



TWO RIVERS
BREWING COMPANY



2017 Easton Restaurant Week Lunch Menu

Soup Du jour

Chef's Selection

Gumbo

Andouille Sausage.
Cornbread Gremolata
Shrimp. Rice. Chicken.

Jalapeño Hush Puppies

Molasses Butter. Pickled Jalapenos

House Salad

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

Duck Fat Fries

Hand Cut Potatoes. Shaved Peccorino-Romano. Rosemary. White Truffle Oil

1/3 Pound Bacon Cheddar Burger

Dundore & Heister Grass Fed Beef. Bacon. Cheddar Cheese. Lettuce. Tomato. Onion. Belgian Frites. Brioche Roll

Black Bean Lentil Burger

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

Butternut Squash "Steak"

Barley Risotto Cake. Grilled Broccolini. Dark Rum Reduction. Toasted Pumpkin Seeds

Beer Braised Pulled Pork Sandwich

Tangy Red Cabbage Slaw. Fried Pickle. BBQ Vinaigrette. Belgian Frites

Ale Braised Short Rib Flatbread

Smoked Gruyere. Onion Jam. Roasted tomatoes. Frisse

Blackened Chicken Sandwich

Cajun Remoulade. Lettuce. Tomato. Bacon. Pimento Cheese. 7 Grain Roll. Belgian Frites

Italian Beef Sandwich

Onions & Peppers. Garlic Aioli. Sharp Provolone. Pepperoncini. Club Roll

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

20% gratuity will be added to tables of 6 or more.

\$15 per guest for 2 courses. 11am-5pm. January 15th-21st.