

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.

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## CASUAL FARE & SHARED PLATES

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### **RED STAR BUFFALO DEVILED EGGS 7**

*Bleu Cheese Mousse | Celery Leaf | Buffalo Veil | IPA Bubbles*

### **TALLOW FRIES 7**

*Fresh Herbs | Pecorino Cheese | NJ Tomato Ketchup*

### **SPICED LAMB EMPANADAS 16**

*Charred Eggplant | Roasted Red Pepper | Tzatziki*

### **BRATWURST 16**

*Sauerkraut | Apple Mostarda | Micro Mustard*

### **THISTLE CREEK DEVON BURGER 18**

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

### **STEAK FRITES 24**

*Maitre d'Hotel Butter | Tallow Fries*

### **SAUTEED COLLARDS & KALE 9**

*GARLIC | SHALLOT | CHILI | APPLE CIDER VINEGAR*

### **COLONIAL POPCORN 5**

*PORK LARDO | TUSCAN HERBS | PECORINO | SEA SALT*

### **ARTISINAL CHEESE PLATE 12**

### **BRICK FARM CHARCUTERIE 14**

