



THE TAVERN

AT ASH BROOK GOLF COURSE

BRUNCH

BRISKET & EGGS \$16

hash browns, melted cheddar, two eggs, and brisket

BREAKFAST QUESADILLA \$16

Scrambled eggs, cheddar, bacon, tomato, onion

CINNA-BERRY FRENCH TOAST \$15

Custard battered Texas Toast, fresh berry compote, butter, cinnamon sugar dusting, maple syrup
add bacon or eggs \$4

AVOCADO TOAST \$15

Smashed avocado, tomato, onion, pepper, grilled sourdough, evoo, two eggs

BLUEBERRY PANCAKES \$13

Buttermilk pancakes, topped with a fresh berry compote, butter, and syrup
add bacon or eggs \$4

PULLED BRISKET SLIDER \$13

Pulled brisket, BBQ sauce, pickle chips, served on a potato roll

ROSEMARY WINGS \$13

Rosemary, garlic & lemon marinated wings with our signature shake seasoning

NJ BREAKFAST SANDWICH \$9

Pork roll, 2 eggs, and cheese on a brioche roll, served with side of fries

All handhelds are served with house chips

Add fries or salad \$2

SURF SALAD SANDWICH \$17

Maine lobster & shrimp salad, with lettuce, tomato, onion, served on thick Texas Toast

TURKEY BURGER \$17

Arugula, tomatoes, onion, avocado, provolone, chipotle-lime crema, served on a brioche bun

ASH BROOK BURGER \$16

Certified Angus Beef burger, white cheddar, lettuce, tomato, onion, remoulade, served on a brioche bun
add bacon or eggs \$4

SLAB L.T. \$15

Apricot-molasses glazed slab bacon, with lettuce, tomato, onion, and Alabama sauce, served on grilled Texas Toast
add fried eggs \$4

BUFFALO TENDER MELT \$15

Buffalo-tossed buttermilk tenders, cheddar cheese, cool ranch mayo, lettuce, tomato, onion, served on grilled Texas toast

CAJUN TENDER CAESAR SALAD \$13

Cajun spiced chicken tenders, romaine, shaved parmesan, lemon Caesar dressing
Add protein to any salad \$8

SIDES \$7

BACON 4PC | TURKEY OR PORK SAUSAGE 2PC
3 EGGS ANY STYLE | MIXED GREENS

DRINKS

MIMOSA \$5

BLOODY MARY \$5

NONALCOHOLIC

CAPPUCCINO \$5 | HOT CHOCOLATE \$5

COFFEE/TEA \$3

JUICE \$2

Orange, Cranberry, Grape, Pineapple, Apple



DRINK MENU

BEER

DOMESTIC \$6

BUDWEISER

BUD LIGHT

YUENGLING

MILLER LITE

COORS LIGHT

IMPORT/PREMIUM \$7

BLUE MOON

CORONA

CORONA PREMIER

SAM ADAMS

STELLA ARTOIS

HEINEKEN

HEINEKEN 0.0

GUINNESS

MICHELOB ULTRA

CRAFT \$9

DOGFISH HEAD 60 MINUTE IPA

GOOSE ISLAND IPA

NEW BELGIUM BREWING FAT TIRE

HIGH NOON HARD SELTZER

ON TAP

HI-NEIGHBOR NARRAGANSETT \$6

COORS LIGHT \$6

KONA BIG WAVE \$7

SAM ADAMS OCTOBERFEST \$7

GOLDEN ROAD MANGO-CART \$7

WHEAT ALE

DOWNEAST CIDER \$7

ELYSIAN BREWING SPACE DUST IPA \$7

KENTUCKY BOURBON BARREL ALE \$9

COCKTAILS

PRIVATE MANHATTAN \$13

Catskills Private Barrel Rye, Luxardo Cherry Liqueur, bitters, drunken cherry

RIGI SPRITZER \$13

Tequila, Champagne and Rigi

STATESIDE MULE \$12

Stateside vodka, ginger beer, lime juice

MALIBU SUMMER SUNSET \$12

Malibu, Vodka, Peach Schnapps, grenadine, orange juice, pineapple juice

TAVERN TRANSFUSION \$12

Stateside vodka and Red Bull topped with grape juice

BOURBON ICED TEA \$8

Fresh brewed black tea and Bourbon

WINE

RED

Glass|Bottle

HOUSE RED 8

Merlot or Cabernet Sauvignon

CRANE LAKE PINOT NOIR 8|24

TERRAZAS DE LOS ANDES 8|24

ALTOS DEL PLATA MALBEC

RIUNITE LAMBRUSCO 8|24

THE VELVET DEVIL MERLOT 9|26

SANTA RITA CABERNET SAUVIGNON 10|24

ESSENCE PINOT NOIR 10|38

THOMAS BARTON RESERVE BORDEAUX 12|34

COOPER AND THEIF RED BLEND 12|45

BOURBON AGED

ROBERT MONDAVI BOURBON AGED 14|38

CABERNET SAUVIGNON

WHITE

G|B

HOUSE WHITE 8

Chardonnay, Pinot Grigio, Moscato

CHATEAU STE MICHELLE REISLING 8|24

RAPAURA SPRINGS SAUVIGNON BLANC 8|32

FRANCO AMOROSO PINOT GRIGIO 10|32

OYSTER BAY SAUVIGNON BLANC 11|42

BREAD AND BUTTER CHARDONNAY 12|34

ROSÉ

G|B

HOUSE ROSÉ 8

White Zinfandel

PIANO PIANO ROSÉ 8|24

GAMBINO PROSECCO 9

WHISPERING ANGEL ROSÉ 10|32