

BRICK FARM

TAVERN

TO SHARE

BRICK FARM CHARCUTERIE 15

ARTISANAL CHEESE PLATE 14

ROASTED RED PEPPER AND GARLIC HUMMUS 8
PICKLED CUBANELLE | CROSTINI | CRUDITE

EMPANADAS 16
SEASONALLY INSPIRED

SMALL PLATES

ROASTED SQUASH AND TOMATO SOUP 10
DELICATA | HONEY NUT | TALEGGIO | PARMESAN | CROSTINI | CHERRY TOMATO | BASIL

YELLOWFIN TUNA TWO WAYS 16
SEARED TUNA | SPICY TUNA TARTARE | FRIED GREEN TOMATOES | PAPRIKA AOILI | LEMON CURD

RUSSIAN RED KALE & BABY ROMAINE CAESAR 9
CAPERS | BRIOCHE CROUTONS | PARMESAN DRESSING

NJ TOMATO AND BURRATA 10
ROSEMARY FOCACCIA | BARREL AGED BALSAMIC | BASIL | ARUGULA

DOUBLE BROOK PORK BELLY 14
SCALLION PANCAKE | HOUSE MADE KIMCHI | PLUM MUSTARD

64° RED STAR CHICKEN EGG 12
ROASTED FORAGED MUSHROOMS | ARUGULA | LOCAL HONEY GRITS | LEMON BROWN BUTTER CHICKEN JUS

HONEY ROASTED BEETS 11
HONEY ROASTED BEETS | CRISPY ROSEMARY POLENTA | HORSERADISH CREMA | WALNUT CARROWAY BRITTLE

TAVERN FARE

THISTLE CREEK DEVON BURGER 16
CHEDDAR | BACON JAM | WHOLE WHEAT BRIOCHE BUN | TUSCAN FRIES
RED STAR EGG +1.5

STROZZAPRETI BOLOGNESE 17
NEW JERSEY TOMATO | ITALIAN SAUSAGE | DEVON BEEF | PARMESAN | NICOISE OLIVES

BRAISED DEVON BEEF 27
RADISH | CARROTS | POMME PUREE | CRISPY SHALLOTS

DOUBLE BROOK BERKSHIRE SAUSAGE 19
MUSTARD SPAETZLE | CONFIT ONION | ROASTED CABBAGE | WHOLE GRAIN MUSTARD JUS

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



LARGE PLATES

WOOD GRILLED THISTLE CREEK NY STRIP 54

CHARRED ONION JAM | KING TRUMPET MUSHROOMS | EGGPLANT | WHITE GARLIC PUREE | SCALLION

FREEDOM RANGER ROASTED HALF CHICKEN 26

POTATO | SHISHITO PEPPERS | MUSHROOM | CHICKEN JUS

DOUBLE BROOK BERKSHIRE PORK 29

LARDED COLLARED GREENS | SMOKED CHEDDAR GRITS | GRILLED PEACH JAM | PORK JUS

POTATO GNOCCHI 21

SUN GOLD TOMATO | BABA GANOUSH | CAPER | BEURRE NOISETTE

"LOCAL 130" BLACK BASS & NEW JERSEY CLAMS 34

BOUILLABAISSE | SPICY CHILES | CHORIZO | PIPERADE | GARLIC AIOLI

DOUBLE BROOK KATADIN LAMB 34

FORAGED MUSHROOM STEW | CRANBERRY PRESERVES | ROOT VEGETABLES

FIVE COURSE TASTING MENU 75

CHEF'S DAILY TASTING MENU WILL FEATURE FRESH, INTERESTING, AND ALWAYS LOCAL INGREDIENTS THAT ARE REPRESENTATIVE OF THE SEASON. A WINE PAIRING BY ONE OF OUR SOMMELIERS IS AVAILABLE.

WINE PAIRING 50 | PREMIUM WINE PAIRING 100

OUR STORY

Welcome to Brick Farm Tavern on Double Brook Farm. Our pigs, sheep, goats, ducks, chicken and turkeys are born and raised right here in Hopewell, New Jersey. The animals on our farm live on 800 acres of pasture in a rotational grazing system. This means they have some access to shelter, but are primarily on the open land, moving often (sometimes twice a day!) and foraging for part or all of their diet.

Our beef, raised on Thistle Creek Farm in neighboring Pennsylvania, goats and sheep are 100% grass fed. Our pigs, chickens, ducks and turkeys supplement their foraged diet with a locally grown, GMO free, feed of corn, soybeans, flax, alfalfa and minerals.

We have worked hard to develop solid bonds with our farmers, fisherman and local food artisans – the passion for what they do is evident in the quality of their products. Come see and, most importantly, taste the best that this region has to offer

