LUNCH & DINNER

APPETIZERS

scotch egg mushroom duxelles, truffled egg salad, roasted scallions, parmesan	$10
charcuterie plate greek and italian salami, spanish chorizo, casinca goat cheese, peralzola blue cheese	13
house-made pretzels caraway salt, spicy mustard, cheese fondue	10
calamari marinara and lemon aioli	13
grilled wings garlic-parmesan buffalo sauce, blue cheese	13
cozy pigs whiskey-fennel sausage, giardiniera, red pepper mostarda	12
warm spinach dip raclette cheese, parmesan, bacon, crispy pita	10
smoked short rib tortilla, avocado puree, pickled cabbage, oaxaca cheese, tomatillo, roasted radish	13
baba ghanoush eggplant tapenade, grilled shishito peppers, romanesco, lavash	10
mussels bell peppers, acorn squash, red curry, coconut, rock shrimp	13
jalapeno poppers goat cheese, tomato jam, smoked onion	11

SOUPS

butternut squash pears, bourbon almonds	5	7
soup of the day	5	7

SALADS

beet baby greens, oranges, red onion, blue cheese, pistachio, duck prosciutto	7/12
quinoa pea leaves, apples, pears, dried cherries, walnuts, wildspitz cheese	7/12
caesar baby romaine, parmesan, anchovy, roasted garlic crostini	7/12
add chicken, calamari, salmon or shrimp to any salad above	@ 5
tuna pepper-crusted, fennel, green beans, radish, hard boiled egg, potatoes, mustard	14
hanger steak kale, black bean salad, bell pepper, salsa roja, chimichurri	14

SIDES

fries 4

potato poutine cheddar cheese curds, foie gras gravy 7

roasted brussels sprouts fried onion rings, curry aioli, parmesan 6

hummus lavash, cucumber, tomato 5

house chips barbecue spice 3

ENTREES

duck pot pie celery root, butternut squash, carrots, bacon, puff pastry	22
semolina gnocchi kale, cauliflower, brussels sprouts, goat cheese	18
chicken roulade pork belly, sweet potato, fig, spinach, goat cheese polenta, bordelaise sauce	22
lobster mac and cheese orecchiette, leeks, mushroom, broccoli rabe, ricotta, gruyere, truffle oil	23
fish and chips beer battered cod, cole slaw, tartar, fries	18
new york strip turnips, sunchokes, thumbelina carrot, potato, red wine demi glace	30
king salmon cedar-planked, parsnip potato gratin, fennel, apples	25

SANDWICHES

smoked turkey open-faced, potato cake, aged cheddar mornay, herbed gravy	12
chicken bacon cheesesteak shishito pepper, jalapeno, onion, raclette cheese, chipotle aioli	13
salmon sliders apple-horseradish conserve, prosciutto, onion ring, rosemary aioli	13
sauerbraten reuben sauerkraut, bacon, swiss cheese, house-made thousand island	13
vegetarian banh mi tempura maitake mushroom, pickled carrots, daikon, jalapeno, avocado, sriracha aioli	11
triumph burger pineland farms grass-fed beef, pickle, fries	15

add on @ 1 ea.

american, cheddar, pepper jack, swiss, mozzarella, blue, bacon, grilled onions, mushrooms, avocado, jalapeno, fried egg

all sandwiches served with your choice of chips or house salad

fries available @ 1 ea.

DESSERTS

creme brulee citrus, vanilla, cardamom, blueberries	7.5
cookie pie white and dark chocolate, pecan, honey vanilla milkshake	7.5
flourless chocolate cake hazelnuts, poached pear, mexican cocoa	8
fried churro vanilla-cinnamon pastry cream, cacao nib cookie, coffee ice cream	7.5

One check per table

20% gratuity will be added for parties of 8 or more

AmEx / Visa / MasterCard / Discover

T-shirts, Sweatshirts, Hats, Gift Cards

Beer to Go: Half-gallon growlers $20/$15 Refill

Brewery tours available by appointment

Triumph Brewing Company is available for corporate and private parties

Private Training & Seminar Space with State-of-the-Art Audio/Visual