



## LUNCH & DINNER

### APPETIZERS

<b>butternut bisque</b> asian pear, toasted pepita, crema	\$5/7
<b>vegetable wonton</b> peppers, maitake mushroom, leek, carrot, cabbage, sweet and sour sauce	10
<b>beer and cheese pairing</b> orange marmalade, bourbon almonds, honey peppercorn bacon jam	14
<b>house-made pretzels</b> caraway salt, spicy mustard, cheese fondue	10
<b>calamari</b> marinara and lemon aioli	13
<b>grilled wings</b> garlic-parmesan buffalo sauce, blue cheese	13
<b>cozy pigs</b> andouille sausage, apple, pistachio, chipotle sweet potato sour cream, aleppo chili burnt honey	13
<b>nachos</b> beef and andouille sausage, cheese fondue, pickled jalapeno, heirloom tomato, radish, poblano cream	13
<b>house made tater tots</b> cheddar cheese curds, pickled jalepeno, bacon sour cream	9
<b>butternut hummus</b> stewed figs, cinnamon roasted walnut, golden raisin, grilled flatbread	9
<b>baba ghanoush</b> eggplant tapenade, grilled shishito peppers, romanesco, lavash	10
<b>paella</b> saffron rice, andouille sausage, shrimp, mussels, bell pepper, cherry tomato	14
<b>jalapeno poppers</b> goat cheese, tomato jam, smoked onion	11

### SALADS

<b>beet</b> baby greens, oranges, red onion, blue cheese, pistachio, duck prosciutto	7/12
<b>apple</b> mixed field greens, granny smith apples, butternut squash, toasted walnut, red onion, goat cheese	7/12
<b>caesar</b> baby romaine, parmesan, anchovy, roasted garlic crostini	7/12
add chicken, calamari, salmon or shrimp to any salad above	@ 5
<b>charred octopus</b> piquillo pepper romesco, confit potato, frisee, almond	14
<b>hanger steak</b> iceberg and bibb lettuce, crispy onion, tomato, red radish, hard boiled egg	14



## ENTREES

<b>duck breast</b> braised bacon, collard greens, yam puree, pearl onion bordelaise	24
<b>semolina gnocchi</b> kale, cauliflower, brussels sprouts, goat cheese	18
<b>roasted chicken breast</b> prosciutto, baby squash, asparagus, beech mushroom, lemon, herb	22
<b>pappardelle</b> sweet and spicy sausage, pecorino, snap pea, heirloom tomato, fennel	21
<b>fish and chips</b> beer battered cod, cole slaw, tartar, fries	18
<b>pineland farms new york strip</b> pepper crusted, charred tomato, onions, pomme frites, balsamic	30
<b>sea bass</b> pork belly, green lentil, baby carrots, leeks, mustard coulis	25

## SANDWICHES

<b>turkey blt</b> smoked bacon, bibb lettuce, tomato, cracked pepper mayonnaise	13
<b>korean bbq chicken</b> buttermilk fried chicken, red bell pepper, watermelon radish, watercress, cashew	13
<b>salmon sliders</b> apple-horseradish conserve, prosciutto, onion ring, rosemary aioli	13
<b>shrimp po'boy</b> beer battered shrimp, jalapeno slaw, baby romaine, tomato, remoulade	14
<b>vegetarian banh mi</b> tempura maitake mushroom, pickled carrots, daikon, jalapeno, peppadew, sriracha aioli	11
<b>triumph burger</b> pineland farms grass-fed beef, pickle, fries	15

add on @ 1 ea.

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

all sandwiches served with your choice of chips or house salad

substitute fries @ 1

## DESSERTS

<b>creme brulee</b>	7.5
citrus, vanilla, cardamom, blueberries	
<b>pumpkin donuts</b>	7.5
maple gastrique, streusel, pepita, cream cheese glaze	
<b>cranberry almond tart</b>	8
bourbon caramel sauce, creme fraiche	
<b>peanut butter mousse</b>	7.5
chocolate cake, peanut brittle	

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