

KITCHEN

AMERICAN GRILL



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WHITE & ROSE WINE

Mionetto Prosecco, Treviso, IT	11/40	Oyster Bay Sauvignon Blanc, Marlborough, N.Z.	12/44
Whispering Angel (Rose), Cotes du Provence, FR	16/60	La Crema Chardonnay, Monterey, CA	13/48
Lageder "Terra Alpina" Pinot Grigio, Dolomiti, IT <i>organic</i>	12/44	Sonoma Cutrer Chardonnay	
Santa Margarita Pinot Grigio, Alto Adige, IT	18/68	"Russian River Ranches", Sonoma Coast, CA	15/52
Schlink Haus Riesling, Nahe, DE	10/38	Tomasello Blueberry Moscato, NJ	9/30
		White Sangria	10/38

RED WINE

Saget "La Petite Perriere" Pinot Noir, FR	10/36	Portillo Malbec, Mendoza, AR	11/40
Boen Pinot Noir, Tri-Appellation, CA	15/56	Federalist Cabernet Sauvignon, Lodi, CA	10/40
Delas Cotes du Rhone, Rhone Valley, FR <i>red blend</i>	12/44	Daou Cabernet Sauvignon, Paso Robles, CA	15/56
Rocca delle Macie Chianti Classico, Tuscany, IT	13/48	Quilt Cabernet Sauvignon, Napa Valley, CA	20/76
Banfi, BelNero, Montalcino, IT <i>Super Tuscan Red Blend</i>	20/76	Red Sangria	10/38

BEERS

ASK YOUR SERVER FOR A COMPLETE SELECTION OF OUR ROTATING CRAFT BEERS ON TAP

BEER FLIGHT CHOICE OF 4 (5 oz. Glasses) CRAFT BEERS ON TAP 13

DOMESTIC BOTTLES 6

Budweiser
Coors Light
Bud Light
Athletic Free Wave (Non-Alcoholic) *can only*
Samuel Adams
Yuengling
Blue Moon

IMPORTED BOTTLES 8

Stella Artois
Corona
Amstel Light
Modelo
Heineken 00
(Non-Alcoholic)

COCKTAILS

KITCHEN COOLER

Grey Goose L'Orange Vodka—Muddled Orange—St. Germain—Prosecco
Club Soda—Orange Citrus Popsicle 16

SPICY MANGO MARGARITA

Tequila—Muddled Jalapeños—Mango Puree
Lime Juice—Triple Sec—Agave Syrup 14

P B & J WITH A K ESPRESSO MARTINI

Screwball Peanut Butter Infused Whiskey
Chambord—Kahlua—Fresh Brewed Espresso 16

ISLAND BREEZE MOJITO

Malibu Coconut Rum—Pineapple Juice
Lime Juice—Mint 14

JERSEY GIRL SPRITZ

Tomasello Blueberry Moscato—Mionetto Prosecco 13

HONEY BEE STINGER MARTINI

Grey Goose Citron Vodka—Hot Honey—Lemon Juice—Triple Sec 16

THE KAG NEW FASHIONED

Blood Orange Infused Bourbon—Bitters—Orange Slice—Cherry 14

JERSEY OLD FASHIONED

Bulleit Rye—Blueberry Puree—Muddled Orange—Bitters 16

MEDITERRANEAN MULE

Figenza Fig Infused Vodka
Lime Juice—Ginger Beer 16

MELBA SOUR

Gin—Peach Schnapps
Strawberry Puree—Lemon Juice 14

CLASSIC LIME MARGARITA PITCHER 44

MOCKTAILS

(Non-Alcoholic)

VENETIAN SUNSET

Mionetto Aperitivo Alcohol Free Bittersweet Orange Citrus Botanical
Tonic Water—Orange Slice 10

SPARKLING CIDER SANGRIA

Melick's Sparkling Cider—Fresh Fruit 9

BLUEBERRY ZINGER MULE

Blueberry Puree—Lime Juice—Ginger Beer 9

MANGO-TANGO NO-JITO

Mango Puree—Pineapple Juice—Fresh Mint—Lime Juice—Club Soda 8

STARTERS

BREAD & BUTTERS BASKET

artisan baked rolls—trio of butters
ranch herb—pimento cheese—brown sugar cinnamon 12

HUMMUS PLATTER

roasted red pepper—basil pesto—olive tapenade—grilled pita bread 18

KITCHEN STACK

light battered eggplant—roasted red pepper
Lebanon Cheese Co. fresh mozzarella cheese—balsamic glaze—fresh basil 24

CALAMARI

wild caught golden light—hot cherry peppers—sweet chili dipping sauce 19

PULLED PORK NACHOS

pulled pork—cheese sauce—corn & black bean salsa—melted cheeses
guacamole—sour cream 22

OCTOPUS

wild caught—marinated—grilled—lemon garlic caper EVOO 30

FRENCH ONION DIP SLIDERS

black angus beef burger trio—caramelized onions—swiss cheese
mini brioche rolls—au jus for dipping 18

MIXED SAUSAGE GRILL

grilled kielbasa—bratwurst—pretzel bites—mustard—beer cheese sauce 22

JUMBO CHICKEN WINGS

char grilled—naked—celery & blue cheese dressing
choice of BBQ, Buffalo or bourbon glaze 8pc for 18 16pc for 30

ARTISAN FLATBREAD

Lebanon Cheese Co. ricotta cheese—tomatoes—fresh basil
shaved asiago parm blend—balsamic glaze drizzle 21

BOOM-BOOM CAULIFLOWER

firecracker battered—ranch dressing—boom-boom sauce 17

GIANT PRETZEL

beer cheese sauce—spicy mustard 18

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.

SOUPS & SALADS

ROASTED TOMATO-RED PEPPER BISQUE

velvety smooth—croutons—EVOO drizzle 12

HOUSE

mixed greens—tomatoes—cucumber—red onion—carrots—croutons
balsamic vinaigrette Entree 14 Starter 12

KITCHEN CHOPPED

mixed greens—tomatoes—bacon—blue cheese—roasted corn—red onion
guacamole—lime vinaigrette 17

JERSEY HARVEST BOWL

Edamame—forbidden rice & quinoa blend—corn—tomatoes—carrots
red cabbage slaw—feta cheese—mixed greens—extra virgin olive oil drizzle 18

FRENCH ONION SOUP

caramelized onions—rich beef stock—gratinéed Gruyere cheese baguette 15

CAESAR

hearts of baby romaine—shaved parmesan—croutons—Caesar dressing
Entree 14 Starter 12

SUPERFOOD MEDLEY

Forbidden Rice & Quinoa blend—shaved brussels sprouts & kale
blend—beets—goat cheese—black beans—sweet potato—lime vinaigrette 17

ATHENIAN WEDGE SALAD

Romaine wedge—tomatoes—cucumbers—onions—Kalamata olives
Greek feta cheese—oregano—whipped feta dressing 16

ADD A PROTEIN TO ANY SALAD

GRILLED CHICKEN BREAST 9

BUFFALO OR PLAIN CHICKEN
FRITTERS 9

GRILLED ATLANTIC SALMON 16

GRILLED SHRIMP 12
SPINACH PARMESAN CRAB CAKES (2) 15

GRILLED SLICED STEAK 18

GRILLED BLACKENED OR PLAIN
FILET OF GROUPER 20

CRAFT BURGERS & SANDWICHES

Served with Brewhouse Fries

KITCHEN SIGNATURE BURGER

char grilled—steakhouse blend—white cheddar—bacon
bourbon BBQ sauce—brioche roll 23

FARMHOUSE BURGER

char grilled—steakhouse blend—grilled mushrooms—Gruyere cheese
caramelized onions—brioche roll 22

TURKEY BURGER

tomato—red onion—Swiss cheese—mixed greens—KAG sauce—brioche roll 18

BLACK BEAN BURGER

guacamole—tomato—lettuce—red onion—brioche roll 18

TACOS

red cabbage slaw—Monterey Jack cheese—white corn tortillas—cilantro—chipotle aioli
shrimp 22 short rib 26 chicken 22 pulled pork 22

SPICY CRAB CAKE TANGLER

spinach parmesan crab cakes—chipotle aioli—lettuce—tomatoes
crisp onion tanglers—brioche roll 25

RUSTIC CHICKEN FONTINA

grilled chicken—fontina cheese—roasted red pepper—mixed greens
pesto mayo—artisan baguette 23

GROWN-UP GRILLED CHEESE

Fontina—white cheddar—Gruyere cheese—Texas toast
roasted tomato & red pepper bisque soup for dipping 18
add tomato +2 bacon +4 pulled pork +9

GROUPER RUEBEN

filet of grouper—apple cider braised kraut
Thousand Island dressing—Swiss cheese—grilled marbled rye 28

ADOBO BREWMASTER BRISKET

smoked pulled beef brisket—adobo beer BBQ Sauce—pickles
beer battered onion rings—brioche roll 28
add cheese +2 house slaw +2

HOT HONEY CRISPY CHICKEN SANDWICH

crisp fritters—hot honey—house slaw—Swiss cheese—pickles
KAG sauce—brioche roll 19

VEGGIE HUMMUS WRAP

mixed greens—tomato—onion—cucumber—ancient grains—black beans
sweet potato—balsamic dressing—hummus—sun dried tomato tortilla 19

PRIME STEAK DIP

sliced steak—Gruyere cheese—horseradish cream sauce—artisan baguette
au jus for dipping 28
add caramelized onions +3 grilled mushrooms +3

ENTREES

GRIGGSTOWN FARMS BRICKHOUSE CHICKEN

local all natural—whipped potatoes—seasonal vegetable 34

BRAISED BEEF SHORT RIB

red wine demi glace—seasonal vegetable
whipped potatoes 40

FARMERS LASAGNA

Lebanon Cheese Co. ricotta cheese—eggplant—zucchini—yellow &
red peppers—mozzarella cheese—sweet basil marinara—layered pasta sheets 29

COASTAL HARVEST FETTUCCINE

New Zealand jumbo Greenshell Mussels—shrimp—clams
broccoli rabe—garlic—plum tomato sauce—fresh fettuccini 39

STEAK FRITES

char grilled—sliced steak—blue cheese butter—brewhouse fries 48

FAROE ISLAND SALMON

pan seared—sautéed broccoli rabe—roasted tri color fingerling potatoes 39

MEDITERRANEAN GROUPER & SHRIMP

wild caught—pan seared—shrimp—tomatoes—capers—onions—garlic
extra virgin olive oil—sautéed broccoli rabe—roasted tri color fingerling potatoes 45

PREMIUM RESERVE PORK CHOP

mushroom demi—truffle whipped potatoes 38

FISH & CHIPS BASKET

golden crisp—beer battered cod—freshly made potato chips
house slaw—tartar sauce 29

BBQ BABY BACK RIBS

slow cooked—fall off the bone—cavatappi pasta & cheese (mac & cheese) 42

STEAK

(Ask server for selection of the day) market price

SIDES

TRUFFLE WHIPPED POTATOES 12

BREWHOUSE FRIES 9

SEASONAL VEGETABLE 12

SWEET POTATO FRIES 12

WHIPPED POTATOES 9

HOUSE SLAW 9

BROCCOLI RABE 15

(Garlic Olive Oil)

BEER BATTERED ONION RINGS 12

ROASTED POTATOES 12

BAKED CAVATAPPI PASTA &
CHEESE (MAC & CHEESE) 15

KIDS

(10 years and under)

GRILLED CHEESE

American cheese—Texas toast
brewhouse fries 15

PENNE PASTA

tomato sauce or butter 15
with (4) Meatballs +4

HOT DOG

all beef—frankfurter roll
brewhouse fries 15

CHICKEN FRITTERS

brewhouse fries 15