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)

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

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

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
Macaroni in a creamy cheese sauce, chopped bacon, Topped with breadcrumbs 12.99

NEW Desperado
Rigatoni pasta w/ a choice of chicken or sautéed shrimp, w/ onions, garlic & sliced pepperoncinis in a spicy red sauce topped w/ basil 19.99

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 Monaco
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)
- Cilantro Lime Rice (g)
- Tortilla Chips (g)
- Carolina Slaw (g)
- Mixed Greens (g)
- Rice & Beans (g)
- Roasted Garlic Sweet Potatoes (g)

Specialty Sides
4.99

- Brussel Sprouts (g)
- Tater Tots (g)
- Sauteed Spinach (g)
- Magaroni & Cheese
- (g) Sauteed Broccoli

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

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
(No Substitutions)

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

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)

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

Smoked Barbeque Platter (g)
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 Chicken Francaise
Boneless chicken breast, egg-battered & sautéed in a white wine lemon butter sauce, served w/ a choice of side 19.99

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.

NEW Seasoned Blackened Mahi Mahi 21.99

Slow Smoked Beef Brisket 19.99
Savory Grilled Salmon 19.99
Char-grilled Chipotle Glazed Chicken 17.99
Succulent Grilled Shrimp 19.99

Desserts

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)

Vanilla Cheesecake (g)
Locally made cheesecake finished with "graham-style" crumbs 8.99 (a la mode 2.49)

Flourless Chocolate Cake (g)
Our richest chocolate cake ever will impress even the most sophisticated chocolate connoisseurs 7.99

Molten Chocolate Explosion
Chocolate cake filled w/ a dark chocolate truffle. Served warm 8.99

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: *Mocha Fudge, 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 (V) = Vegan

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

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

10/26/2022

EAT AT THE ROCK®

Chimney Rock Inn®

Fall 2022

1863™

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

Flemington (908) 788-8800 — Bridgewater (732) 469-4600

Starters

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)

NEW 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

Avocado Toast (V)
Our panini bread, topped w/ our delicious guacamole. Lightly dressed w/ balsamic glaze, fresh basil and pickled red onions 8.99

Loaded Rock Fries (g)
Seasoned straight cut French fries topped w/ monterey jack, cheddar cheese & bacon, served w/ a side of southwestern 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

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

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

Garlic Nuggets
A Rock classic making a comeback. Freshly baked bread nuggets topped w/ fresh garlic, oil & spices, served with a side of tomato sauce 7.99

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

Nachos Supreme (g)
Crispy tortilla chips topped w/ diced fresh tomatoes, jalapeños, our homemade cheese blend, queso sauce and choice of mexican beef or veggie chili 11.99
(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 14.99

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

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

MONDAY -THURSDAY

We apply a 3.99% 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.

CONTACT US FOR A FREE CYBERSECURITY ASSESSMENT FOR YOUR BUSINESS AND FIND OUT!
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ALPINE BUSINESS SYSTEMS, INC.

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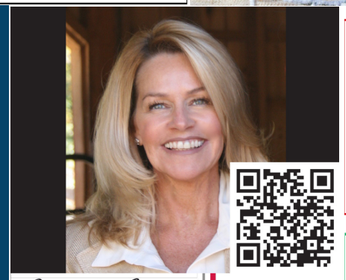
Connie Manailovich REALTOR®
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KELLERWILLIAMS Luxury
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2015 thru 2021 NJAR Circle Of Excellence
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Office 908-751-7750
ConnieM@buynsellnjhomes.com
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Featured Drinks

See Drink Menu for More Options

Cocktails

Blueberry Lemonade 11.5
Vodka, fresh lemon juice, agave, Sprite & muddled blueberries

Rock Paloma 9.5
Tequila, Pamplemousse Liqueur, agave, grapefruit, & club soda

Grande Margarita 9.5
Our signature homemade sour mix, fresh lime & tequila

Red Wine

By the Glass

Camelot Cabernet 7
Dark chocolate, toasted clove, hints of sage & coffee
Parlier, California

Raymond Cabernet 10
Velvety anise, flavorful dark berries & cedar
Sonoma, California. 2019

Robert Mondavi Pinot Noir 9
Aromatic ripened cherries, vanilla bean, rich sweet tobacco
Acampo, California

White Wine

By the Glass

Cavit Pinot Grigio 8
A dry white, light apple & citrus, floral & fruit
Trento, Italy. 2020

William Hill Chardonnay 11
Baked apple & citrus, creamy nutmeg, caramel & honey
Central Coast, California. 2019

Kim Crawford Sauvignon Blanc 13
Golden, vibrant, notes of tropical fruit & crushed herbs
Malborough, New Zeleand. 2019

Brewskies

See Beer List for More Options

Guinness Draft
Flemington Fog
Blue Moon Draft
Heineken
Long Trail Draft
Departed Soles
Dog Fish Head
Budweiser Draft
Corona Extra
Stella Artois Draft
Brooklyn Lager
Miller Lite Draft

Beer List

Soups & Salads

cup: 3.99 **Soup of the Day** 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, or Mesculin 1.29. Excludes Tossed Salad. Extra side dressing add 1.49*

Tossed Salad
Garden fresh lettuce, tomato, onions & olive topped w/ homemade croutons 5.49
(g) *w/o croutons*

Buffalo Chicken Salad (Rock Classic)
Chicken tenders in our famous buffalo sauce over mixed greens, bleu cheese dressing, topped w/tomatoes, cheddar, onions & olives 14.99

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

Caesar Salad
Fresh romaine lettuce tossed in a creamy caesar dressing, parmesan cheese & garlic toasted croutons 9.99 (g) *w/o croutons*

Side Caesar Salad 5.49

Mahi Mahi Salad (NEW) (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

Chimney Salad (Rock Classic) (g)
Garden fresh lettuce, tomatoes, peppers, cucumbers, pepperoncinis, onions & olives 8.99

Rock Chop Salad (Rock Classic)
Chopped grilled chicken, avocado, corn, bacon, gorgonzola, cucumbers, tomatoes, mixed lettuce & croutons w/ a side of poppy seed dressing 15.99
(g) *w/o croutons*

Strawberry Fields Salad
Sliced strawberries tossed w/ spring mix, caramelized walnuts, caramelized onions & craisins. Creamy poppy seed dressing served on the side 10.99

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

Smoked Brisket (Rock Classic)
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 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

Blackened Mahi Mahi (NEW)
Seasoned blackened Mahi Mahi 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*

Ribeye Philly Cheesesteak (Rock Classic)
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, served on our toasted brioche bun topped w/ pickles 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

Veggie (g)
Homemade cilantro lime rice and topped with our classic vegeterian chili, avocado salsa, cotija 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

Blackened Mahi Mahi (NEW) (g)
Seasoned blackened Mahi Mahi, salsa verde, avocado, Cotija cheese, radish, onion, cilantro & Carolina slaw 14.99

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.*

Legendary Pizza

- Thin & Tasty -

- Since 1955 -

*Pizza Sizes - Small: 12" (8 slices) | Large: 14" (12 slices) | Whopper: 18" (12 slices) Epic: 28" (20 slices) | Glutenless: 12" (8 slices) **Not available in half*

Toppings *Half Pie 1.49 each* *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

Premium Toppings (NEW) *Half Pie 2.49 each* *Whole Pie 4.99*

Vegan Chorizo, Meatballs, Bacon, Ham, Anchovies

Extra Cheese	Sausage
Fresh Broccoli	Grilled Veggies
Pepperoni	Breaded Eggplant
Half Pie 1.75 each	Whole Pie 3.49

	Small	Large
Rock '55® *Our legendary homemade thin-crust pizza topped w/ our signature sauce & shredded mozzarella. A "Rock Classic" since 1955!*	11.99	12.99
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
Margherita (Rock Classic) *Homemade thin crust, plum tomato sauce, fresh mozzarella & basil***	12.99	15.99
Margherita Rosa *Our Margherita pizza topped with homemade pink vokda sauce***	12.99	15.99
Mexicana *Select Tex Mex cheeses, tortilla chips, pico de gallo, sliced jalapenos, salsa, scallions, cilantro & seasoned ground beef.* **Large Only***		17.99
Honey Sriracha Chicken *Topped with sweet & spicy honey sriracha sauce, bacon, chicken, spinach, sautéed onions, ricotta & mozzarella cheese***	14.99	17.99
Buffalo Chicken (Rock Classic) *Our delicious thin crust pizza topped with grilled chicken and our signature buffalo sauce (add crumbled bleu cheese 1.99)***	13.99	16.99
Pretizza® *Our original homemade pretzel crust, topped with a crushed tomato sauce & cheddar cheese blend. Served w/ a side of queso blanco for dipping***	13.99	14.99

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

Glutenless (g) 16.99
*A crispy, **12-inch** three-cheese crust, sure to be the best flourless pizza you ever had in New Jersey***
(g) Glutenless Artisan 19.49 (g) Glutenless/Dairy-Free 21.49

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

Chilli Vegan (V) 15.99
Our homemade Vegan Pizza topped w/ our classic Vegan chili, comprised of zucchini, yellow squash, green onion, eggplant, corn & fire roasted tomatoes. **Large only***

Farmstand Vegan® (V) 17.99
Mix of fresh grilled zucchini, onions, peppers, basil, mushrooms, & grape tomatoes. **Large only***
(Make it a Screamin' Vegan w/ spicy Sriracha sauce add 0.99)

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

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. No substitutions **Large only*** 15.49

Homemade Whole Wheat Vegan Crust (V) *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 (ADD 1.49 EACH)
Jalapeños, Hot Peppers, Sautéed Onions, Sautéed Mushrooms, Applewood Bacon

Cheese (ADD 1.49 EACH)
American, Cheddar, Pepper Jack, Provolone, Swiss

Choice of Side (INCLUDED WITH BURGER)
French Fries, Carolina Slaw, Cajun Fries, Rice & Beans, Tortilla Chips, Tossed Salad, Onion Crisps, Mixed Greens, Sweet Potato Wedges

Cowboy Burger*
Applewood smoked bacon, cheddar cheese, BBQ sauce & onion crisps 14.99 (g) *add 1.99*

Big Rock Burger*
Two 1/4 lb. Angus beef burgers, lettuce, pickles, onions, tomato & cheese w/ a special sauce. Served on a sesame seed potato bun 14.99

Big Kahuna Burger*
A teriyaki burger w/ pineapple rings, crispy bacon, crunchy cabbage, pepper jack cheese & spicy mayo 15.99

Mac & Cheese Burger*
Our tasty homemade macaroni & cheese & Applewood smoked bacon piled over fresh sliced tomato & a blanket of American cheese 14.99

Chipotle Guacamole*
Topped w/ chipotle sauce & monterey jack & cheddar cheese, guacamole, caramelized onions, shredded lettuce & chipotle ranch dressing 14.99 (g) *add 1.99*

Glutenless Deluxe*
1/2 lb. fresh Angus beef burger, topped w/ lettuce, sliced tomato & fresh onion on a gluten free bun Served w/ French fries 14.99

Plant-Based Impossible Rock
Impossible burger topped with our homemade Rock Sauce, green leaf lettuce, sliced ripe tomato and house-pickled red onions on a toasted brioche bun 14.99 (g) *add 1.99*

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.*