

Mother's Day Brunch Menu

SMALL PLATES

Roasted Garlic Hummus 8

Soon Tahini, Pine Nuts, Crostini, Olives GF

Brick Farm Country Pâté 16

Chicken Liver Mousse, Fruit Preserves, Pickles, Mustard, Crostini

Artisanal Cheese Plate 16

Preserves, Honeycomb, Crostini GF

Russian Red Kale & Baby Romaine Caesar 9

Capers, Croutons Parmesan Dressing GF

Add Chicken Confit \$5.00

Deviled Eggs & Asparagus Salad 12

Almonds, Meyer Lemon Vinaigrette, Watercress, Parmesan GF

Strawberry Salad 9

Honey Glazed Cornbread Croutons, Balsamic Vinaigrette, Basil

Leek and Potato Soup 8

Wild Mushroom Duxelle, Crispy Shallot, Crème Fraîche

House Made Chorizo Empanadas 15

Blue Moon Acres Rice, Cheddar, Crème Fraîche

Maryland Crab Stuffed Mushroom 16

House Made Hot Sauce, Crispy Bacon, Frisée

LARGE PLATES

Potato Gnocchi 18

Pea Puree, Fava Beans, Pine Nuts, Farm Egg, Parmesan, Sweet Vermouth Sauce

Lamb Meatballs 22

Parisian Gnocchi, Broccoli, Parmesan Espuma

Steak and Eggs 20

Piquillo Pepper and Potato Hash, Salsa Verde, Bordelaise

Cured Pink Trout Benedict 14

Poached Eggs, Lemon Caper Hollandaise, Corn Cakes

Chicken and Waffle 18

Bourbon-Maple-Bacon Syrup, Hot Sauce Butter

French Toast 12

Bourbon Maple Bacon, Chantilly Cream, Blueberry Jam

Pan Seared Scallops 32

Fava Beans, Rhubarb Gastric, Brown Butter Sauce, Rye Berries, Roasted Cauliflower

Falafel (Vegan) 14

Ronny Brook Yogurt Raita, Soon Tahini Hummus, House Made Pickle, Potato

Farm House Quiche 15

Berkshire Smoked Ham, Herdsmen Cheddar, Broccoli, Spring Lettuce Salad

The Brick Farm Tavern Story

Welcome to Brick Farm Tavern on Double Brook Farm. Our pigs, sheep, ducks, chickens and turkeys are born and raised right here in Hopewell, NJ on 800 acres of grass pasture. Our 100% grass fed beef is raised on Thistle Creek Farm in Tyrone, Pennsylvania. 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 local farmers, fishermen, and artisans whose passion is evident in the quality of their products



Mother's Day Supper Menu

SMALL PLATES

Roasted Garlic Hummus 8

Soon Tahini, Pine Nuts, Crostini, Olives GF

Brick Farm Country Pâté 16

Chicken Liver Mousse, Fruit Preserves, Pickles, Mustard, Crostini

Artisanal Cheese Plate 16

Preserves, Honeycomb, Crostini GF

Russian Red Kale & Baby Romaine Caesar 9

Capers, Croutons Parmesan Dressing GF

Add Chicken Confit \$5.00

Deviled Eggs & Asparagus Salad 12

Almonds, Meyer Lemon Vinaigrette, Watercress, Parmesan GF

Strawberry Salad 9

Honey Glazed Cornbread Croutons, Balsamic Vinaigrette, Basil

Leek and Potato Soup 8

Wild Mushroom Duxelle, Crispy Shallot, Crème Fraîche

House Made Chorizo Empanadas 15

Blue Moon Acres Rice, Cheddar, Crème Fraîche

Maryland Crab Stuffed Mushroom 16

House Made Hot Sauce, Crispy Bacon, Frisée

Crispy Calamari 12

Cornmeal Crusted Shaved Fennel, Lemon Garlic Aioli

LARGE PLATES

Potato Gnocchi 18

Pea Puree, Fava Beans, Pine Nuts, Farm Egg, Parmesan, Sweet Vermouth Sauce

Lamb Meatballs 24

Parisian Gnocchi, Broccoli, Parmesan Espuma

Pork Schnitzel 28

Cabbage, Apple Mostarda, Apple Cider Jus, Farm Egg

Wood Grilled 100% Grass Fed Steak 32

Chimichurri Fingerling Potato, Carrot, Maitake Mushroom,

Salsa Verde, Bordelaise

Harissa Roasted Double Brook Farm Chicken 26

Sweet Potato, Pistachio, Parsnip, Brown Butter Vinaigrette

Farm House Bolognese 24

Bacon, Devon Beef, White Wine, Shaved Parmesan Pine Nuts

Pan Seared Scallops 32

Fava Beans, Rhubarb Gastric, Brown Butter Sauce, Rye Berries, Roasted Cauliflower

Falafel (Vegan) 22

Beluga Lentil, Cauliflower, Asparagus, Vadouvan Curry, Black Garlic, Cashew Butter

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