

PASTA

Served with cup of soup of the day, tossed salad or caesar salad

Upgrade to cup of vegetarian chili, french onion soup or chimney salad, add 2.99

Pasta Options: Capellini, spaghetti, whole wheat pasta, rigatoni or gluten-free penne

Make **G** add 2.99 (except meatballs)

NEW SAUSAGE BACON KALE RIGATONI

Rigatoni pasta tossed w/ sautéed onions, garlic, kale, bacon, & italian sausage in a cream sauce topped w/ fresh grana padano cheese 13.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

Rock Classic RIGATONI WITH VODKA SAUCE

Rigatoni tossed in our classic pink cream sauce 12.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

HOMEMADE LASAGNA **G**

Lasagna sheets layered with homemade meat sauce & mozzarella 13.99
(add crumbled sausage 2.99)

PASTA POMODORO

Our homemade tomato sauce, basil, served over your pasta of choice 10.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

HOMEMADE MACARONI & CHEESE

Elbow macaroni tossed in a Velveta Alfredo sauce mix. Combined w/ Asiago, cheddar, monterey jack & chopped bacon. Topped with oven baked, golden brown breadcrumbs 12.99

Rock Classic CHIPOTLE PASTA

Rigatoni pasta sautéed in a chipotle cream sauce & topped w/ diced tomatoes, scallions & fresh grana padano cheese 13.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

CAPELLINI MONAGO

Capellini pasta tossed in olive oil, garlic, fresh spinach & ripe tomatoes 11.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

SIDES

4.59

PASTA

FRENCH FRIES **G**

ONION CRISPS

CAJUN FRIES **G**

GILANTRO LIME RICE **G**

TORTILLA CHIPS **G**

CAROLINA SLAW **G**

MIXED GREENS **G**

RIGE & BEANS **G**

ROASTED GARLIC SWEET POTATOES **G**

SPECIALTY SIDES

4.99

BRUSSEL SPROUTS **G**

TATER TOTS **G**

SAUTEED SPINACH **G**

MACARONI & CHEESE

SAUTEED BROCCOLI **G**

FAVORITES

Served with cup of soup of the day, tossed salad or caesar salad

Upgrade to cup of vegan chili, french onion soup or chimney salad, add 2.99

Upgrade choice of side to any specialty side, add .49

NEW MANGO SALSA CHICKEN **G**

Grilled chicken in a sweet & spicy mango sauce over cilantro-lime rice topped avocado, jalapeño, red onion, red peppers, cucumbers & cilantro 18.99
(No Substitutions)

OPEN SLICED STEAK *****

Carved steak grilled to your liking & served over toasted buttered bread w/ French fries 18.99

HOUSE SMOKED CHIMNEY RACK RIBS **G**

Sweet, tangy & tender BBQ baby back ribs, w/ French fries & Carolina slaw 22.99

PAN SEARED CHICKEN PARMESAN

Breaded boneless chicken breast topped w/ tomato sauce & mozzarella cheese, served w/ a choice of side 19.99
G add 2.99

NEW MAHI MAHI PLATTER **G**

Seasoned blackened Mahi Mahi served over a bed of cilantro lime rice, topped w/ your choice of brussell sprouts or sauteed spinach, finished w/ a drizzle of balsamic glaze 19.99

Rock Classic CEDAR PLANKED SALMON

Seasoned salmon roasted on a cedar plank w/ brown sugar & balsamic glaze, served w/ capellini pasta tossed in garlic, spinach & tomatoes 19.99
G add 2.99

Rock Classic FIRE GRILLED RICE BOWL **G**

Cilantro-lime rice topped w/ char-grilled zucchini, squash, tomatoes, roasted garlic sweet potatoes, fresh peppers & sweet onions, finished w/ a creamy chile dressing & a sweet & spicy sauce.

Grilled Vegetables 16.49

Slow Smoked Beef Brisket 19.99

Char-grilled Chipotle Glazed Chicken 17.99

HOMEMADE FISH & CHIPS

Fresh cod in a homemade beer batter w/ French fries & a side of tartar sauce 16.99
(malt vinegar available upon request)

Rock Classic HOMEMADE CHICKEN POT PIE

Chopped chicken with garden fresh vegetables cooked in a flavorful sauce topped w/ a flaky crust 17.99

HOUSE SMOKED BEEF BRISKET **G**

Tender beef brisket served w/ Carolina slaw, hot cherry peppers & BBQ sauce on the side. Choice of French fries or roasted garlic sweet potatoes 19.99

HOUSE BREADED EGGPLANT PARMESAN **G**

Fresh eggplant cutlets topped w/ tomato sauce, ricotta & mozzarella cheese, served w/ a choice of side 15.99

SMOKED BARBEQUE PLATTER

House-smoked beef brisket, BBQ baby back ribs, pulled pork & Carolina slaw. Choice of French fries or roasted garlic sweet potatoes 24.99
(Does not come w/ soup or salad)

NEW STEAK OVER LOADED SWEET **G**

Open sliced steak grilled to your liking, served over our stuffed sweet potatoes, drizzled w/ zesty sauce 22.99
(No Substitutions. Does not come w/ soup or salad)

NEW Seasoned Blackened Mahi Mahi 21.99

Savory Grilled Salmon 19.99

Succulent Grilled Shrimp 19.99

DESSERTS

Rock Classic BROWNIE BLAST SUNDAE **G**

Gluten free brownie, your choice of ice cream, hot fudge, whipped cream 7.99
(make Gluten Free sub fudge w/ chocolate syrup)

HOT FUDGE OR CARAMEL SUNDAE **G**

Choice of ice cream, hot fudge or caramel, whipped cream & a cherry 6.99
(make Gluten Free sub fudge w/ chocolate syrup)

NEW CHURRO HILL

Vanilla ice cream, strawberries, churros, topped w/ whipped cream, hot fudge & caramel 9.99

FLOURLESS CHOCOLATE CAKE **G**

Our richest chocolate cake ever will impress even the most sophisticated chocolate connoisseurs 7.99

Rock Classic MOLTEN CHOCOLATE EXPLOSION

Chocolate cake filled w/ a dark chocolate truffle. Served warm 8.99 (a la mode 2.49)

LAVA COOKIE

A delicious chocolate chip cookie w/ a warm chocolate ganache center, vanilla ice cream and whipped cream 8.99

HAND SCOOPED LOCAL ICE CREAM

Vanilla, Chocolate, Chocolate Thunder, Coffee, Rainbow Sherbert or Midnight Caramel River Ice Cream **G**

Cup 4.59

Vegan: Dark Chocolate Fudge Brownie, Rocky Road **V G**

Cup 6.49

Sorry, no plate splitting on desserts, sharing is fine. Tables supplying their own cake or dessert will be charged .99 per person

Toppings: Hot Fudge, Whipped Cream, Chocolate Syrup, Rainbow Sprinkles, Cherry

G = Gluten-Free

Entire menu available for takeout. To-go containers add .25 each / Plate splitting charge .99 / Groups of 10 or more add 19% gratuity / **V** = Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

5.30.2023

EAT AT THE ROCK[®]



Spring 2023

Flemington (908) 788-8800

CHIMNEY ROCK INN[®]

1863[™]

Sun: 11:30am - 9pm
Mon-Wed: 11:30am - 10pm
Thur-Sat: 11:30am - 11pm

Bridgewater (732) 469-4600

STARTERS

NEW LOADED SWEET **G**

Our signature garlic roasted sweet potatoes, draped w/ a delicious blend of cheeses, roasted red peppers & corn, and drizzled w/ Thai chili & chimichanga sauce 8.99

HOMEMADE BUTTERED PRETZEL

A grand handmade, salted whole wheat pretzel w/ a new twist. Basted with butter & served with queso blanco cheese sauce & mustard for dipping 8.99

NEW AVOCADO TOAST

Our panini bread toasted w/ olive oil & garlic, topped w/ homemade guacamole. Lightly dressed w/ balsamic glaze, fresh basil and pickled red onions 8.99

Rock Classic LOADED ROCK FRIES **G**

Seasoned straight cut French fries topped w/ monterey jack, cheddar cheese & bacon, served w/ a side of south western sauce 11.99

HOMEMADE MOZZARELLA STICKS

Fresh cut mozzarella cheese tossed in-house in Italian breadcrumbs. Served w/ tomato dipping sauce on the side 10.99

FRIED PICKLES

Battered fresh pickle chips deep fried to a golden crisp & served w/ a side of chipotle ranch 8.99

Rock Classic BUFFALO SHRIMP

Fried shrimp tossed in buffalo sauce & our house blended crispy coating, served w/ celery sticks & a side of bleu cheese 11.99

PIEROGIES

Large potato dumplings sautéed in butter w/ golden brown onions & served w/ a side of sour cream 8.99

QUESO BLANCO TATER TOTS **G**

Crispy tater tots, queso blanco, guacamole, pico de gallo, green onions, jalapeño, cilantro, a roasted poblano sauce & cotija cheese 10.99
(add chipotle chicken 5.99, add smoked brisket 6.99)

CHICKEN TENDERS

Boneless chicken tenderloins breaded & served w/ homemade honey mustard sauce 9.99
(buffalo style w/ bleu cheese & celery, add 2.49)

Rock Classic NACHOS SUPREME **G**

Crispy tortilla chips topped w/ diced fresh tomatoes, jalapeños, our homemade cheese blend, queso sauce and choice of Mexican beef or vegan chili 11.99
(add sour cream 1.49, add guacamole 2.99)

NEW VEGAN NACHOS SUPREME **V G**

Plant-based chorizo, vegan chili, jalapeños, black olives, salsa, tomato & a vegan cheese blend 14.99
(add sour cream 1.49, add guacamole 2.99)

HOUSE SMOKED CHIMNEY RACK RIBS **G**

Our tender baby back ribs coated in sweet, tangy BBQ sauce. Appetizer Portion 14.99

Rock Classic BUFFALO WINGS

3/4 of a pound of wings braised & doused in our signature buffalo sauce, regular or extra hot. Celery sticks & bleu cheese dressing 11.49
G add 1.29

HOMEMADE GUAC & CHIPS **V G**

Guacamole made fresh w/ avocado, tomatoes, onion, jalapeño, cilantro & lime juice served w/ seasoned house cooked tortilla chips 8.99

Specials

28" EPIC PIZZA MONDAY *IN-HOUSE ONLY*

Only \$19.99, regularly \$31.99

TACOS & TEQUILA TUESDAY

Tacos (3) for \$7.99

Excludes Mahi Tacos

Grande Margaritas starting at \$7.99

WINE WEDNESDAY

1/2 Off All Glasses

CRISPY CHICKEN SANDWICH THURSDAY

Only \$9.99, regularly \$13.99

Nashville Hot Chicken Sandwich Add 1.00

We apply a 2.99% price adjustment on non-cash transactions which is not greater than our cost of acceptance.

To our customers with food allergies:

As we are taking the greatest efforts to provide you with an allergen free meal, please note CRI has many products in our facilities & there is a potential of cross contamination in our shared cooking & preparation areas. Therefore, we cannot absolutely guarantee that the food you receive is completely allergen free. So we can better serve you, please inform your server regarding any food allergy you may have.

MONDAY - THURSDAY



Modelo

\$4.50 PINTS

RANSOMWARE ATTACKS ARE UP 300%

IS YOUR BUSINESS PROTECTED?

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Modelo

EST. 1925

\$4.50 PINTS

FEATURED DRINKS

See Drink Menu for More Options

COLD BREW MARTINI 11
Stoli Vanilla, Espresso Vodka, agave & cold brew coffee

CUCUMBER LOGO 9.5
Espolon Tequila, Triple Sec, fresh lime juice, agave, & muddled cucumbers

RUM PUNCH 9.5
Orange juice, pineapple juice, cranberry juice, Grenadine, Captain Morgan, Malibu Coconut Rum

BLUEBERRY LEMONADE 12
Stoli Citros, Stoli Blueberry, muddled blueberries, fresh lemon juice, agave, Sprite

RED WINE

By the Glass

CAMELOT CABERNET 7
Juniper, black cherry, sweet tobacco Parlier, California

RAYMOND CABERNET 10
Velvety anise, flavorful dark berries & cedar Sonoma, California. 2019

ROBERT MONDAVI PINOT NOIR 9
Rose petals, black tea essence, medium bodied Acampo, California

WHITE WINE

By the Glass

CAVIT PINOT GRIGIO 8
Green apple, brought up by a citrus base Trento, Italy. 2020

WILLIAM HILL CHARDONNAY 11
Baked apple & citrus, taste of nutmeg, caramel & honey Central Coast, California. 2019

KIM CRAWFORD SAUVIGNON BLANC 13
Notes of tropical fruit & crushed herbs Malborough, New Zealand. 2019

BREWSKIES

See Beer List for More Options

GUINNESS DRAFT	DOG FISH HEAD
FLEMINGTON FOG	BUDWEISER DRAFT
BLUE MOON DRAFT	CORONA EXTRA
HEINEKEN	STELLA ARTOIS DRAFT
NEW TRAIL DRAFT	BROOKLYN LAGER
DEPARTED SOLES	MILLER LITE DRAFT

BEER LIST



Entire menu available for takeout / Place orders via our app or online / **V** = Vegan / **G** = Gluten Sensitive Items made without gluten-containing ingredients

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS & SALADS

SOUP OF THE DAY cup: 3.99, bowl: 5.49 **HOMEMADE FRENCH ONION SOUP** 6.49

House Vinaigrette, Caesar, Creamy Italian, Bleu Cheese, Ranch, Balsamic Vinaigrette, Fat-Free Honey Dijon, Southwestern or Poppy seed **All dressings** **G**

Add: Grilled or Crispy Chicken 5.99, Shrimp 6.99, Brisket 6.99, Grilled Salmon 7.99, Steak* 9.99, Blackened Mahi Mahi 9.99, or Mesculin 1.29. Excludes Tossed Salad. Extra side dressing add 1.49

NEW MANGO SALAD **G**

Garden fresh lettuce, fresh mango, tomatoes, craisins, toasted walnuts, red onion & feta cheese w/ our creamy mango dressing 13.99

BRUSCHETTA SALAD

Grilled chicken w/ mixed greens, pasta, fresh mozzarella, tomatoes, Parmesan cheese & roasted garlic crostini bread w/ a side of balsamic vinaigrette 15.99

NEW KALE SALAD **G**

Shredded kale, carrots & red cabbage tossed w/ Gala apples, croutons, chickpeas, bacon, sunflower seeds, red onions, grana padano cheese & an apple cider vinaigrette 10.99 **G** w/o croutons

NEW MAHI MAHI SALAD **G**

Blackened seasoned Mahi Mahi on garden fresh lettuce, craisins, tomatoes, red onion, apples, grana padano cheese & caramelized walnuts w/ a creamy mango dressing 19.99

TOSSED SALAD

Garden fresh lettuce, tomato, onions & olive topped w/ homemade croutons 5.49 **G** w/o croutons

NEW VEGAN CHILI **V**

Signature slow cooked chili recipe w/ zucchini, yellow squash, eggplant, corn & fire roasted tomatoes, green onions & avocado

Served w/ our homemade tortilla chips for dipping **Cup: 4.99 Bowl: 6.99** **G**

HANDHELDS

Served with your choice of side

NEW SMOKED BRISKET **G**

Tender beef brisket, carolina slaw, pickles & hot cherry peppers on a toasted brioche bun. BBQ sauce on the side 13.99 **G** add 1.99

GROWN UP GRILLED CHEESE

A toasted pressed sandwich w/ a melted three cheese blend packed w/ smoked beef brisket, BBQ sauce, pickles & onion crisps 11.99

HOMEMADE CRISPY CHICKEN

Fresh chicken breast coated in a homemade batter, served on our brioche bun, pickles & lettuce topped w/ zesty sauce. Available w/ original or spicy sauce 13.99

NEW BLACKENED MAHI MAHI

Seasoned blackened Mahi Mahi on a toasted brioche bun w/ tomato, Carolina slaw, pickled red onions & spicy sauce 16.99 **G** add 1.99

MAYAN CHIPOTLE

Grilled chicken, Applewood smoked bacon, guacamole, muenster cheese & charred tomato on a toasted brioche bun 13.99 **G** add 1.99

NEW RIBEYE PHILLY CHEESESTEAK **G**

Aged US choice grade A steak hand sliced, on a hoagie roll, American cheese, sautéed peppers & onions 13.99 **G** add 1.99

NASHVILLE HOT CHICKEN Fresh crispy chicken breast tossed in our homemade Nashville hot sauce, topped w/ pickles, served on our toasted brioche bun w/ a side of ranch 14.99

TACOS

Tacos served with three soft or hard corn tortillas

CHIPOTLE CHICKEN **G**

Chipotle chicken, avocado salsa, sliced radish, diced onions, refried beans, cotija cheese & cilantro 11.49

SHREDDED BRISKET **G**

Shredded brisket, avocado salsa, sliced radish, pickled onions, cilantro & cotija cheese 11.99

BRAISED PORK & PINEAPPLE **G**

Braised pork, diced pineapple, avocado salsa, sliced radish, diced onions, cilantro & cotija cheese 11.99

NEW VEGAN **G** **V**

Homemade cilantro lime rice, topped with our classic vegetarian chili, avocado salsa, vegan cheese & cilantro 10.99

OLD SCHOOL GROUND BEEF **G**

Hard shell or soft shell white corn tortillas filled w/ ground beef, shredded cheddar cheese, lettuce & pico de gallo 11.49

NEW BLACKENED MAHI MAHI **G**

Seasoned blackened Mahi Mahi, salsa verde, avocado, Cotija cheese, radish, onion, cilantro & Carolina slaw 14.99

THIN & TASTY

Pizza Sizes - Small: 12" (8 slices) | Large: 14" (12 slices) | Whopper: 18" (12 slices)

HalfPie 1.75 each **PREMIUM TOPPINGS** WholePie 3.49

Extra Cheese, Sausage, Fresh Broccoli, Grilled Veggies, Pepperoni, Breaded Eggplant



Our legendary homemade thin-crust pizza topped w/ our signature sauce & shredded mozzarella. A "Rock Classic" since 1955!

MARGHERITA

Homemade thin crust, plum tomato sauce, fresh mozzarella & basil** 12.99 15.99



MARGHERITA ROSA

Our Margherita pizza topped w/ homemade pink vodka sauce** 12.99 15.99



DELTA SIGMA PIE

Traditional pie topped w/ chicken tenders, mozzarella sticks fries doused w/ buffalo sauce** 16.99 19.99

HONEY SRIRACHA CHICKEN

Topped w/ sweet & spicy honey sriracha sauce, bacon, chicken, spinach, sautéed onions, ricotta & mozzarella cheese** 14.99 17.99



BUFFALO CHICKEN

Traditional pie topped w/ grilled chicken and signature buffalo sauce (add crumbled bleu cheese 1.99)** 13.99 16.99

PRETZZA

Our original homemade pretzel crust, topped w/ a crushed tomato sauce & cheddar cheese blend. Served w/ queso blanco** 13.99 14.99



MAUI

Send your mouth on vacation w/ a perfect combination of blended cheeses, braised pork, pineapple, apple smoked bacon, signature BBQ sauce, jalapeños, and cilantro** 14.99 17.99



FRESCO

Our Margherita pie topped w/ Cotija cheese, mesculin lettuce, onion crisps & drizzled with house dressing 16.99 19.99

V HOMEMADE WHOLE WHEAT VEGAN CRUST Try it w/ your favorite pizza! Robust, tasty, crispy & delicious** add 1.99

BURGERS

Includes choice of side | Add your favorite toppings
Substitute a turkey burger, impossible burger, or grilled chicken for any burger

CREATE YOUR OWN:

1/2 lb Angus Beef Burger Starting at \$12.99

All burgers are cooked from medium to well done and served with fresh lettuce, tomato & onions.

PROTEIN OPTION:

TURKEY BURGER **IMPOSSIBLE BURGER** **G** add 1.99 **GRILLED CHICKEN**

BUN CHOICE:

BRIOCHE BUN OR GF ROLL add 1.99 **G**

ADD-ONS

Jalapeños
Hot Peppers
Sautéed Onions
Sautéed Mushrooms
Applewood Bacon

CHEESE

American
Cheddar
Pepper Jack
Provolone
Swiss

CHOICE OF SIDE

French Fries
Carolina Slaw
Cajun Fries
Rice & Beans
Tortilla Chips
Tossed Salad
Onion Crisps
Mixed Greens
Sweet Potato Wedges

ADD 1.49 EACH

INCLUDED WITH BURGER

To-go containers add .25 each / All weights stated are pre-cooked weights / **V** = Vegan / **G** = Gluten Sensitive - Items made without gluten-containing ingredients

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LEGENDARY PIZZA

SINCE 1955

Epic: 28" (20 slices) | Glutenless: 12" (8 slices) ** Not available in half

HalfPie 1.49 each **TOPPINGS** Whole Pie 2.99

Black Olives, Basil, Fresh Onions, Fresh Mushrooms, Pineapple, Fresh Sliced Tomatoes, Jalapeños, Sweet Peppers, Red Onions, Sliced Hot Peppers, Fresh Garlic, Onion Crisps

HalfPie 2.49 each **Whole Pie 4.99**
NEW Vegan Chorizo, Meatballs, Bacon, Ham, Anchovies

SMALL 11.99
LARGE 12.99

EPIC 28

A 28-inch thin crust beast of a pizza! So huge it barely fits through the door! 159 years in the making. No specialty pizzas, toppings are 2x the regular price listed above** 31.99

WHOPPER

18-inch family style version of our legendary thin crust cheese pizza (No specialty pizzas) Available in whole wheat crust add 2.99 16.99

NEW GLUTENLESS **G**

A crispy 12-inch three-cheese crust, sure to be the best flourless pizza you ever had in New Jersey** 16.99

Glutenless Artisan 19.49 **Glutenless/Dairy-Free 21.49**

V VEGAN

Large Only* Our large stone-ground homemade whole wheat vegan crust, crushed tomato sauce, topped w/ vegan cheese & sprinkled with fresh basil (Add Vegan Chili 1.00) 14.99

V FARMSTAND VEGAN

Large Only* Mix of fresh grilled zucchini, onions, peppers, basil, mushrooms & grape tomatoes (Make it a Screamin' Vegan w/ spicy Sracha sauce add 0.99) 17.99

NEW Add Vegan Chorizo topping to any pie 2.49 / 4.99

PRETZEL MAC & CHEESE

Large Only* Our delicious pretzel crust surrounds a scrumptious pie topped w/ luscious homemade macaroni & cheese, sprinkled w/ breadcrumbs (add chopped bacon 4.99) 16.99



THE ARTISAN

Our founder created a tomato pie w/ a handcrafted crust. Composed of a unique crushed tomato sauce, a blend of grana padano & mozzarella cheeses, a splash of spice & fresh basil. Let your senses enjoy every morsel of this masterpiece. Large only* 15.49

Don't forget to add your favorite topping!