruit, Lime, Grenadine	14
TIPSY TART SMS Graham Cracker Vodka, Lillet, Vanilla, Lemon, Meringue Foam	14
I NEED MONEY, YOU NEED HONEY Barr Hill Gin, Coconut, Averna, Blueberry, Lemon, Egg White	14
WHO ARE THESE KIDS & WHY ARE THEY CALLING ME GRANDDAD Old Granddad Bourbon, Peach, Rhubarb, Spiced Rum, Lemon	13
FIST & GUN Brown Butter Bourbon, NJ Apple Cider, Ginger, Lemon, Bitters	13
SPEAK OF THE DEVIL Tequila, Spicy Fresno Chile, Mango, Lime	13
STILL LIVING THE DREAM Brown Butter Bourbon, Dolin Rouge, Raspberry, Maple, Lemon, Bitters	13
BRICK FARM OLD FASHIONED Buffalo Trace Bourbon, House Bourbon Syrup, Orange, Cherry, Angostura	14
FEAR IS THE MIND KILLER Rum Blend, Orgeat, Fernet, Lime, Amaro, Falernum, Vanilla	14

HOUSEMADE ITALIAN CREAM SODA Raspberry, Blueberry Lemon, Mango	5
BOYLAN'S REAL SUGAR SODA Cola, Diet Cola, Orange, Root Beer, Ginger Ale, Black Cherry, Lemon-Lime, Cream	5
ANXO CIDERS Zero Sugar, Gluten Free - "Nevertheless"(Eden Collab) - Dry Vt Cider, "Pride", "District Dry"	7 - 9

• WINES BY THE GLASS •

PROSECCO Lamberti, Veneto, Italy	11
ROSE PROSECCO , Rezzadore, Veneto, Italy	12
CHAMPAGNE , Mouzon-Leroux, "L'atavique", Grand Cru, Champagne, France	25
ROSE Domaine De La Bastide "Figue", Cotes Du Rhone, France	12
WHITE BLEND Gail Wines, Sonoma California	13
PINOT GRIGIO Muri Gries, Alto Adige, Italy	13
SAUVIGNON , Domaine De La Pointe, Touraine, France	13
RIESLING Spater-Veit, "Feinherb", Mosel, Germany	12
WHITE BURGUNDY Clotilde Davenne, Burgundy, France	14
CHARDONNAY Talley, "Arroyo Grande Estate", Central Coast, California	16
PINOT NOIR Holloran, Willamette Valley, Oregon	15
RED BURGUNDY Cornu-Camus, Hautes-Cotes De Beaune, Burgundy, France	13
SUPER TUSCAN Corzano, "Il Corzanello". Tuscany, Italy	13
COTES DU RHONE Domaine De La Bastide, Rhone, France	12
MALBEC Forastero, Mendoza, Malbec	13
CORVINA BLEND Azienda Agricola, "Classico", Valpolicella, Italy	12
CABERNET SAUVIGNON Treana, Paso Robles, California	14
CABERNET SAUVIGNON Hardin, Napa Valley, California	20

• NJ CRAFT ON DRAFT •

TROON , "Children Of The Urn" Hoppy Ale 8.5%, 10oz	9
TROON , "Spewing Purulence" Hoppy Ale 8.9%, 10oz	9
TROON , "Sacrificial Dance" Hoppy Ale 9.1%, 10oz	9
ICARUS , "Liberty And Prosperity" Neipa 6.8%, 16oz	8
CARTON BREWING , "Irish Coffee" Golden Imperial Coffee Cream Peppermint Ale 12%, 10oz	8
OSKAR BLUES , "Ba 21 Vol. 7" Barrel Aged Imperial Stout 11.5%, 10oz	8
LUDLAM ISLAND , "DDH Water Guns & Rainbows" Ipa 7.5%, 16oz	8
HEAVY REEL , "Kaonashipa" Sour Ipa 8%, 10oz	8
BEER TASTERS , 5oz	4.5 - 5



• TO SHARE •

- CHEESE PLATE** Kidchego, Old Gold, Pepato, Chef's Accompaniments **V 16**
- SPICY GARLIC BUFFALO HUMMUS** Blue Cheese Mousse, Crudite, Crostini, Housemade BBQ Spiced Chips **V 10**
- VEGETARIAN SPRING ROLLS** Turnips, Onions, Brussel Sprouts, Squash, Teriyaki **V 9**
- HOMEMADE BISCUITS** Herbs De Provence, Balsamic Onion Butter **V 8**
- CHARCUTERIE** Chicken Liver Mousse, Pork Lomo, Proscuitini, Chef's Accompaniments **16**

• SMALL PLATES •

- CREAMY SUNCHOKE SOUP** Truffle Chive Crema, Gin And Lime Compressed Celery, Sesame Cracker **V 12**
- CRISPY BERKSHIRE PORK BELLY** Rosemary Polenta, Apple-Blueberry Mostarda, Caramelized Fennel **16**
- SALMON PATE** Lemon Curd, Everything Spice Cracker, Balsamic Caviar **15**
- HANDMADE EMPANADAS (3)** Braised Short Rib, Peppers, Onions, Potatoes, Chipotle Aioli **15**
- ROLLING HILLS FARM'S GREENS SALAD** Mixed Greens, Radish, Carrot, Champagne Vinaigrette **V GF 10**
- FOCCACIA TOAST** Goat Cheese, Honey Black Garlic, Spicy Apple Chutney **9**
- PERSIMMON BURRATA** Pine Nut Pudding, Maple Sage Vinaigrette, Frisee **9**

• LARGE PLATES •

- BACON WRAPPED MONKFISH** Leek Risotto, Lobster Raviolo, Fennel & Blood Orange Salad, Lemon Curd, Mushrooms, Crispy Leeks **32**
- SWEET POTATO GNOCCHI** Mustard Espuma, Shaved Brussels Sprouts, Grilled Apple, 64° Egg, Cranberry Marmalade, Toasted Pumpkin Seed **V 20**
- GRILLED TOFU** Cider Gastrique, Carrot Cumin Jus, Mushroom, Saffron Cauliflower Puree **V GF 20**
- DOUBLE BROOK FARM BERKSHIRE PORK CHOP** Apple Relish, Maple Poached Cranberries, Sweet Potato Puree, Honey Roasted Brussel Sprouts **GF 32**
- THISTLE CREEK FARM GRASS FED STEAK**
Squash Mousse, Crispy Sunchoke, Tamari Glazed Onions, Balsamic Jus
8 OZ SIRLOIN 32
16 OZ RIBEYE 56
- DOUBLE BROOK FARM CHICKEN ROULADE** Smoked Ham, Swiss Cheese, Celery Root Puree, Carrot, Mushroom, Pearl Onion, Bechamel **30**
- 100% GRASS FED DEVON BEEF BURGER** Bacon Jam, Lettuce, Tomato, Cheddar, Garlic Aioli, Tavern Potato Wedges **19**
ADD FARM EGG +1.5
- BRAISED KATAHDIN LAMB** Root Vegetable Gratin, Roasted Broccoli, Brown Butter Turnips, Lamb Jus, Pistachio Gremolata **28**
- V-VEGETARIAN**
GF-GLUTEN FREE

Please Inquire With Server For Vegan Options

• OUR STORY •

WELCOME TO BRICK FARM TAVERN ON DOUBLE BROOK FARM.

Our pigs, sheep, ducks, chickens and turkeys are born and raised right here in Hopewell, NJ on 800 acres of grass pasture. Our 100% grass fed beef is raised on Thistle Creek Farm in Tyrone, Pennsylvania. Our pigs, chickens, ducks and turkeys supplement their foraged diet with a locally grown, GMO free, food of corn, soybeans, flax, alfalfa and minerals. We have worked hard to develop solid bonds with our local farmers, fishermen, and artisans whose passion is evident in the quality of their products we offer. • Brick Farm Tavern is also the unofficial taproom for Troon Brewery, and informal tasting room for Sourland Mountain Spirits. The brewery and distillery are located right here on our property.