



# THE TAVERN

AT ASH BROOK GOLF COURSE

## SHARED PLATES

### CHIPS & DIP \$7

hand cut chips, french onion dip

### TAVERN TOTS \$10

crispy potato tots served with chili cheese sauce

### MEATLOAF SLIDERS \$12

with tomato-onion jam

### ROTISSERIE WINGS \$12

rosemary, garlic and lemon marinated with our signature shake seasoning

### SLAB BACON \$12

thick cut bacon, apricot molasses glaze

### SHRIMP RICOTTA FLATBREAD \$14

herb ricotta cheese, grilled shrimp with garlic chili oil

### GARLIC BAKED OYSTER \$15

blue point oyster (1/2 shell) with garlic butter and baked parmesan cheese

## HANDHELD

All served with house chips  
Add Fries or Salad \$2

### CHICKEN SALAD CROISSANT \$14

rotisserie chicken, celery, red onions, scallions, lemon, mayo

### ROASTED VEGGIE WRAP \$14

grilled portobello, caramelized onion, roasted red pepper, mixed greens, balsamic glaze

### BEEF BRISKET SANDWICH \$15

beef brisket, onion ring, house BBQ, brioche bun

### AB BURGER \$15

white cheddar, LTO, remoulade, brioche

### HUNTER MELT \$15

breaded chicken breast, brown hunter sauce, and melted cheddar on an open faced grilled garlic bread

### SHRIMP PO BOY \$16

blackened shrimp, LTO, and remoulade on a long roll

## SIDES \$6

PARMESAN TRUFFLE FRIES

MAC N CHEESE

COLLARD GREENS

MASHED POTATOES

MIXED GREENS

BISCUITS

GARLIC GREEN BEAN

SWEET N SOUR SLAW

## SOUP & SALADS

### MIXED GREEN SALAD \$8

Mixed greens, grape tomatoes, red onion, balsamic

### CAESAR SALAD \$8

romaine, house croutons, shaved parm, lemon caesar

### ROMAINE WEDGE \$14

romaine wedge, red onion, tomato, blue cheese, bacon  
add shrimp or chicken \$7

### BUTTERNUT SQUASH SOUP \$8

## SAMPLERS

All served with salad & biscuits

### INDIVIDUAL SAMPLER \$24

choice of two meats and two sides

add a meat \$5 add a side (fries) \$4

### FAMILY SAMPLER \$50

choice of any two meats and two sides

add a meat \$10 add a side \$6

## ROTISSERIE & FAMILY STYLE

Individual plated portions or family style  
with your choice of 2 sides

### CHICKEN \$14/\$30

Tavern Sauce- roasted seasoned chicken gravy

### MEATLOAF \$16/\$39

Skillet cooked, crispy edged with mushroom gravy

### BEEF BRISKET \$18/\$42

Cracked pepper crust and mustard BBQ sauce

### SLAB OF RIBS \$18/\$42

St. Louis style pork ribs, Bourbon BBQ

### PEACH BOURBON SHRIMP \$18/\$46

Grilled shrimp with a peach Bourbon glaze

## KIDS \$8

All served with fries or tots

CHICKEN FINGERS & FRIES

MAC N' CHEESE

CHEESEBURGER

1210 RARITAN ROAD  
SCOTCH PLAINS, NJ 07076

SERVED FROM: WED - SAT 4PM - 9PM  
PHONE: (908) 490-8612



# THE TAVERN

AT ASH BROOK GOLF COURSE

## COCKTAILS

**PRIVATE MANHATTAN \$13**  
catskills private barrel rye, luxardo cherry liqueur, bitters, drunken cherry

**STATESIDE MULE \$12**  
stateside vodka, ginger beer, lime juice

**TAVERN TRANSFUSION \$12**  
Stateside Vodka and red bull topped with grape juice.

**SANGRIA (RED OR WHITE) \$8**

**BOURBON ICED TEA \$8**

## WINE

### RED

**HOUSE RED \$8**  
merlot or cabernet sauvignon

G/B

**TERRAZES DE LOS ANDES RESERVE MALBEC \$8/\$24**

**CRANE LAKE PINOT NOIR \$8/\$24**

**THE VELVET DEVIL MERLOT \$9/\$26**

**ESSENCE PINOT NOIR \$10/\$38**

**DYNAMITE MERLOT \$10/\$38**

**THOMAS BARTON RESERVE BORDEAUX \$12/\$34**

**COOPER AND THEIF BOURBON AGED \$12/\$45**

**SANTA RITA CABERNET SAUVIGNON \$10/\$24**

**ROBERT MONDAVI BOURBON AGED CAB \$14/\$38**

## BEER

### DOMESTIC \$5

BUDWEISER COORS LIGHT

BUD LIGHT YUENGLING

MILLER LITE SAM ADAMS  
OCTOBERFEST

### IMPORT \$6

FAT TIRE BLUE MOON

CORONA CORONA LIGHT

GUINNESS STELLA

HEINEKEN HEINEKEN0.0

### CRAFT \$8

DOGFISH HEAD 60 MINUTE IPA

GOOSE ISLAND IPA

BUD LIGHT HARD SELTZERS

BLUE POINT BREWING

COMPANY MOTHER PUMPKING ALE

### WHITE

**HOUSE WHITE \$8**  
chardonnay, white zinfandel, and pinot grigio

G/B

**CHATEAU STE MICHELLE REISLING \$8/\$24**

**PIANO PIANO ROSE \$9/\$26**

**WHISPERING ANGEL ROSE \$10/\$32**

**FRANCO AMOROSO PINOT GRIGIO \$10/\$32**

**OYSTER BAY SAUVIGNON BLANC \$11/\$42**

**BREAD AND BUTTER CHARDONNAY \$12/\$34**

**ROUX PERE & FILS CHABLIS \$16/\$45**

## BEER ON TAP

**MANGO CRUSH SOUR (SEASONAL) \$6**

**ITHICA BROWN NUT ALE (SEASONAL) \$6**

**COORS LIGHT \$5**

**HI-NEIGHBOR! NARRAGANSETT \$5**

**NESHAMINY CREEK TRAUGER PILSNER \$6**

**ELYSIAN BREWING SPACE DUST IPA \$6**

**BELL'S AMBER ALE \$7**

**KENTUCKY BOURBON BARREL ALE \$8**

1210 RARITAN ROAD  
SCOTCH PLAINS, NJ 07076

PHONE: (908) 490-8612