**ENTREES**

- **Steak Frites** – Grass-fed sirloin, garlic herb butter, fries, aioli $28
- **Chicken Schnitzel** – Herb spaetzle, roasted brussels sprouts, hunter sauce $24
- **Sweet Potato Gnocchi** – Wild mushroom cream sauce, Parmigiano Reggiano, sage $22
- **Risotto** – Honey nut squash, radicchio, manchego $23
- **Pan-Seared Atlantic Salmon** – Celery root remoulade, endive, watercress puree $27
- **Beef Bourguignon** – Slow-cooked Wagyu beef, carrot, pearl onion, mashed potato, red wine gravy $31
- **Fish & Chips** – Beer-battered cod, potato wedges, tartar sauce $22
- **Cavatelli** – Broccoli rabe, lamb merguez sausage, garlic, olive oil $22
- **Duck Confit** – White bean and lamb sausage ragout $32

**SANDWICHES**

- **Nashville Hot Mushroom** – Buttermilk fried maitake mushroom, pickles, ranch, fries $18
- **Chicken Cutlet** – Broccoli rabe, sharp provolone, calabrian chili aioli, fries $18
- **Smoked Turkey** – House-smoked turkey breast, cheddar, apple-wood smoked bacon, mixed greens, apple, herbed mayonnaise, fries $18
- **Classic Cheeseburger** – Grass-fed beef, American cheese, lettuce, oven-dried tomato, pickles, aioli, fries $18
- **Bacon Cheddar Burger** – Grass-fed beef, 5 Spoke Creamery aged cheddar, fried onions, house steak sauce, fries $19
- **Vegan Burger** – Lentil and wild mushroom, mixed greens, pickles, oven-dried tomato, pickled red onion, vegan special sauce, fries $18
- **French Dip** – Wagyu eye round roast beef, gruyere, horseradish crema, french onion broth, fries $20

**SOURCES:** All chicken is organic free-range. All beef is grass-fed from Silver Fern Farms. Other sources include: Rolling Hills Farm, Tender Root Farms, Phillips Farm, Sunhaven, Sunny Harvest, Landisville Produce, Eagle Road Produce, Dagle Brothers Produce, Kennett Square, White Star Growers, Sheppard Farm, Lioni Lattcini, Il Panettiere, Clover Farms Dairy, Lancaster Farm, Roots to River Farm, Cedar Crest Farm, Mill Creek Farm, Fifier Orchards

**SMALL PLATES**

- **Fried Calamari** – Lemon aioli, spicy pomodoro $16
- **Potato Pancake** – Chive creme fraiche, bacon $11
- **House Pretzels** – Caraway, Dusseldorf mustard, cheddar fondue $11
- **Duck Rillette** – Cornichons, endive, pickled apple, toat points $16
- **Bao Buns** – Buttermilk fried chicken, General Tsao sauce, sesame seeds, radish, carrot $13
- **Hummus** – Olive tapenade, feta cheese, pita $14
- **Smoked Wings** – Nashville hot or Carolina gold $15
- **Cheese Board** – Point Reyes blue cheese, manchego, cave-aged tumbledweed cheddar, red onion marmalade, cornichons, crostini $18
- **Flatbread** – Za’taar roasted butternut squash, red grapes, arugula, red onion, pepitas, miso confit garlic sauce $17
- **French Onion Soup** – Gruyere cheese, crostini $10

**SALADS**

- **Autumn Panzanella** – Roasted Brussels sprouts, delicata squash, pepita, dried cranberry, arugula, croutons, sherry vinaigrette $16
- **Wild Mushroom** – Maitake, cremini, and oyster mushrooms, goat cheese fritter, herbs, baby spinach, aged balsamic, olive oil $16
- **Apple** – Endive, radicchio, baby watercress, smoked almonds, Point Reyes blue cheese, citrus vinaigrette $16
- **> Add salmon $11, chicken $9, or shrimp $9**

**TRIUMPH NEW HOPE**

**DAILY MENU SPECIALS**

**PATIO DINING - DOGS WELCOME**

**PRIVATE PARTIES**

**HAPPY HOUR: 4-6 MON-FRI**

**VISIT OUR 3 LOCATIONS**

**PRINCETON**

Moving to Palmer Square 2023

**NEW HOPE**

400 Union Square Drive · New Hope, PA

**RED BANK**

1 Bridge Avenue · Red Bank, NJ

triumphbrewing.com

**BEER TO-GO**

**CROWLERS**

32 oz. cans $11
3 for $30

**GROWLERS**

64 oz. $20 new / $15 refill

**SHOP**

**T-SHIRTS**

**HOODIES**

**HATS**

**GIFT CARDS**

**TOTE BAGS**

**OTHER STUFF**

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!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.