

FOOD

SMALL PLATES

CRISPY SWEET POTATO FRIES garlic-red pepper aioli dip	7	SMOKED PORK NACHOS smoked in-house, pepper jack, ancho chili salsa, guacamole, jalapeño, cilantro	13
CRISPY ZUCCHINI SHOESTRING FRIES parmesan & lemon	10	GIANT SOFT PRETZEL WITH LIPTAUER CHEESE Austrian pimento cheese dip, horseradish mustard	15
SMOKED CRISPY WINGS smoked in-house, horseradish cream	12	TRIO OF MAC & CHEESE 3 cheeses, roasted cauliflower & pesto, lobster	15
GUACAMOLE jalapeño, cilantro, tomato, tortilla chips	13	HALF RACK NIMAN RANCH RIBS BBQ sauce, house-made pickles	15
CRISPY CALAMARI* cherry peppers, spicy marinara sauce, lemon aioli	13		

SALADS

KALE honey crisp apples, toasted walnuts, balsamic vinaigrette	13	GRILLED bok choy, Japanese eggplant, pineapple, cashews, sesame-ginger dressing	14
ORIGINAL romaine hearts, ripe cherry tomatoes, avocado, grilled corn, black beans, cheddar, crispy onions, buttermilk ranch dressing	14	AVOCADO QUINOA field greens, hard-boiled egg, grape tomatoes, beets, lentils, pumpkin seeds, apple cider vinaigrette	15
WARM FARRO & KALE roasted sweet potatoes, beets, cauliflower, pepitas, lemon-tarragon vinaigrette	14		

MAINS

TWP'S WURST SAMPLER Schaller and Weber's brat, knack & smoked, sauerkraut; warm potato salad	16	FISH & CHIPS malt vinegar, Sriracha mayo; mixed greens	17
EVERYTHING JAMBALAYA traditional SPICY Louisiana style: smoked sausage, chicken, shrimp, brown rice	16	CEDAR-PLANKED SALMON* red quinoa, roasted root vegetables	19
LEMON CHICKEN lemon caper sauce; roasted root vegetables OR crispy potato wedges	16	BRAISED BEEF SHORT RIBS boneless beef short ribs, caramelized baby carrots, creamy grits	19
		MOJO MARINATED SKIRT STEAK* chimichurri sauce; roasted garlic mashed potatoes	22

SERVED ON BREAD

TWP JUNIOR* 4 oz. Pat La Frieda beef blend, American cheese, lettuce & tomato, Sriracha mayo, potato roll; add fries 3	7	BRATWURST sauerkraut, mustard, pretzel roll; warm potato salad	12
THE CHEF'S BURGER* 8oz Pat La Frieda beef blend, herbed grilled red onion, candied bacon, fontina cheese, lettuce, pickles, tomato, black pepper aioli, brioche bun; fries	15	HOUSE SMOKED PORK, BRISKET & JERK CHICKEN SLIDERS cheese, caramelized onions, BBQ sauce, not-secret sauce, mini-brioche buns	14
each add on topping 1 Grafton cheddar, Nueske's bacon, smoked crimini mushrooms, fontina cheese, grilled Vidalia onions, guacamole		SMOKED BRISKET RUEBEN house-smoked beef brisket, sauerkraut, pepper jack, arugula, ciabatta roll; warm potato salad	14
TREADWELL PARK VEGGIE BURGER green pea and beet patty, smashed avocado, Asian slaw, butter toasted potato roll; mixed greens	12	3 SMOKED PULLED PORK TACOS house-smoked pork, jalapeño, feta, onion, cilantro, tomatillo salsa	14
		LOBSTER ROLL live Maine lobster prepped daily, New England hot dog roll; fries, mixed greens	21

SIDES

MIXED GREENS	4
ROASTED ROOT VEGETABLES	5
SAUTÉED KALE	6
WARM POTATO SALAD	6
FRENCH FRIES	6

DESSERTS

ICE CREAM SUNDAE vanilla ice cream, chocolate sauce	7
ROOT BEER FLOAT caffeine-free root beer, vanilla ice cream, assorted sprinkles	7
GIANT WARM CHOCOLATE COOKIE IN A SKILLET vanilla ice cream, dried apricots in rum, pecans, add a shot of Smith & Cross Jamaican Rum add 5	14

20% gratuity is added to parties of 6 or more
* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness