



TORCH & CROWN
BREWING COMPANY

restaurant week

DINNER

\$45

per person - tax & gratuity not included

appetizers

select one

CAESAR SALAD little gem, radicchio, radish, breadcrumb, classic dressing

ARUGULA SALAD roasted beets, ricotta cheese, red onion, lemon

LAMB MEATBALLS pickled zucchini, garlic yogurt, mint

WINTER FLATBREAD caramelized cauliflower, apples, gruyere, parsley

main courses

select one

FISH & CHIPS east coast hake, tartar sauce, fries

THE LOU BURGER cheddar cheese, onions, pickles, house sauce, fries

CHEESE STEAK sliced rib-eye, caramelized onions, pepperoncini, beer cheese

CHICKEN POT PIE winter vegetables, smoked mushrooms, cream, savory crust (veg. option available)

BBQ PORK RIBS jalapeno cornbread, slaw

dessert

select one

MINI IPA CITRUS TART citra whipped cream

MINI DARK CHOCOLATE PORTER TART

CARROT-WALNUT CAKE cardamom spiced cream cheese frosting

drink specials

\$1 OFF DRAFT POURS

\$2 OFF CAN POURS & SPECIALTY COCKTAILS

see drink menu for full list of draft beers, cocktails & wines

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Gluten free bun +2

Executive Chef - Mike Citarella

gf=Gluten Free v=Vegetarian ve=Vegan



TORCH & CROWN
BREWING COMPANY

restaurant week

LUNCH

\$30

per person - tax & gratuity not included

appetizers

select one

CAESAR SALAD little gem, radicchio, radish, breadcrumb, classic dressing

RISOTTO BALLS saffron, smoked mozzarella, tomato aioli (v)

BLISTERED SHISHITO PEPPERS lemon, olive oil, Maldon salt (gf,v,ve)

WINTER FLATBREAD caramelized cauliflower, apples, gruyere, parsley (v)

main courses

select one

SMOKED LAMB SANDWICH garlic yogurt, pickled zucchini, mint

THE LOU BURGER cheddar cheese, onions, pickles, house sauce, fries

CRISPY PORTOBELLO MUSHROOM SANDWICH mozzarella, tomato, basil

MUFFULETTA cured meats, provolone, olive dressing, house-made sesame bread

KALE SALAD kognut squash, dried cranberries, roasted pumpkin seeds, creamy sesame dressing
add chicken +5

dessert

for the table

MINI IPA CITRUS TART citra whipped cream

MINI DARK CHOCOLATE PORTER TART

drink specials

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