

# ★ THE WHITEBRIER ★

RESTAURANT, BAR & GRILL

## FRIES

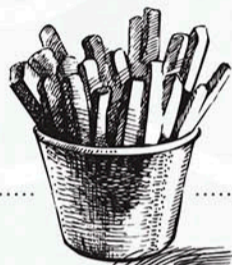
*fried in vegetable oil with soy  
Add Cheese +2*

**HAND CUT FRIES**  
3 SM / 7 LG

**GARLIC PARMESAN FRIES** 9

**TRUFFLE FRIES** 12  
White Truffle Oil, Shaved Pecorino

**CHEESY BACON FRIES** 12  
Cheddar Mornay, Bacon,  
Sour Cream, Chives



## »SNACKS«

**HUMMUS** 11  
Housemade Garlic Hummus, Smoked  
Paprika, Flatbread, Crudité (V) (DF)

**PROSCIUTTO MELON** 10  
Prosciutto di Parma, Honeydew,  
Cantaloupe, Balsamic Reduction (GF) (DF)

**WHITEBRIER WINGS** 14  
Choice of Spicy BBQ, Garlic Parmesan,  
or Thai Chile Spiced (1 sauce per order  
of 10 wings)

**CRAB COCKTAIL** 18  
Jumbo Lump, Beer Mustard,  
Cocktail Sauce (GF) (DF)

## Kids' Menu

*Following Items served with  
Choice of French Fries or  
Cauliflower Mash & Green Beans*

**GRILLED CHICKEN BREAST** 10

**CHICKEN FINGERS** 10

**BURGER** 10

**CHEESEBURGER** 11

**COLOSSAL GRILLED SHRIMP** 12

**GLUTEN FREE QUINOA PASTA  
WITH ORGANIC MEATBALL** 10  
*(served with Green Beans only)*

(DF) = Dairy Free

(GF) = Gluten Free

(V) = Vegan

## Small Plates

**GREEK MEATBALLS** 12  
Feta, Tzatziki, Flatbread

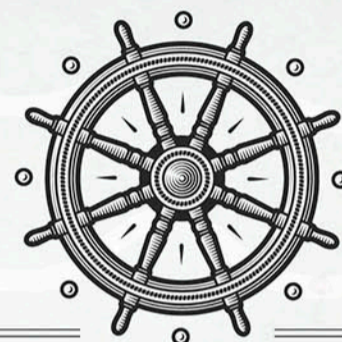
**CHEVRE ARANCINI** 10  
Fried Risotto Balls,  
Goat Cheese, Lemon,  
Roasted Red Pepper Coulis

**GRILLED SHRIMP** 16  
Marinated Shrimp, Mango  
Salad, Asian Spiced  
Gastrique (GF) (DF)

**MUSSELS  
GREMOLATA** 11  
PEI Mussels, Garlic  
Confit, Lemon, Italian  
Parsley, Grilled Baguette  
(GF)

**CRISPY CALAMARI** 12  
Cornmeal Breading,  
Sweet Chili Sauce,  
Arugula (DF)

**CRAB CAKE** 14  
Jumbo Lump, Basil Aioli,  
Local Summer  
Vegetable Ragout



## SOUPS

**CORN & CRAB CHOWDER** 6/9  
Jersey Sweet Corn, Jumbo Lump, Cumin,  
Roasted Red Pepper (GF)

**SOUP OF THE DAY** 6/9

**CLASSIC FRENCH ONION** 10  
Caramelized Onion Broth,  
Sherry, Melted Gruyere

## SALADS

**TOMATO BURRATA SALAD** 12  
Baby Heirloom Tomatoes,  
Fresh Burrata, Basil, Balsamic Glaze

**QUINOA SALAD** 12  
Quinoa Mix, Squash, Red Pepper,  
Summer Greens, Citrus Vinaigrette

**CUCUMBER SALAD** 12  
English Cucumber Kalamata, Cherry  
Tomato, Frisée, Red Onion, Niçoise Dressing

**CAESAR SALAD** 12  
Romaine, Shaved Pecorino, Herb Croutons,  
Cheese Tuile, Housemade Caesar

**SUMMER SALAD** 15  
Mixed Greens, Grapes, Berries,  
Candied Walnuts, Crumbled Bleu,  
Citrus Vinaigrette

*Add Chicken +6, Shrimp +10, Salmon +12*

## »SANDWICHES«

**W.B. BURGER** 14  
8 oz. Organic Ground  
Beef Burger, Brioche Bun,  
Choose: American, Gruyere or Cheddar  
Served with Lettuce, Tomato, Chipotle Mayo  
*Add Caramelized Onion +1  
Add Bacon +2*



**CRAB CAKE SANDWICH** 16  
House Crab Cake On a Brioche Bun,  
Lettuce, Tomato, Basil Aioli

**FISH TACOS** 14  
Beer Batter, Panko Crust, Soft Tortillas,  
Avocado Mousse, Pico de Gallo,  
Cilantro Crema

**PORK BAO BUNS** 12  
House Steamed Buns, Slow Roasted Pork,  
Kimchi, Korean BBQ sauce

**CHICKEN AND BRIE** 12  
Grilled Chicken, Melted Brie,  
Strawberry Spread, Mixed Greens, Mayo

## Mains

**SHORT RIBS** 32  
Jalma Farms Aronia  
Berry-Bourbon BBQ sauce,  
Roasted Brussels Sprouts,  
Cauliflower Mash (GF)

**CORIANDER TUNA** 32  
Coriander Crust, Coconut  
Jasmine Rice, Baby Bok  
Choy, Pineapple Chutney  
(GF) (DF)

**SCOTTISH SALMON** 30  
Seared Skin On,  
Quinoa, Squash,  
Kale, "Beer-Blanc" (GF)

**GAUCHO STEAK** 28  
Creekstone Farms Black  
Angus Flatiron, Chimichurri,  
Cippolinis, Fingerlings,  
Young Carrots (GF) (DF)

**SEARED SCALLOPS** 34  
Warm Farro Salad,  
Asparagus, Cherry  
Tomatoes, Lemon-Dijon  
Emulsion (DF)

**ORGANIC  
ROASTED CHICKEN** 22  
Tecumseh Farms Organic  
Chicken, Cauliflower Mash,  
Herb Jus, Haricot Verts (GF)

**CAULIFLOWER STEAK** 16  
Sage, Olive Oil, Fingerlings,  
Haricot Vert (GF) (V) (DF)

**ZUCCHINI PASTA** 20  
Spiralized Squash,  
Warm Ricotta, Sage Brown  
Butter, Herb Sausage,  
Tomatoes (GF)

