

## PASTAS

Served w/ cup of soup of the day or a tossed salad or a 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 ☎ add 2.99*

Add meatballs 8.99 ☎



### RIGATONI WITH VODKA SAUCE

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

NEW

### SUNDAY GRAVY

Traditional family Sunday sauce w/ a homemade meatball, two link sausages & rigatoni, finished w/ a dollap of ricotta cheese & fresh basil. Served w/ two garlic pretzel knots 18.99  
☎ add 3.99 w/ glutenless penne & baguette

### HOMEMADE MACARONI & CHEESE

Elbow macaroni tossed in a Velveeta Alfredo sauce, combined w/ asiago, cheddar, Monterey Jack & chopped bacon & topped w/ oven baked golden brown breadcrumbs 13.79



### 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)*

### HOMEMADE LASAGNA ☎

Lasagna sheets layered w/ homemade meat sauce & mozzarella 14.99  
*(add crumbled sausage 2.99)*

### 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)*

### 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)*

## SIDES

4.99

Pasta ☎ Cilantro-Lime Rice ☎  
French Fries ☎ Mixed Greens ☎  
Cajun Fries ☎ Rice & Beans ☎  
Tortilla Chips ☎ Roasted Garlic Sweet Potatoes ☎

NEW

Coleslaw ☎  
Homemade creamy coleslaw made with fresh cabbage, shredded carrots, and a mayo-based dressing

## SPECIALTY SIDES

5.29

Brussels Sprouts ☎ Macaroni & Cheese ☎  
Sautéed Spinach ☎ Sautéed Broccoli ☎  
Tater Tots ☎

*(Upgrade to Onion Rings or Rock Fries add 2.99)  
(add a side glutenless bread baguette 2.99)*

## FAVORITES

### POWER BOWL ☎

Kale & spinach mix tossed in a lemon vinaigrette, topped w/ caramelized walnuts, craisins, garbanzo beans, grape tomatoes, cucumber, charred balsamic Brussels sprouts, chopped apples, pickled red onion, bacon & avocado, finished w/ feta cheese 15.99  
*(does not come w/ soup or salad)*

### HOMEMADE CHICKEN POT PIE

Chopped chicken w/ garden fresh vegetables cooked in a flavorful sauce topped w/ a flaky crust 19.29

### NEW MANGO CHICKEN ☎

Grilled chicken marinated in a sweet & spicy mango sauce served over cilantro-lime rice topped with fresh diced mango, avocado, jalapeño, red onion, red peppers, cucumbers & cilantro 19.99

### 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  
☎ add 2.99

### 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)*

### 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)*

NEW

### HOUSE SMOKED CHIMNEY RACK RIBS ☎

Sweet, tangy & tender BBQ baby back ribs, w/ French fries & our homemade coleslaw 24.59



### FIRE GRILLED RICE BOWL ☎

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

Choice of:

Grilled Vegetables 17.49 Seasoned Blackened Mahi Mahi 23.29  
Slow Smoked Beef Brisket 21.29 Savory Grilled Salmon 21.29  
Char-grilled Chipotle Glazed Chicken 19.29 Succulent Grilled Shrimp 21.29

NEW

### SMOKED BARBEQUE PLATTER ☎

House-smoked beef brisket, BBQ baby back ribs, & our homemade coleslaw. Choice of French fries or roasted garlic sweet potatoes 26.59  
*(does not come w/ soup or salad)*

NEW

### HOUSE SMOKED BEEF BRISKET ☎

Tender beef brisket served w/ homemade coleslaw, hot cherry peppers & BBQ sauce on the side. Choice of French fries or roasted garlic sweet potatoes 21.29

### OPEN SLICED STEAK\*

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

NEW

### BANGERS & POTATOES

Irish style banger sausages, served w/ potatoes sautéed in a savory onion gravy 15.99

### 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 add 1.99)* ☎ add 2.99

### HOUSE BREADED EGGPLANT PARMESAN

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

### MAHI MAHI PLATTER ☎

Seasoned blackened mahi mahi served over a bed of cilantro-lime rice, topped w/ your choice of Brussels sprouts or sautéed spinach, finished w/ a drizzle of balsamic glaze 21.29

## DESSERTS

### HOT FUDGE OR DULCE DE LECHE SUNDAE

Choice of ice cream, hot fudge or dulce de leche, whipped cream & a cherry 7.59

### MOLTEN CHOCOLATE EXPLOSION

Chocolate cake served warm filled w/ a dark chocolate truffle 9.59  
*(a la mode add 2.79)*

### FLOURLESS CHOCOLATE CAKE ☎

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

### BROWNIE BLAST SUNDAE

Gluten free brownie, your choice of ice cream, hot fudge, & whipped cream 8.59

### CHURRO CHILL

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

NEW

### BANANAS FOSTER CHEESECAKE ☎

NY style cheesecake infused with ripe bananas, banana liqueur and a hint of 151 rum 9.99

### OREO SUNDAE ☎

Choice of ice cream topped w/ crushed Oreos and hot fudge, finished w/ 3 whole cookies, whipped cream, drizzled chocolate syrup & a cherry 8.59

### HAND SCOOPED LOCAL ICE CREAM

Cup 4.59 ☎

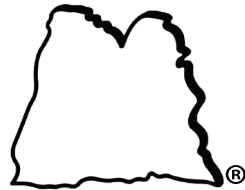
<b>Vanilla</b> A classic flavor w/ a simple, sweet taste & a rich & creamy texture	<b>Chocolate</b> A sweet treat w/ delicious rich & creamy chocolate flavors	<b>Rainbow Sherbert</b> Citrus inspired, refreshing rainbow sherbet
<b>Chocolate Thunder</b> Rich chocolate ice cream, swirls of luscious fudge, & bites of chocolate chips	<b>Midnight Caramel River</b> Creamy golden vanilla & dark chocolate ice cream flooded w/ a thick & rich caramel swirl	<b>Coffee</b> A perfect balance of bitter & sweet w/ a smooth & creamy texture that melts in your mouth

**Toppings:** Hot Fudge, Whipped Cream, Chocolate Syrup, Dulce de Leche, Rainbow Sprinkles, Cherry

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

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  
CRI 05.20.25



# EAT AT THE ROCK®

# Chimney Rock Inn®

# 1863™

Bridgewater (732) 469-4600

Spring/Summer 2025

Flemington (908) 788-8800

## STARTERS

### NACHOS SUPREME ☎

Crispy tortilla chips topped w/ diced fresh tomatoes, jalapeños, our homemade cheese blend, queso sauce & choice of Mexican beef or vegan chili 12.79  
*(add sour cream 1.49, add guacamole 2.99)*

### FAJITA QUESADILLA ☎

Tender grilled chicken & fresh fajita vegetables stuffed inside a tortilla with a four cheese blend & mojo sauce; seared until golden 12.99

### PIEROGIES

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



### LOADED ROCK FRIES ☎

Seasoned straight cut French fries topped w/ Monterey Jack, cheddar cheese & bacon, served w/ a side of southwestern sauce 12.79

### FRIED PICKLES

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

### GARLIC PRETZEL KNOTS

A Rock classic w/ a unique twist. Freshly baked pretzel knots topped w/ fresh garlic, oil & spices, served w/ a side of tomato sauce 7.99

### ONION RINGS

Beer battered golden onion rings served w/ a side of chipotle ranch 9.99

### HOMEMADE MOZZARELLA STICKS

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

### CHICKEN TENDERS

Boneless chicken tenderloins breaded & served w/ homemade honey mustard sauce 10.59  
*(buffalo style w/ blue cheese & celery, add 2.49)*

### BONELESS WINGS

1/2lb. lightly breaded chicken tossed in your choice of sauce: Signature Buffalo, BBQ, Garlic Buffalo or Thai Chili. Celery & blue cheese dressing 10.99

### BUTTERED PRETZEL

A grand handmade, salted, whole wheat pretzel w/ a new twist. Basted in butter, served w/ queso blanco cheese sauce & mustard for dipping 9.59

### MEATBALLS

Two homemade meatballs topped w/ tomato sauce, shredded mozzarella & ricotta cheese. Side of bread for dipping 12.99 ☎ add 2.99 for glutenless baguette



### QUESO BLANCO TATER TOTS ☎

Crispy tater tots, queso blanco, guacamole, pico de gallo, green onions, jalapeño, cilantro, a roasted poblano sauce & Cotija cheese 11.99  
*(add chipotle chicken 5.99, add smoked brisket 6.99)*

### V VEGAN NACHOS SUPREME ☎

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)*

### V HOMEMADE GUAC & CHIPS ☎

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

### 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 & blue cheese dressing 12.29  
☎ add 1.29 - any flavor

NEW

### REUBEN SPRING ROLLS

Homemade rolls filled w/ shredded corned beef, tangy sauerkraut & Swiss cheese, fried until golden brown & served w/ a side of Russian dressing 11.99

NEW

### DYNAMITE SHRIMP

Shrimp fried in our house blended crispy coating then tossed in a creamy chili sauce. Garnished with chopped scallions 12.99

## DAYS OF THE WEEK

### 28" EPIC PIZZA MONDAY

Only \$19.99 , Regularly \$33.99  
•Toppings 2x Regular Price•

### TEX-MEX TUESDAY

Nachos Supreme \$7.99 ☎  
Quesadilla \$9.99 ☎  
Tacos (3) \$7.99 ☎  
•Excludes Mahi & Birria Tacos•  
Grande Margaritas Starting At \$7.99  
•Add \$1 For Flavors•

### SUNDAY GRAVY PASTA & WINE WEDNESDAY

Sunday Gravy Pasta \$14.99, Reg. \$18.99  
Served w/ meatball, two sausages & two garlic pretzel knots

1/2 Off All 6oz Glasses Of Wine

### CRISPY CHICKEN SANDWICH THURSDAY

Only \$9.99, Reg. \$14.99  
•Nashville Hot Chicken Sandwich Add \$1.00•  
\$5 Craft Beer Thursdays

SPECIALS ARE AVAILABLE DINE IN ONLY

## HOST AN EVENT AT THE ROCK!

PRIVATE ROOMS  
PARTY PACKAGES  
LARGE GROUPS WELCOMED

VIEW OUR PARTY PACKAGES



## FOOD TRAYS TO GO!

PARTYING AT HOME?  
LET US DO THE COOKING!

VIEW OUR CATERING MENU



**To our customers w/ food allergies:**

*As we are taking the greatest efforts to provide you w/ 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.*

Cape May  
IPA

\$4.99 Pints

Monday- Thursday



MICHAEL A. PETRUCCI

490 KENILWORTH BOULEVARD  
KENILWORTH, NJ 07033  
973.558.2676

MICHAEL.PETRUCCI@PROVIDENT.BANK



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To advertise on our menu, ask a manager for more information, visit [www.chimneyrockinn.com/marketing](http://www.chimneyrockinn.com/marketing) or email: [marketing@chimneyrockinn.com](mailto:marketing@chimneyrockinn.com)



## FEATURED DRINKS

**NEW ELDERFLOWER LEMONADE** 12  
Tito's vodka OR Tanqueray gin, honey,  
St. Germain, lemon, lime & salt rim

**NEW BLUEBERRY LEMONADE** 12  
Stoli Citros, Stoli Blueberry, muddled blueberries,  
fresh lemon juice, agave & spritz

**ROCK PALOMA** 12  
Espolón Blanco, pampelmousse, grapefruit juice,  
agave, club soda, salted rim & lime garnish

**NEW ORANGE JAMO MULE** 11  
Jameson orange whiskey, ginger beer,  
fresh lime juice, orange bitters & orange slice

**MAPLE BOURBON SMASH** 12  
Bulleit bourbon, maple syrup, lemon juice,  
Angostura bitters w/ smashed Luxardo cherries

**Rock Classic DARK ESPRESSO MARTINI** 12  
Stoli Vanilla, Three O's triple shot,  
agave & espresso mix

## FEATURED WINES

**RED**  
**NEW ESSENCE PINOT NOIR**  
Ripe black cherries, blackberries, strawberry jam  
and pomegranate 9 / 14 / 24 / 40

**ROBERT MONDAVI PINOT NOIR**  
Rose petals, black tea essence, medium bodied  
9.5 / 13.5 / 20 / 38


**WHITE**  
**BREAD & BUTTER CHARDONNAY**  
Lush, balanced, and creamy notes of vanilla bean,  
almond and tropical fruit 9.5 / 13.5 / 20 / 39

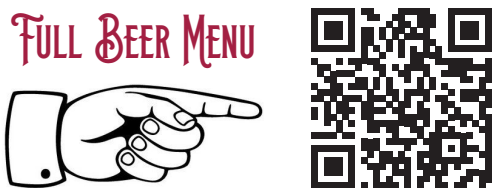
**NEW RUFFINO ORVIETO**  
Notes of flowers, green apples  
and white peaches 9 / 12.75 / 22 / 38

**BLUSH**  
**NEW HAMPTON WATER ROSÉ**  
Aromas of red fruit, citrus fruit and spices.  
Aged in French oak barrels 8.5 / 12.5 / 20 / 37

**SANGRIA**  
**HOMEMADE RED SANGRIA**  
Refreshing homemade red sangria made from Reserva  
Cabernet Sauvignon, Ferreira Port wine, Marquette Triple  
Sec. & Brandy, mixed w/ fresh fruit and citrus flavors  
8 / 11 / 19.99

## BREWSKIS

BLUE MOON DRAFT	HEINEKEN
CAPE MAY DRAFT	DEPARTED SOLES 
GUINNESS DRAFT	FLEMINGTON FOG
BUDWEISER DRAFT	CORONA EXTRA
STELLA ARTOIS DRAFT	BROOKLYN LAGER
MILLER LITE DRAFT	MICHELOB ULTRA



## SOUPS & SALADS

**SOUP OF THE DAY**  
Cup: 4.59, Bowl: 5.99

**HOMEMADE FRENCH  
ONION SOUP** 6.99

**SIDE TOSSED SALAD OR SIDE CAESAR SALAD** 5.99

**KALE SALAD**  
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 

**COBB SALAD**   
Chickpeas, avocado, tomatoes, Applewood smoked  
bacon, hard boiled eggs, sliced radish & gorgonzola  
over mixed greens tossed in a homemade  
Dijon vinaigrette 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 16.99 

**GARBAGE SALAD**   
Capicola ham, pepper ham, salami, grilled chicken,  
fresh mozzarella, & provolone w/ tomatoes,  
cucumbers, roasted red peppers, Kalamata olives,  
artichoke hearts, red onions & salad mix. Chopped  
& tossed w/ our red wine vinaigrette, topped w/ two  
pepperoncinis 17.99

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

**VEGAN CHILI**  
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 

**CAESAR SALAD**  
Fresh romain lettuce tossed in a creamy  
caesar dressing w/ Parmesan cheese &  
garlic toasted croutons 10.99 

**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 

**Rock Classic BUFFALO CHICKEN SALAD**  
Chicken tenders in our famous buffalo sauce over  
mixed greens, blue cheese dressing, topped w/ toma-  
toes, cheddar, onions & olives 15.99

**NEW SUMMER MANGO SALAD**   
Garden fresh romaine and mesclun, fresh mango,  
tomatoes, raisins, toasted walnuts, red onion & feta  
cheese w/ our creamy mango dressing 13.99

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 Mesclun 1.29. Excludes Tossed Salad

House Vinaigrette, Caesar, Creamy Italian, Blue Cheese,  
Ranch, Balsamic Vinaigrette, Dijon  
Vinaigrette, Southwestern or Poppy Seed

## HANDHELDS

Served w/ your choice of side.

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

**NEW SMOKED BRISKET**   
Tender beef brisket, homemade coleslaw, pickles  
& hot cherry peppers on a toasted brioche bun.  
BBQ sauce on the side 14.99  served on a  
glutenless bread baguette, add 2.99

**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

**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

**RIBEYE PHILLY CHEESESTEAK**  
Aged US choice grade A steak hand sliced, on a hoagie  
roll, w/ American cheese, sautéed peppers & onions 14.99  
 served on a glutenless bread baguette, add 2.99

**GROWN UP GRILLED CHEESE**  
A toasted pressed sandwich w/ a melted three cheese  
blend packed w/ smoked beef brisket, BBQ sauce,  
pickles & onion rings 12.79

**NEW BANGER DAWG**  
The Banger Dawg stacks two Irish-style sausages in  
a hoagie roll, loaded up with homemade beef chili,  
tender potatoes, and melted cheddar cheese 14.99

**NEW BLACKENED MAHI MAHI**  
Seasoned blackened mahi mahi on a toasted  
brioche bun w/ tomato, our homemade coleslaw,  
pickled red onions & spicy sauce 17.99  add 1.99

## TAGOS

Served w/ three soft or hard corn tortillas.

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

**NEW AL PASTOR**   
Al pastor seasoned pork, caramelized pineapple,  
onion, sliced radish, avocado salsa,  
Cotija cheese, & fresh cilantro 12.79

**NEW BIRRIA TAGO**   
Slow-braised beef in a rich chili consommé,  
folded in a crispy soft corn tortilla with onion,  
cilantro and a melty 3 cheese Mexican blend.  
Served with savory broth for dipping 13.99

**VEGAN**    
Homemade cilantro lime rice, topped  
w/ our classic vegetarian chili, avocado salsa,  
vegan cheese & cilantro 11.89

**NEW BLACKENED MAHI MAHI**   
Seasoned blackened mahi mahi, avocado  
salsa, Cotija cheese, radish, onion, cilantro  
& our homemade coleslaw 15.99

**CHIPOTLE CHICKEN**   
Chipotle chicken, avocado salsa, sliced  
radish, diced onions, refried beans,  
Cotija cheese & cilantro 12.29

## THIN & TASTY

### PREMIUM TOPPINGS

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

Half Pie 1.75 each | Whole Pie 3.49

### TOPPINGS

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

Half Pie 1.49 each | Whole Pie 2.99

## SINCE 1955

### EXTRAS

Vegan Pepperoni, Vegan Chorizo, Bacon, Ham,  
Anchovies, & Gluten Free Meatballs

Half Pie 2.49 each | Whole Pie 4.99

Small: 12" (8 slices) | Large: 14" (12 slices) | Whopper: 18" (12 slices) | Epic: 28" (20 slices) | Glutenless: 12" (8 slices)

**\*\*** Not available in half | **\*\*** Gluten free available for an additional charge

**Rock 55**  
Our legendary Rock 55 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

**Rock Classic MARGHERITA ROSA** **\*\*\*\***  
Our Margherita pizza topped w/ homemade  
pink vodka sauce

**HONEY SRIRACHA CHICKEN** **\*\*\*\***  
Topped w/ sweet & spicy honey sriracha sauce,  
bacon, chicken, spinach, sautéed onions, ricotta  
& mozzarella cheese

**Rock Classic BUFFALO CHICKEN** **\*\***  
Traditional pie topped w/ grilled chicken &  
signature buffalo sauce  
(add crumbled blue cheese 1.99)

**PRETIZZA** **\*\***  
Our original homemade pretzel crust, topped w/ a crushed toma-  
to sauce & cheddar cheese blend. Served w/ queso blanco

**FOUNDERS PIZZA** **\*\*\*\***  
Our delicious thin crust topped w/ Artisan sauce,  
mozzarella cheese, crumbled sausage, pepperoni, chopped roast-  
ed garlic, & fresh basil

**HOT HONEY RONI** **\*\*\*\***  
Our signature thin-crust cheese pizza made w/ layers of pepperoni  
doused in Mike's sweet, savory, & spicy hot honey  19.99


**MEATBALL PARM** **\*\*\*\***  
Homemade pizza sauce & glutenless meatballs  
covered w/ shredded mozzarella & dollops of ricotta.  
Finished w/ Grana Padano cheese  19.99

**NEW TOTENATOR** **\*\*\***  
Queso sauce, guac and smashed tots. Sprinkled with cheese,  
scallions, jalapenos, cilantro, and pico de gallo.  
Drizzled w/ poblano sauce. Olé!  19.99


## BURGERS

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

**CHIPOTLE GUACAMOLE\***  
Topped w/ chipotle sauce, Monterey Jack,  
cheddar cheese, guacamole, caramelized  
onions, shredded lettuce, & chipotle  
ranch dressing 15.99  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 w/ our homemade  
Rock Sauce, green leaf lettuce, sliced ripe  
tomato & house-pickled red onions on a  
toasted brioche bun 15.99  add 1.99

**FRENCH DIP BURGER\***  
Topped w/ melted swiss & fontina cheese  
& caramelized onions, drizzled w/ zesty  
horseradish cream sauce & served w/ a side  
of homemade French onion broth 15.99  add 1.99

**NEW COWBOY BURGER\***  
Applewood smoked bacon, cheddar cheese,  
BBQ sauce & onion rings 15.99  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  
(upgrade to beast mode \$3.99)

**NEW BISON CHIPOTLE BURGER\***  
Local buffalo meat from Readington  
River Buffalo farm spiced and  
seasoned to give off a subtle heat  
w/ lettuce, tomato & onion 16.99

**NEW BACON JAM BURGER\***  
Our classic 1/2 lb Angus beef burger topped  
with sweet chili bacon jam, Fontina cheese,  
pickle chips & a spicy mojo sauce 15.99  add 1.99

## CREATE YOUR OWN

**1/2 lb Angus Beef Burger Starting at 13.79\***  
All burgers are cooked from medium to well done & served w/ fresh lettuce, tomato & onions

**PROTEIN OPTIONS**

TURKEY BURGER	IMPOSSIBLE BURGER	GRILLED CHICKEN
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**BUN CHOICES**

BRIOCHE BUN	GF ROLL  add 1.99
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<b>ADD-ONS</b> Jalapeños Hot Peppers Sautéed Onions Sautéed Mushrooms Applewood Bacon	<b>CHEESE</b> American Cheddar Pepper Jack Provolone Swiss	<b>CHOICE OF SIDE</b> French Fries Cajun Fries Tortilla Chips Sweet Potato Wedges Rice & Beans Tossed Salad Mixed Greens Coleslaw
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add 1.49 each included w/ burger

To-go containers add .25 each / All weights stated are pre-cooked weights /  Gluten Sensitive - Items made w/o 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