

– SMALL PLATES –

Gochujang Drumsticks – Kimchi, scallion, sesame \$17

House-Made Pretzels – Caraway, whole-grain mustard, ale cheddar cheese dip \$12

Ancho Chili Pork Tamale – Citrus salsa verde \$15

Creole Barbecued Shrimp – Andouille sausage, bell peppers, house-made hot sauce, toasted bread \$18

Hummus – Mixed marinated olives, rosemary, Aleppo pepper, smoked paprika, pita \$16

Warm Kunik Cheese – House-made jam, candied pecans, fig and sultana crackers \$20

Oysters Rockefeller – Bacon, spinach, parmesan, breadcrumbs \$26

Pan-Roasted Portuguese Clams – Chorizo, tomatoes, peppers, onions, toasted baguette \$18

Sweet Potato Wedges – Ginger, cayenne, maple syrup \$13

House-Made Venison Sausage – Kohlrabi sauerkraut, cranberry apple chutney \$17

New England Clam Chowder – Warm cornbread cup \$9, bowl \$14

– SALADS –

Caesar – Baby gem lettuce, anchovy, pecorino, croutons \$16

Root Vegetable – Rutabaga, butternut squash, red beets, fuji apple, wheat berries, red quinoa, maple aleppo dressing \$19

Roasted Brussels Sprouts – Feta, mint, pomegranate, lemon-tahini dressing \$17

> Add salmon \$10, shrimp \$9, chicken \$8

– SANDWICHES –

Warm Roast Beef – Horseradish cream, half sour pickle, onion roll, barbecue chips \$22

Salmon Banh Mi – Pickled carrot, kohlrabi, radish, thai basil, cilantro, house chips \$23

Grilled Cheese & Tomato Soup – Goat gouda, cheddar, tomato jam \$22

Mojo Marinated Chicken Breast – Golden pineapple, avocado, pickled fresno chili, chipotle lime aioli, fries \$20

Blackened Grouper – Coconut-curry aioli, pickled red onion salad, toasted ciabatta, Old Bay chips \$23

Roasted Beet – Berbere-spiced goat cheese, frisee, cranberry walnut baguette, smoked orange vinaigrette, side salad \$18

Cubano – Braised pulled pork, Swiss cheese, ham, pickles, Bavarian mustard, plantains \$22

Triumph Burger – 5 Spoke cheddar, roasted tomato, black pepper aioli, pickle, fries \$21

SOURCES: All chicken is organic free range from La Belle Organic Farm in Ferndale, NY. All beef is grass-fed from Silver Fern Farms, Dunedin, New Zealand. Other sources include: Oasis Farm, Red Bank, NJ, Zone 7, Ringoes, NJ, Semolina Restaurant, Red Bank, NJ, 5 Spoke Creamery, Goshen, NY, Hunt's Crossing Farm, Red Bank, NJ, Jeff's Organic Produce, Cream Ridge, NJ.

– BRUNCH –

Sourdough Pancakes
Citrus butter, maple syrup \$17

Shrimp and Grits
Castle Valley cheddar grits, andouille sausage, poached eggs, house hot sauce \$21

Chicken and Waffles
Crispy Nashville HOT chicken breast, smoked maple syrup, pickles \$21

Shakshuka
Tomato, bell pepper, chile, Hunt's Crossing eggs, house pita \$18

House-made Sausage, Egg and Cheese
5 Spoke cheddar, English muffin, hash browns \$17

Egg White Frittata
Baby kale, butternut squash, side arugula salad \$16

'Beyond' Sausage Patty
Sauteed apples, cheddar, English muffin \$15

SIDES

Thick-cut Apple Bacon \$6

Fresh Fruit \$6

House Hash Brown \$5

House Made Sausage \$5

– ENTREES –

Steak Frites – Grass-fed sirloin, red wine jus, fries \$33

Seared Salmon – Black lentils, creamed leeks, citronette \$32

Fish and Chips – Minted peas, malt vinegar, tartar sauce, lemon, fries \$29

Mushroom Bucatini – Two River organic mushrooms, roasted fennel, poached egg, creme fraiche, chives \$28



VISIT OUR 3 LOCATIONS

PRINCETON 2024
NEW HOPE
RED BANK

triumphbrewing.com

Triumph brews traditional styles from around the world with a concentration in lagers, eschewing the trendy, the extreme, and the undrinkably weird. Our beers, neither filtered nor pasteurized, are served directly from lagering tanks and sparkle with a freshness you will find nowhere else. Ask your server for a taste of any or all of our beers. Got a question they can't answer? Write us: brewmaster@triumphbrew.com. Prost!

BEER TO-GO

CROWLERS

32 oz. cans \$12

GROWLERS

64 oz. \$20 new / \$15 refill

32 oz. \$12 new / \$8 refill

SHOP

T-SHIRTS

HOODIES

HATS

GIFT CARDS

TOTE BAGS

OTHER STUFF