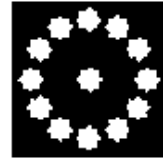




TWO RIVERS
 BREWING COMPANY



Soup Du Jour 4 & 7

Chef's Selection

Gumbo 7 & 11

Andouille Sausage. Shrimp. Chicken.
 Rice. Cornbread Gremolata

Award Winning Chili 7 & 11

Pork and Beef. Cheddar.
 Scallions. Jalapeños

Kale and Chorizo Salad (GF) 12

Parmesan-Peppercorn Dressing. Fresh Oregano.
 Sweet Garlic. Shaved Cabbage. Slivered Shallots

Roasted Beet and Goat Cheese Salad (V,GF) 10

Mixed Greens. Shaved Fennel. Toasted Walnuts. Red Onion.
 Aged Balsamic Vinaigrette

Bacon Chopped Salad (GF) 12

Crisp Romaine. Apples. Bacon. Cashews. Red Onion. Celery.
 Cucumbers. Bourbon Raisins. Brussels Sprouts. Blue Cheese.
 Tangy Bacon Dressing

House Salad (V,GF) 5 & 8

Mixed Greens. Pickled Green Beans. Cucumbers. Shaved Carrots.
 Aged Provolone. Aged Balsamic Vinaigrette

Add Chicken, Shrimp, Dunder-Heister Grass Fed Sirloin Steak or Grass Fed Burger,
 Black Bean Burger, or Fried Egg to any dish.

TWO RIVERS PORK BOARD 19

Chef's Selection of Bacons and Jams. Iberico Pork Belly. House Made Boursin Cheese.
 Pickled Green Beans. Whole Grain Mustard. Crusty Bread

Hog Wings 15

Fried Petite Pork Shanks.
 Blueberry-Sweet Chili, BBQ, or
 Buffalo Sauce, with Red
 Cabbage and Jicama Slaw.

**Subarashii Asian Pear
 and Duck Flatbread 12**

Sliced Duck Breast. Dried Figs.
 Mascarpone Cheese. Honey.
 Frisse. Pine Nuts.

**Iberico Pork Belly and
 Crispy Grits (GF) 12**

Apple Chutney. Frisse. Danish
 Blue Cheese. Sherry Vinaigrette.
 Rum Soaked Cherries.

**Bacon Wrapped Jalapeño
 Poppers (GF) 10.5**

Cream Cheese. Sweet and Spicy
 Mustard. Fried Brussels Sprouts

Fried Mac 'N' Cheese 9

Mixed Cheeses. Andouille
 Sausage. Roasted Cherry
 Tomato Sauce

Duck Fat Frites 7.5

Hand Cut Potatoes. Pecorino-
 Romano cheese. Rosemary.
 Sea Salt. White Truffle Oil

Pork Pot Stickers 10

Sweet Chili Sauce. Red
 Cabbage & Jicama Slaw

**Kicked-Up Chicken
 Dip 10**

Served Hot in a Skillet with
 Crostinis & Celery

Short Rib Poutine 15

Belgian Frites. Ale Braised Short
 Ribs. Cheese Curds. Caramelized
 Onions. Ale Demi-glacé

**Jalapeño Hush
 Puppies (V) 8**

Molasses-Cinnamon Butter

**Char-Grilled Chicken
 Quesadilla 12**

Red Onion. Pepper Relish.
 Avocado. Sharp Cheddar.
 Salsa. Sour Cream

Disco Frites 9

Belgian Frites. Cheese Curds.
 Ale Demi-glacé

Pickle Plate (V) 8

House Made Pickled Delights.
 Grilled Bread. Mustard

Belgian Frites (V) 5

Rosemary. Sea salt

Mushroom-Pancetta Burger 17.5

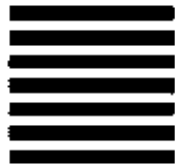
½ Pound Grass Fed Dunder & Heister Beef. Grilled Portabellas. Pancetta. Onion Jam.
 Gorgonzola. Horseradish Aioli

Grass Fed Beef and Bacon Cheddar Burger 15

½ Pound Grass Fed Dunder & Heister Beef. Breakaway Farms Bacon. Cheddar.
 Lettuce. Tomatoes. Red Onion

Peanut Butter Bacon Cheese Burger 15.5

½ Pound Grass Fed Dunder & Heister Beef. Breakaway Farms Bacon. Cheddar. Peanut Brittle Dust.
 Chili Gastrique. Pickled Red Onions



TWO RIVERS
BREWING COMPANY



Grilled Iberico Pork 26

Sage & Garlic Brined Heritage Breed Spanish Pork. Ale Braised Collard Greens. Chestnut & Apple Stuffing. Apple Cider Reduction

Grass Fed Sirloin Steak 24

8oz. Dunder & Heister Grass Fed Beef. Garlic & Blue Cheese Tossed Belgian Frites. Seasonal Vegetable

Seafood Mixto 22

Vicidomini Lemon Linguini. Mussels. Clams. Shrimp. Smoked Andouille Sausage. Leeks. Pine Street Blonde

Market Fish \$MP

Chef's fresh seafood selection.

Ale Braised Lamb Shank 26

Stone Ground Cheese Grits. Fried Brussels Sprouts. Roasted Cipollini Onions. Rosemary Ale-Demi Glace

Vegan Grilled Butternut Squash "Steak" (V,GF) 18

Charred Broccolini. Coconut Laced Barley & Date Risotto. Toasted Pumpkin Seeds. Dark Rum Reduction

Steamed Mussels & Frites 16

Prince Edward Island Mussels. Pine Street Blonde. Bacon. Celery. Garlic. Herbs. Served with Belgian Frites & Dijon Aioli

Shrimp and Grits 22

Stone Ground Cheese Grits. Bread n' Butter Pickled Carrots. Fresh Andouille Sausage

Breakaway Farms Smoked Beer Brat 14

Smoked 100% Organic Pork and Two Rivers Beer. Apple Chutney. Honey Mustard. Club Roll

Braised Short Rib Sandwich 15

Sharp Provolone. Roasted Hot and Sweet Peppers. Farm Fresh Fried Egg. Horseradish Aioli. Club Roll

Black Bean Lentil Burger (V) 12

Cabbage, Beet, and Jicama Slaw. Avocado. Sriracha Aioli. 7 Grain Roll

Beer Braised Pulled Pork Sandwich 13

Tangy Red Cabbage Slaw. BBQ Vinaigrette. Fried Pickle

Blackened Chicken Sandwich 12

Pimento Cheese. Lettuce and Tomato. Bacon. Sriracha Aioli. 7 Grain Roll

HOURS OF OPERATION

11AM TO MIDNIGHT SUNDAY THRU SATURDAY

LUNCH- MONDAY THRU SATURDAY 11AM TO 5PM
SUNDAY 2PM-5PM

DINNER- MONDAY THRU SUNDAY 5PM TO 10PM

BRUNCH-SUNDAY 11AM TO 2PM

HAPPY HOUR- MONDAY THRU FRIDAY 4PM-7PM

\$1 OFF DRAFTS AND ½ PRICED BAR APPS

LATE NIGHT MENU- FRIDAY AND SATURDAY 10PM TO 11:30PM

CONTACT US AT:

INFO@TWORIVERSBREWING.COM

FOLLOW US ON:

FACEBOOK-

WWW.FACEBOOK.COM/TWORIVERSBREWING

TWITTER-@2RIVERSBREW

INSTAGRAM- TWORIVERSBREWING

OUR 2ND FLOOR ROOMS ARE AVAILABLE TO RENT OUT FOR PARTIES. PLEASE INQUIRE AT
INFO@TWORIVERBREWING.COM

TWO RIVERS BREWING COMPANY WAS FOUNDED IN 2011 BY FOUR LONG-TIME FRIENDS WHO ALWAYS SHARED A PASSION FOR FRIENDS, COMMUNITY, AND CRAFT BEER. WE HOPE THAT YOUR TIME SPENT HERE AT TWO RIVERS IS A REFLECTION OF OUR PASSION.

WE HAVE BEEN LONG-TIME RESTAURANT SPONSORS OF BOTH THE EASTON FARMERS MARKET AND PA BUY FRESH BUY LOCAL. WE SOURCE OUR PRODUCTS FROM SALVATERRA'S GARDENS, PRIMORDIA MUSHROOM FARMS, SCHOLL'S ORCHARDS, EASTON SALSA CO., SUBARASHII ASIAN PEARS, BREAKAWAY FARMS PASTURE RAISED MEATS, DUNDER-HEISTER BUTCHERY, CASTLE VALLEY MILL, BANK STREET CREAMERY, AND MANY MORE.

OUR GROUND BEEF, STEAKS, BACON, AND EGGS ARE ALL 100% ORGANIC, GRASS FED, AND PASTURE RAISED.

WE PROUDLY SERVE COFFEE FROM NEW HARVEST COFFEE ROASTERS, PROVIDENCE, RI.

THANK YOU FOR SUPPORTING YOUR LOCAL BREWERY, FARMERS, BUSINESSES, AND TWO RIVERS BREWING COMPANY.

Apple Crisp (V) 6

Bank Street Vanilla Ice Cream. Apple Cider Syrup

Two Rivers Candy Bar (V) 6

Rice Krispy's. Nutella. Peanut Butter Mousse

Apple Cider Doughnuts (V) 6

Caramel Sauce. Cinnamon & Sugar

Beer Float of the Day (V) 6.5

Daily Selection

Bank Street Creamery Ice Cream (GF) 6.5

Please ask your server for tonight's selection. Try a Sampler!

Seasonal Chef Feature

Please ask your server for tonight's feature.

Jeremy Bialker- Executive Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert our staff of any allergies or dietary needs before placing your order. Parties of 6 or more subject to 20% gratuity. V=Vegetarian GF=Gluten Free