



LUNCH & DINNER

APPETIZERS

tomato soup yellow tomatoes, peppers, goat cheese, jalapeno oil	\$4	6
deviled eggs smoked bacon, creamed leeks		8
flatbread eggplant caponata, golden raisins, lemon, oregano, bitter greens, feta cheese		12
house-made pretzels sea salt, beer mustard, white cheddar fondue		8
calamari marinara and lemon aioli		12
stuffed shishito pepper blue cheese, ricotta cheese, fennel-tarragon marmalade		10
mussels andouille sausage, smoked tomato, fennel, baby spinach		12
nachos beef ragout, roasted peppers, tomatillos, escabeche, mornay sauce		11
loaded tater tots roasted shishito peppers, fried cheddar cheese curds, chorizo, poblano cream cheese		10
wings buffalo sauce, blue cheese		11
cozy piggies whiskey-fennel sausage, mustard aioli, honey drizzle		12
hummus falafel, harissa, cucumber yogurt, za'atar, pita		11
tuna tartare cucumber, heirloom tomato, ginger, radish, fried wontons		13

SALADS

caesar baby romaine, white anchovy, parmesan, crouton, caesar dressing		5/10
heirloom tomato baby arugula, butter croutons, red onion, basil, black pepper ricotta, red wine vinaigrette		6/11
spinach peaches, savory granola, bayley hazen blue cheese, brown butter peach dressing		6/11
hanger steak grilled romaine, red onion, shishito pepper, hard boiled egg, charred corn buttermilk dressing		16
add chicken, calamari, salmon or shrimp to any salad above @ 5		

SIDES

fries	4
sweet potato fries	4.5
grilled corn, mojo aioli	5
roasted shishito peppers, sea salt	5
house-made barbecue baked beans	5
truffled parmesan potatoes	5
house chips	3



ENTREES

carolina barbecue ribs baby back pork ribs, barbecue baked beans, grilled corn, mojo aioli	20
paella shrimp, clams, mussels, calamari, chorizo, sofrito	23
mascarpone gnocchi english peas, roasted tomato, radish, herb ricotta	18
salmon cedar-plank roasted, grilled escarole, figs, apples, fried shallots	24
chicken and waffles honey jalapeno butter, corn, spring onion, thyme gravy	20
fish and chips beer battered cod, cabbage slaw, house-made tartar, fries	18
pierogi pastrami short rib ragout, pickled cabbage, creamy horseradish	22

SANDWICHES

taco carne asada, roasted corn salsa, cotija cheese, poblano lime crema	13
falafel pickled beets, cucumber, shallots, red pepper-almond puree, goat cheese yogurt, pea leaves	12
porchetta pork belly, vampire slayer cheese, broccoli rabe, thyme, lemon caper aioli	13
turkey burger cheddar, pancetta, hash brown, onion marmalade, truffle aioli	14
lettuce wraps korean barbecue chicken, sticky rice, carrots, radish, red onion, cashews	12
smoked brisket pickled vegetable slaw, cilantro, jalapeno, sweet basil aioli	13
triumph burger short rib, chuck, brisket blend, pickle, fries	14

add on @ 1 ea.

american, cheddar, pepper jack, provolone, goat, swiss, blue, bacon, fried egg, caramelized onion, mushroom

all sandwiches served with your choice of chips, caesar or house salad

substitute fries @ 1 ea.

DESSERTS

Triumph Cookie Pie \$8

Chocolate chip cookie, peanut butter chips, vanilla ice cream, chocolate and peanut butter sauce, chocolate milk.

Tiramisu \$8

Vanilla genoise, mascarpone, dark cocoa, kahlua, brandy, espresso.

Chocolate Torte \$8

Chocolate mousse, dark chocolate, ganache, blackberry coulis.

Warm Apple Cobbler \$8

Golden raisins, crown royal apple, cinnamon, nutmeg, rolled oats.

Creme Brulee \$7.5

Vanilla bean, honey, seasonal berries, creme chantilly.

Marble Cheesecake \$8

Grand marnier, chocolate, blood orange, almond whipped cream.

House-Made Ice Cream \$7.5

Please ask your server for today's selection.

Triumph endeavors to use locally sourced produce and proteins when possible. Due to the seasonality of the ingredients, the menu may change frequently, and we may have a limited amount of certain items.

Some of our farms include: *Bespoke Bacon, Blue Moon Acres, Calkins Creamery, Fulper Farms, Castle Valley Mills, Dagele Brothers Farms, Formisano Farms, Kennet Square Specialties, Cherry Grove, Eagle Road Produce, White Star Growers, Fifer Orchards.*

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