

Welcome to Brick Farm Tavern on Double Brook Farm. One of our core philosophies to use the entire animal from the farm and you will see Chef Vassos' thoughtful approach and dedication to this throughout the menu. On tonight's menu we are featuring our beef, from 100% Devon cows raised on our partner farm, Thistle Creek. Beef is the only protein we serve from animals not raised on our farm in Hopewell. Thistle Creek, located in Tyrone PA, is owned and operated by George Lake, who has perfected raising 100% grass fed animals by using up to five different varieties of grass that provide health benefits as well as a distinct flavor profile. George is regarded as one of the best farmers in the grass fed movement, and we could not have any better person raising our animals.

CASUAL FARE & SHARED PLATES

COLONIAL POPCORN 5

PORK LARDO | TUSCAN HERBS | PECORINO | SEA SALT

TALLOW FRIES 7

Fresh Herbs | Pecorino Cheese | NJ Tomato Ketchup

ARGENTINE BEEF EMPANADAS 16

Hard Boiled Eggs | Olives | Cumin | Salsa Verde

CRISPY TALLOW BRUSSELS 10

Butternut Squash | Honeycrisp Apple | Celeriac | Bleu Cheese | Maple Bacon Vinaigrette

THISTLE CREEK DEVON BURGER 15

*Cheddar | Whole Wheat Brioche Bun | Tallow Fries
Bacon Jam +1.5
Red Star Egg +1.5*

STEAK FRITES 24

Maitre d'Hotel Butter | Tallow Fries

FIRE ROASTED PEPPERS 9

SWEET & SOUR ONIONS | MUSHROOM OIL | PEPITAS

ARTISINAL CHEESE PLATE 12

BRICK FARM CHARCUTERIE 14

BRICK FARM SUNDAE (TO SHARE) 14

*FLOURLESS CHOCOLATE CAKE | CINNAMON CRUNCH | BACON POWDER | LUXARDO CHERRY
BACON CARAMEL | HOT FUDGE | CHANTILLY | RED BARN MALTED MILK & BROWN SUGAR ICE CREAM*

