



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

HANDHELDS

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

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SHARED PLATES

ROTISSERIE WINGS \$12

rosemary, garlic and lemon,
signature shake seasoning

MEATLOAF SLIDERS \$12

with tomato-onion jam

TAVERN TOTS \$10

crispy potato tots with chili cheese sauce

SHRIMP COCKTAIL \$10

served with spicy bloody mary cocktail sauce

CHIPS & DIP \$7

hand cut chips with french onion dip

SLAB BACON \$12

thick cut slabbed bacon with apricot glaze and molasses

HANDHELDS

served with house chips
salad or fries \$2

AB BURGER \$15

white cheddar, LTO, remoulade, brioche

CHICKEN SALAD CROISSANT \$14

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

BEEF BRISKET SANDWICH \$15

beef brisket, onion ring, house BBQ, brioche bun

SHRIMP PO BOY \$15

blackened shrimp, LTO, and remoulade on a long roll

VEGGIE WRAP \$14

grilled portobello, caramelized onions, roasted red
peppers, mixed greens, balsamic

SALADS

MIXED GREENS SALAD \$8

mixed greens, grape tomatoes, red onion,
balsamic vinaigrette

ROMAINE WEDGE \$14

romaine wedge, red onion, tomato blue cheese,
bacon

CAESAR SALAD \$8

romaine, house croutons, shaved parm,
lemon caesar

add shrimp or chicken to any salad \$7

THE TAVERN

AT ASH BROOK GOLF COURSE

1210 RARITAN ROAD

SCOTCH PLAINS, NJ 07076

PHONE: (908) 490-8612

Please choose two items. One share plate and one entree.



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.

BOURBON ICED TEA \$8

SANGRIA (RED OR WHITE) \$8

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 PUMPKIN ALE

WINE

RED

HOUSE RED \$8
merlot or cabernet sauvignon

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

G/B

WHITE

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

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

G/B

BEER ON TAP

MANGO CRUSH SOUR (SEASONAL) \$6
ITHICA NUT BROWN 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

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THE TAVERN

AT ASH BROOK GOLF COURSE

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SLAB BACON 12

thick cut bacon, apricot molasses glaze

ROTISSERIE WINGS 12

rosemary, garlic and lemon marinated with our signature shake seasoning

SHRIMP COCKTAIL 10

served with spicy bloody mary cocktail sauce

TAVERN TOTS 10

crispy potatoe tots, served with chili cheese sauce

add eggs 2

BRISKET HASH 14

Beef Brisket, Tater Tot hash, 2 eggs over easy

CLUBHOUSE BREAKFAST 12

2 eggs any style, tater tot hash , sausage, bacon, and toast

FOSTERS AND CHIP PANCAKES 12

stolen rum soaked bananas foster, chocolate chips ,buttermilk pancakes

add bacon or egg \$2

CLASSIC PANCAKES 10

house recipe buttermilk pancake

add bacon or egg \$2

SEASONAL FRITATTA 10

egg, grilled portabello, roasted red peppers, caramalized onion, smoke gouda

AB BREAKFAST SANDWICH 8

white cheddar, ham, egg, tater tot hash, brioche

LOBSTER ROLLS 20

poached lobster salad, two buttered split top rolls

SHRIMP PO BOY 15

blackened shrimp, LTO, and remoulade on a long roll

AB BURGER 15

white cheddar, LTO, remoulade, brioche

add bacon or egg \$2

BRISKET SANDWICH 15

Beef Brisket, onion ring, house bbq, brioche bun

CHICKEN SALAD CROISSANT 14

rotisserie chicken, celery, scallions, lemon, mayo

***all handhelds are served with house chips**

add fries or salad \$2

THE ROMAINE WEDGE 14

romaine, red onion, tomato, slab bacon, blue cheese

CAESAR SALAD 8

romaine, house croutons, shaved parm, lemon caesar dressing

MIXED GREEN SALAD 8

Mixed greens, grape tomatoes, red onion, balsamic

add protein to any salad: chicken, shrimp \$8

+ SIDES 6 +

BACON 4PC | SAUSAGE 2PC | 2 EGGS ANY STYLE | FRESH FRUIT CUP
MIXED GREENS SALAD | BANANA FOSTER CUP

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SERVED SUNDAYS 11AM - 6PM

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THE TAVERN

AT ASH BROOK GOLF COURSE

COCKTAILS

\$5 BRUNCH SPECIALTIES

MIMOSAS

BLOODY MARY'S

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

NONALCOHOLIC

FRENCH PRESS 6
Italian French Press (Serves 4)

CAPPUCCINO/ESPRESSO 5

MOCHA/HOT CHOCOLATE 5

COFFEE/TEA 3

JUICE 2
Orange or Cranberry

BEER

DOMESTIC \$5

BUDWEISER COORS LIGHT
BUD LIGHT YUENGLING
MILLER LITE SAM ADAMS
OCTOBERFEST

IMPORT \$6

FAT TIRE BLUE MOON
CORONA CORONA LIGHT
STELLA GUINNESS
HEINEKEN HEINEKEN0.0

CRAFT \$8

DOGFISH HEAD 60 MINUTE IPA
GOOSE ISLAND IPA
BUD LIGHT HARD SELTZERS
BLUE POINT BREWING
COMPANY MOTHER
PUMPKIN ALE

WINE

RED

HOUSE RED \$8
merlot or cabernet sauvignon

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

WHITE

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

CHATEAU STE MICHELLE REISLING \$8/\$24

PIANO PIANO ROSE \$9/\$26

WHISPERING ANGEL ROSE \$10/\$32

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DRINK