

Soups

Soup Du Jour 4 & 7
chef's selection

Gumbo 7 & 13
andouille sausage, shrimp, chicken, rice,
cornbread gremolata

Award Winning Chili 7 & 13
banker's brown ale, pork & beef,
cheddar, scallions & jalapeños

Salads

Pear & Watercress Salad 12
baby watercress, ripe pears, dried figs, roasted butternut squash,
pecorino-romano & asiago cheeses, toasted hazelnuts, port wine vinaigrette

Bacon Chopped Salad 13
crisp romaine, granny smith apples, smoked bacon, red onion, celery,
cucumbers, bourbon soaked raisins, blue cheese, roasted cashews,
fried brussels sprouts, tangy bacon dressing

House Salad (V,GF) 5 & 9
mixed greens, pickled vegetables, cucumbers, shaved carrots,
aged provolone cheese, aged balsamic vinaigrette

*Add chicken, chicken burger, shrimp, grass fed burger, black bean burger, or fried egg to any dish.

Appetizers

TWO RIVERS PORK BOARD 19.5

chef's selection of breakaway farms bacon & bacon jam, cider braised pork belly, house made boursin cheese,
pickled vegetables, whole grain mustard, crusty bread

Vegan Sausage Flatbread (V) 16
spicy vegan cauliflower & pumpkin dip, vegan chorizo, roasted hazelnuts, balsamic salad

Pig & Fig Flatbread 14
ale braised pulled pork, dried figs, house made boursin cheese, balsamic salad

Kicked-Up Chicken & Bacon Flatbread 12
bacon, blue cheese, caramelized onions, balsamic salad

Bacon Wrapped Jalapeño Poppers (GF) 12
onion jam, fried brussels sprouts

Pork Pot Stickers 10
sweet chili sauce, asian slaw

Pickle Plate (V) 8
house made pickled delights, grilled bread, house mustard

Kicked-Up Chicken Dip 12
served HOT is a skillet with celery

Smoked Kielbasa Mac 'N' Cheese Skillet 15
krakus deli kielbasa topped with horseradish cheddar cheese

Spicy Vegan Cauliflower & Pumpkin Dip (V) 12
served HOT in a skillet with grilled naan .

Jalapeño Hush Puppies (V) 8
molasses-cinnamon butter, pickled jalapenos

Grilled Chicken or Braised Short Rib Quesadilla 12
red onion, pepper relish, sharp cheddar, avocado, house made salsa, sour cream

Nashville HOT Chicken 12
fried boneless tenders, kicked-up seasoning, assorted pickled vegetables, green goddess dressing, crusty white bread

Duck Fat Frites 8
hand cut frites tossed with pecorino-romano cheese, rosemary, sea salt & white truffle oil

Belgian Frites (V) 5
hand cut frites tossed with rosemary & sea salt

Short Rib Poutine 16
hand cut frites topped with ale braised short ribs, mozzarella cheese, caramelized onions & ale demi-glace

Disco Frites 9
hand cut frites topped with mozzarella cheese & ale demi-glace

Chili Cheese Frites 15
hand cut frites topped with award winning chili, cheddar cheese, jalapeños & scallions

Hog Wings 15
fried petite pork shanks, choice of blueberry-sweet chili, bbq or buffalo sauce, asian slaw

Plates

Steamed Mussels & Andouille 16
prince edward island mussels steamed in a seasonal beer broth with garlic, leeks, roasted red peppers, smoked andouille sausage & butternut squash, served with belgian frites & dijon aioli

Shrimp and Grits (GF) 22
cajun spiced shrimp, stone ground castle valley mill cheese grits, fresh andouille sausage, pickled pineapple

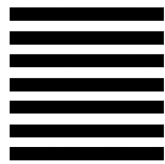
Hickory Smoked Beef Short Ribs 30
slow roasted bone-in short ribs, stone ground castle valley cheese grits, cippolini onions, roasted root vegetables, bourbon & black pepper jus

Chicken, Bacon & Mushroom Pot Pie 22
100% organic chicken, breakaway farms bacon, primordia farms mushrooms in a savory cream sauce, baked in a skillet & topped with a flaky pastry crust

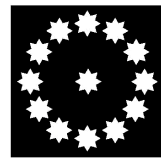
Butcher Block Cut \$MP
chef's grill feature, served with country fried potatoes & seasonal vegetable

Market Fish \$MP
today's fresh seafood selection

Vegan Mushroom Bolognese (V) 18
hearty mushroom, eggplant, & tomato sauce tossed with spaghetti squash, sautéed kale & roasted cippolini onions



TWO RIVERS
BREWING COMPANY



Burgers & Sandwiches

All sandwiches served with choice of Belgian Frites or side house salad.
Wraps available upon request. Add \$2.00 for Duck Fat Fries.

Chipotle Bison Burger 21

1/2 pound fossil farms bison. breakaway farms bacon. chipotle-lime bbq sauce. horseradish aioli. smoked gruyere cheese. beer battered onion rings. brioche bun

Smoked Bacon & Cheddar Burger 16

1/2 pound grass fed dundore & heister beef. breakaway farms bacon. sharp cheddar. lettuce, tomato & red onion. brioche bun

Peanut Butter Bacon Cheddar Burger 16.5

1/2 pound grass fed dundore & heister beef. breakaway farms bacon. sharp cheddar. peanut brittle dust. chili gastrique. pickled red onions. brioche bun

Rath's Deli's Spanakopita Chicken Burger 13

spinach & feta stuffed 1/2 lb patty. cucumber salad. watercress.. dijon aioli. 7 grain roll

Pimento Grilled Cheese (V) 12

traditional southern mix of cheddar cheese, pickles & sweet red peppers melted between rustic panelle bread with a fried pickle.

Braised Short Rib Sandwich 15

sharp provolone. roasted Italian long hot & red peppers. farm fresh fried egg. horseradish aioli. club roll

Vegan Black Bean & Chickpea Burger 13

beet & cabbage slaw. avocado. sriracha aioli. 7 grain roll

Beer Braised Pulled Pork Sandwich 13

tangy cabbage slaw. bbq vinaigrette. fried pickle. brioche roll

Blackened Chicken Sandwich 13

pimento cheese. lettuce & tomato. breakaway farms bacon. sriracha aioli. 7 grain roll

Desserts

Two Rivers Candy Bar (V) 8

rice krispy's. nutella. peanut butter mousse

Pumpkin Cheese Cake Bread Pudding (V) 8

rum chata sauce. toasted hazelnuts

Apple Cider Doughnuts (V) 8

six large donut holes. caramel sauce. cinnamon & sugar

Beer Float of the Day (V) 10

daily selection

Bank Street Creamery Ice Cream (GF) 7

three scoops. please ask your server for tonight's selection. Try a Sampler!

Our Passion

- ◇ 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 supporters of local businesses including, Salvaterra's Gardens, Primordia Mushroom Farms, Easton Salsa Co., Breakaway Farms pasture raised meats, Dundore & Heister Butchery, Beery Field Farm Chickens, Castle Valley Mill, Bank Street Creamery, and more.
- ◇ Our ground beef, pork, 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.

Hours of Operation

- ◇ 11am to midnight Sunday Thru Saturday
- ◇ Lunch- Monday thru Saturday 11am to 5pm
- ◇ Dinner- Monday thru Saturday 5pm to 10pm
- ◇ Brunch-Sunday 11am to 4pm. Dinner starts at 4pm.
- ◇ Happy Hour- Monday thru Friday 4pm-7pm
\$1 off Drafts and 1/2 priced appetizers at the bar.
Free Bacon Happy Hour-Wednesdays 4pm-7pm
- ◇ Late Night Menu- Friday and Saturday 10pm to 11:30pm
- ◇ Reservations can be made through our website, www.tworiversbrewing.com, or our Facebook page.
- ◇ Our 2nd floor rooms are available to rent out for parties. Please inquire at info@tworiverbrewing.com
- ◇ Contact us at: info@tworiversbrewing.com
- ◇ Follow us on:
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TWO RIVERS
BREWING COMPANY



Jeremy Bialker- Executive Chef
Josh Bushey-Brewer

*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