

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 14.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

Rock Classic RIGATONI WITH VODKA SAUCE

Rigatoni tossed in our classic pink cream sauce 13.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

HOMEMADE LASAGNA **G**

Lasagna sheets layered with homemade meat sauce & mozzarella 14.99
(add crumbled sausage 2.99)

PASTA POMODORO

Our homemade tomato sauce, basil, served over your pasta of choice 11.99
(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 w/ oven baked, golden brown breadcrumbs 13.79

NEW DESPERADO PASTA

Spaghetti pasta w/ onions, garlic, tomatoes & sliced pepperoncini in a spicy red sauce topped w/ basil 14.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

(w/ chicken add 4.99, w/ shrimp add 6.49)

Rock Classic CHIPOTLE PASTA

Rigatoni pasta sautéed in a chipotle cream sauce & topped w/ diced tomatoes, scallions & fresh grana padano cheese 14.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

CAPELLINI MONAGO

Capellini pasta tossed in olive oil, garlic, fresh spinach & ripe tomatoes 12.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

SIDES

4.99

- | | |
|-----------------------------|--|
| 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

5.29

- | | |
|---------------------------|---------------------|
| BRUSSEL SPROUTS G | TATER TOTS G |
| SAUTEED SPINACH G | MAGARONI & 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 CHICKEN FRANCAISE

Boneless chicken breast egg-battered & sauteed in a white wine butter sauce, served w/ a choice of side 21.29

OPEN SLICED STEAK *****

Carved steak grilled to your liking & served over toasted buttered bread w/ French fries 19.99

HOUSE SMOKED CHIMNEY RACK RIBS **G**

Sweet, tangy & tender BBQ baby back ribs, w/ French fries & Carolina slaw 24.59

NEW PAN SEARED CHICKEN PARMESAN

Breaded boneless chicken cutlet topped w/ marinara sauce & mozzarella cheese, served w/ a choice of side 21.29

UPGRADE TO VODKA SAUCE (CHICKEN PARMESAN ADD 1.99) **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 21.29

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 21.29
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 17.49

Slow Smoked Beef Brisket 21.29

Char-grilled Chipotle Glazed Chicken 19.29

HOMEMADE FISH & CHIPS

Fresh cod in a homemade beer batter w/ French fries & a side of tartar sauce 17.99
(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 19.29

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 21.29

HOUSE BREADED EGGPLANT PARMESAN

Fresh eggplant cutlets topped w/ tomato sauce, ricotta & mozzarella cheese, served w/ a choice of side 16.99

SMOKED BARBEQUE PLATTER

House-smoked beef brisket, BBQ baby back ribs, pulled pork & Carolina slaw. Choice of French fries or roasted garlic sweet potatoes 26.59
(Does not come w/ soup or salad)

NEW CHIMNEYCHANGA

A delicious soft fried dough, stuffed w/ rice, beans, cheese, salsa verde & chicken. Topped w/ pico de gallo & sour cream, nestled on a bed of lettuce 9.99
(No Substitutions. Does not come w/ soup or salad)

DESSERTS

Rock Classic BROWNIE BLAST SUNDAE **G**

Gluten free brownie, your choice of ice cream, hot fudge, whipped cream 8.59
(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 7.59
(make Gluten Free sub fudge w/ chocolate syrup)

ICE CREAM CELEBRATION CAKE

Delicious vanilla & chocolate ice cream cake w/ tasty chocolate crunchies, festively decorated w/ icing & sprinkles 27.99

FLOURLESS CHOCOLATE CAKE **G**

Our richest chocolate cake ever will impress even the most sophisticated chocolate connoisseurs 8.59

Rock Classic MOLTEN CHOCOLATE EXPLOSION

Chocolate cake filled w/ a dark chocala truffle. Served warm 9.59 (a la mode 2.79)

LAVA COOKIE

A delicious chocolate chip cookie w/ a warm chocolate ganache center, vanilla ice cream and whipped cream 9.59

NEW CHURRO CHILL

Vanilla ice cream, dulce de leche, churros, topped w/ whipped cream, hot fudge & caramel 9.99

HAND SCOOPED LOGAL ICE CREAM

Vanilla, Chocolate, Chocolate Thunder, Coffee, Rainbow Sherbert, or Midnight Caramel River Ice Cream **G** Cup 4.59

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.

04/15/2024

EAT AT THE ROCK



Spring 2024

Flemington (908) 788-8800

CHIMNEY ROCK INN

1863

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

Bridgewater (732) 469-4600

STARTERS

NEW GARLIC FRIES **G**

Seasoned fries tossed w/ olive oil, toasted garlic, grana padano, parsley & cilantro. Choice of regular or spicy mojo suace 10.59
(add beer cheese 1.99)

NEW HOMEMADE BUTTERED PRETZEL

A grand handmade, salted whole wheat pretzel w/ a new twist. Basted with butter & served mustard and a choice of Guinness Beer Cheese or Queso Blanco 9.59

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 9.59

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 12.79

HOMEMADE MOZZARELLA STICKS

Fresh cut mozzarella cheese tossed in-house in Italian breadcrumbs. Served w/ tomato dipping sauce on the side 11.79

FRIED PICKLES

Battered fresh pickle chips deep fried to a golden crisp & served w/ a side of chipotle ranch 9.59

Rock Classic BUFFALO SHRIMP

Fried shrimp tossed in buffalo sauce & our house blended crispy coating, served w/ celery sticks & a side of bleu cheese 12.79

PIEROGIES

Large potato dumplings sautéed in butter w/ golden brown onions & served w/ a side of sour cream 9.59

QUESO BLANCO TATER TOTS **G**

Crispy tater tots, queso blanco, guacamole, pico de gallo, green onions, jalapeño, cilantro, a roasted poblano sauce & cotija cheese 11.79
(add chipotle chicken 5.99, add smoked brisket 6.99)

CHICKEN TENDERS

Boneless chicken tenderloins breaded & served w/ homemade honey mustard sauce 10.59
(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 12.79
(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 15.99
(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 15.99

NEW BUFFALO WINGS

3/4 of a pound of wings braised & doused in your choice of sauce: Signature Buffalo, BBQ, Garlic Buffalo or Thai Chili. Celery sticks & bleu cheese dressing 12.29
G add 1.29 - any flavor

HOMEMADE GUAC & CHIPS **V** **G**

Guacamole made fresh w/ avocado, tomatoes, onion, jalapeño, cilantro & lime juice served w/ seasoned house cooked tortilla chips 9.59

SPECIALS

28th EPIC PIZZA MONDAY
ONLY \$19.99, REGULARLY \$33.99

TACOS & TEQUILA TUESDAY
TACOS (3) FOR \$7.99
EXCLUDES MAHI TACOS
GRANDE MARGARITAS STARTING AT \$7.99

WINE WEDNESDAY
1/2 OFF ALL WINE GLASSES

CRISPY CHICKEN SANDWICH THURSDAY
ONLY \$9.99, REGULARLY \$14.99
*NASHVILLE HOT CHICKEN SANDWICH
ADD \$1.00*

ALL SPECIALS DINE-IN ONLY

RANSOMWARE ATTACKS
ARE UP 300%

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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.

Host An Event!

PRIVATE ROOMS &
PARTY PACKAGES AVAILABLE

FEATURED DRINKS

See Drink Menu for More Options

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

SUMMER SANGRIA 9.5
Pinot Grigio, Stoli O, Peach Schnapps, pineapple juice, grenadine, chopped apple, orange slice & a cherry

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 7.5
Juniper, black cherry, sweet tobacco Parlier, California

RAYMOND CABERNET 10.5
Velvety anise, flavorful dark berries & cedar Sonoma, California. 2019

ROBERT MONDAVI PINOT NOIR 9.5
Rose petals, black tea essence, medium bodied Acampo, California

WHITE WINE

By the Glass

CAVIT PINOT GRIGIO 8.5
Green apple, brought up by a citrus base Trento, Italy. 2020

WILLIAM HILL CHARDONNAY 11.5
Baked apple & citrus, taste of nutmeg, caramel & honey Central Coast, California. 2019

KIM CRAWFORD SAUVIGNON BLANC 13.5
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 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: 4.59, bowl: 5.99 **HOMEMADE FRENCH ONION SOUP** 6.99

House Vinaigrette, Caesar, Creamy Italian, Bleu Cheese, Ranch, Balsamic Vinaigrette, 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 WEDGE SALAD **G**

Iceberg lettuce topped w/ bacon, tomatoes, red onion, gorgonzola cheese, cucumbers & bleu cheese dressing 9.59

BRUSCHETTA SALAD

Grilled chicken w/ mixed greens, pasta, fresh mozzarella, tomatoes, Parmesan cheese & roasted garlic crostini bread w/ a side of balsamic vinaigrette 16.99

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 11.79 **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 21.29

TOSSED SALAD

Garden fresh lettuce, tomato, onions & olive topped w/ homemade croutons 5.99 **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: 5.29 Bowl: 7.59** **G**

Rock Classic BUFFALO CHICKEN SALAD

Chicken tenders in our famous buffalo sauce over mixed greens, bleu cheese dressing, topped w/ tomatoes, cheddar, onions & olives 15.99

CAESAR SALAD

Fresh romaine lettuce tossed in a creamy caesar dressing, parmesan cheese & garlic toasted croutons 10.59 **G** w/o croutons

SIDE CAESAR SALAD 5.99

CHIMNEY SALAD **G**

Garden fresh lettuce, tomatoes, peppers, cucumbers, pepperoncinis, onions & olives 9.59

Rock Classic ROCK CHOP SALAD

Chopped grilled chicken, avocado, corn, bacon, gorgonzola, cucumbers, tomatoes, mixed lettuce & croutons w/ a side of poppy seed dressing 16.99 **G** w/o croutons

HANDHELDS

Served with your choice of side

Rock Classic SMOKED BRISKET

Tender beef brisket, carolina slaw, pickles & hot cherry peppers on a toasted brioche bun. BBQ sauce on the side 14.99 **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 12.79

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 14.99

NEW BLACKENED MAHI MAHI

Seasoned blackened Mahi Mahi on a toasted brioche bun w/ tomato, Carolina slaw, pickled red onions & spicy sauce 17.99 **G** add 1.99

MAYAN CHIPOTLE

Grilled chicken, Applewood smoked bacon, guacamole, muenster cheese & charred tomato on a toasted brioche bun 14.99 **G** add 1.99

Rock Classic RIBEYE PHILLY CHEESESTEAK

Aged US choice grade A steak hand sliced, on a hoagie roll, American cheese, sautéed peppers & onions 14.99 **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 15.99

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 12.29

SHREDDED BRISKET **G**

Shredded brisket, avocado salsa, sliced radish, pickled onions, cilantro & cotija cheese 12.79

BRAISED PORK & PINEAPPLE **G**

Braised pork, diced pineapple, avocado salsa, sliced radish, diced onions, cilantro & cotija cheese 12.79

NEW VEGAN **V**

Homemade cilantro lime rice, topped with our classic vegetarian chili, avocado salsa, vegan cheese & cilantro 11.89

OLD SCHOOL GROUND BEEF **G**

Hard shell or soft shell white corn tortillas filled w/ ground beef, shredded cheddar cheese, lettuce & pico de gallo 12.29

NEW BLACKENED MAHI MAHI **G**

Seasoned blackened Mahi Mahi, salsa verde, avocado, Cotija cheese, radish, onion, cilantro & Carolina slaw 15.99

THIN & TASTY

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

LEGENDARY PIZZA

SINCE 1955

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

Half Pie 1.75 each **PREMIUM TOPPINGS** Whole Pie 3.49

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

Half Pie 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

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



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** 13.99 16.99



MARGHERITA ROSA

Our Margherita pizza topped w/ homemade pink vodka sauce** 13.99 16.99



DELTA SIGMA PIE

Traditional pie topped w/ chicken tenders, mozzarella sticks fries doused w/ buffalo sauce** 17.99 21.29

HONEY SRIRACHA CHICKEN

Topped w/ sweet & spicy honey sriracha sauce, bacon, chicken, spinach, sautéed onions, ricotta & mozzarella cheese** 15.99 19.99



BUFFALO CHICKEN

Traditional pie topped w/ grilled chicken and signature buffalo sauce (add crumbled bleu cheese 1.99)** 14.99 17.99

PRETZZA

Our original homemade pretzel crust, topped w/ a crushed tomato sauce & cheddar cheese blend. Served w/ queso blanco** 14.99 15.99



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** 15.99 18.99



FOUNDERS PIZZA

Our delicious thin crust topped w/ Artisan sauce, mozzarella cheese, crumbled sausage, pepperoni, chopped roasted garlic & fresh basil 14.99 17.99

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 \$13.79

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

NEW EL PASO BURGER

Yee ha! Gidee up & take this burger for a ride. Bacon, pepper jack, sautéed onions, jalapeños, guacamole, lettuce & chipotle ranch 15.99 **G** add 1.99

Rock Classic 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 15.99

BIG KAHUNA BURGER*

A teriyaki burger w/ pineapple rings, crispy bacon, crunchy cabbage, pepper jack cheese & spicy mayo 16.99

COWBOY BURGER

Applewood smoked bacon, cheddar cheese, BBQ sauce & onion crisps 15.99 **G** add 1.99

CHIPOTLE GUACAMOLE*

Topped w/ chipotle sauce & monterey jack & cheddar cheese, guacamole, caramelized onions, shredded lettuce & chipotle ranch dressing 15.99 **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 15.99

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 15.99 **G** add 1.99

NEW BACON JAM

Our classic 1/2 lb Angus beef burger topped with sweet chili bacon jam, Gruyere, pickle chips & a spicy mojo sauce 15.99 **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

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