

HOME GROWN MENU

TRIUMPH'S BREWERS SELECT THE BEST INGREDIENTS FOR OUR CRAFT BREWS. OUR HOMETOWN MENU ALLOWS TRIUMPH'S CHEFS TO DO THE SAME. THIS FREQUENTLY CHANGING MENU SHOWCASES ORGANIC AND SUSTAINABLE ITEMS SOURCED FROM REGIONAL AND LOCAL FARMS. CHEERS!

SMALL PLATES

cherry grove cheese board herdsman, toma primavera, garlic peppercorn jack, *terhune orchard* empire apple, raw almond, fig jam, truffle honey, crostini 12

risotto spanish baby octopus, smoked andouille, *amwell valley* garlic chive, peppadew pepper coulis 10

oysters casino chincoteague oyster, *blooming glen* sweet onion, pepper, bacon, *graiff farm* baby arugula 10

SALADS

poached salmon *amwell valley* bibb lettuce, fig, pickled onion, feta, candied walnut, *davidson farm* roasted maitake mushroom, bacon vinaigrette 14

flam farm beet *graiff farm* baby arugula, endive, *terhune orchard* granny smith apple, *cherry grove* buttercup brie, toasted almond, orange-honey vinaigrette 12

katona farm asparagus mixed green, poached egg, *berkshire* prosciutto, pickled red onion, carrot, pine nut, roasted shallot vinaigrette 12

ENTREES

petite filet *valley shepherd creamery* blue cheese whipped potato, *katona farm* asparagus, *davidson farm* wild mushroom demi 24

bacon wrapped pork loin *castle valley mill* grit cake, braised *marolda farm* green kale, sweet corn puree, peppadew pepper oil 24

magret duck breast *flint hill farm* goat cheese risotto, sautéed *marolda farm* red chard, *paradise hill* cranberry balsamic compote 24

grilled swordfish toasted almond-coconut risotto, *amwell valley* mint, arugula salad, strawberry coulis 24

penne pasta sautéed chicken, *amwell valley* baby spinach, *phillips farm* caramelized leeks, plum tomato, bacon, pine nuts, *amwell valley* sage butter sauce 16



PUB MENU

APPETIZERS

- calamari** marinara, roasted garlic aioli \$9.5
seafood boil shrimp, clams, andouille sausage, corn, potato, old bay broth 11
nachos beef chili, black bean, cheddar-jack cheese, jalapeno, pico de gallo 8
loaded waffle fries cheddar jack, bacon, scallion 8
mediterranean plate red pepper hummus, baba ghanoush, olive tapenade, carrot, grilled pita 10
cheese steak spring rolls charred tomato salsa 8.5
watermelon and feta arugula, walnuts, mint vinaigrette, honey drizzle 8
scallop ceviche orange, radish, citrus salted chips, sriracha aioli 10
pork belly wild mushrooms, ramps, spring onions, mornay sauce, poached egg 12
margherita pizza roasted tomato, basil, house-made mozzarella 6
chicken wings honey chipotle, barbecue dry rub, or buffalo 9

SOUPS

- corn chowder** cilantro oil 3.5/5
soup du jour please ask your server for today's selection 3.5/5

SALADS

- house** mixed greens, cucumber, jicama, pickled red onion, choice of dressing 5/10
caesar romaine, parmesan, herbed crouton 5/10
bibb melon, crispy prosciutto, pickled red onion, ricotta salata, pine nuts, honey vinaigrette 5/10
arugula peach, strawberry, blueberry, almond, cocoa nibs, brandy vinaigrette 5/10
iceberg wedge bacon, blue cheese, olives, avocado, radish, ranch 5/10
add chicken, calamari or shrimp @ 4

ENTREES

- hanger steak** porcini risotto, broccoli rabe, raisins, honey ginger reduction 19
roasted chicken breast peach, mascarpone polenta, collard greens, bourbon pan gravy 16
lobster pot pie potato, shiitake mushrooms, ramps, spring onions, asparagus, peas, carrots, puff pastry 18
wild alaskan halibut black pepper gnocchini, fava beans, bacon, truffled butter 23
fish and chips beer-battered maine cod, fries, house-made tartar 15
vegetable curry eggplant, zucchini, yellow squash, coconut milk, chili paste, jasmine rice 14

SANDWICHES

- chicken** arugula, brie, apple, fig jam 10
veggie meatball grinder caramelized onion, sunflower seed, marinara, mozzarella 9
pulled pork ipa barbecue sauce, spicy slaw 10
turkey BLT wrap smoked bacon, lettuce, tomato, avocado, garlic aioli 10
short rib sliders caramelized onions, pineapple, sriracha aioli 9
organic turkey burger pork roll, american cheese, sweet relish, fries 12
grilled cheese fontina, tomato, pesto, cup of soup 9
steak and eggs mushroom, gruyere, caramelized onion, fried egg 11
fish tacos mahi mahi, napa slaw, tomato salsa, yucca chips 12
double andouille dog corn relish, cheddar fries 10
triumph burger *pineland farms grass-fed beef*, chipotle mayonnaise, pickle, fries 11.5
american, cheddar, pepper jack, goat, swiss, mozzarella, blue, bacon, grilled onions, mushrooms @ .75
brewhouse burger *pineland farms grass-fed beef*, cheddar, smoked bacon, onion ring, ipa barbecue, fries 13
fat boy burger *pineland farms grass-fed beef*, pork belly, fried egg, mornay sauce, truffle aioli, fries 15

all sandwiches served with house chips unless otherwise noted; lettuce, tomato, onion available upon request

SIDES

- sweet potato fries** 4 **waffle fries** 4 **house chips** 4 **mixed vegetable** 4.5