

Welcome to Brick Farm Tavern on Double Brook Farm. One of our core philosophies is using the entire animal from Double Brook Farm here in Hopewell and you will see Chef Vassos' thoughtful approach and dedication to this throughout the menu. On tonight's menu we are featuring our beef, which are 100% Devon cows raised on our partner farm Thistle Creek Farm. The beef is the only animal we serve that is not raised on our farm in Hopewell. Thistle Creek is located in Tyrone PA, owned and operated by George Lake. George has perfected raising 100% grass fed animals by using up to five different varieties of grass that all 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

POT PIE EMPANADAS 16

Freedom Ranger Chicken | Peas | Carrots | Corn | Potato | Cranberry Compote

LADY APPLE & PEANUT SALAD 10

Butternut Squash | Bacon Lardons | Arugula | Maple Mustard Tarragon Creme

THISTLE CREEK DEVON BURGER 15

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

STEAK FRITES 24

Maitre d'Hotel Butter | Tallow Fries

CREAMED CORN 9

GARLIC | ONION | CRISPY GUODA | SMOKED CHEDDAR

ARTISINAL CHEESE PLATE 12

BRICK FARM CHARCUTERIE 14

BRICK FARM SUNDAE (TO SHARE) 14

*MARSHMELLOWS | GRAHAM STREUSEL | CHOCOLATE SAUCE
SMOKED CHOCOLATE ICE CREAM | CARMELIZED MARSHMELLOW ICE CREAM*

