

DINNER MENU

BAR PIES

GLUTEN FREE AVAILABLE \$3 EXTRA

NEAPOLITAN \$18

traditional cheese

MARGHERITA \$18

san marzano tomatoes, basil, fresh mozzarella, parmesan

GRANDMA \$18

upside down fire roasted tomatoes, fresh mozzarella, pecorino romano, crispy crust

OLD WORLD TOMATO \$18

marinara, roasted garlic, extra virgin olive oil, pecorino romano

ALSATIAN \$20

speck ham, caramelized onion, mushrooms, gruyere, fig reduction

TUSCAN \$20

artisanal sausage, broccoli rabe, fennel, pepperoncini

CHICKEN PESTO \$20

shredded chicken, basil pesto, ricotta, mozzarella, heirloom tomatoes

FOUR CHEESE \$20

ricotta, mozzarella, fontina, parmesan reggiano

PEPPER AND PEPPER \$20

pepperoni and pepperoncino

CARNIVORI \$20

meatballs, sausage, pepperoni, smoked bacon

PASTA VODKA \$20

rigatoni, vodka sauce, mozzarella, garlic knot crust

GARDEN \$20

broccoli, spinach, cremini mushrooms, tomatoes, marinara

SOUTHWEST \$20

breaded chicken, bacon, mozzarella, tomatoes, ranch dressing

BIANCO VERDE \$20

fresh mozzarella, parmesan, ricotta, arugula, fennel, truffle oil

HOT AND SWEET TRIPLE PEPPER \$20

jalapenos, banana peppers, cherry peppers, provolone, fresh mozzarella, marinara

SAN GENNARO \$20

artisanal fennel sausage, bell peppers, onions, marinara

CHICKEN PARM \$20

marinara, mozzarella

STARTERS

THE WINGS – BUFFALO, HONEY SIRACHA, BOURBON BBQ, OR CHIPOTLE-LIME \$17

SEMOLINA CRUSTED CALAMARI \$18

marinara sauce

CRISPY CAULIFLOWER \$16

buffalo, honey siracha, bourbon bbq, or chipotle-lime

GUACAMOLE \$17

pico de gallo, corn tortilla chips

BANG BANG SHRIMP \$18

crispy shrimp, spicy-creamy sauce

BACON WRAPPED JALAPENO POPPERS \$16

cream cheese and cheddar, ranch dipping sauce

BABY BACK RIBS (HALF RACK) \$16

danish pork ribs, bbq, mashed potatoes

MEXICAN STREET CORN \$12

chipotle crème

SANDWICHES AND TACOS

CHICKEN DIABLO \$18

buttermilk fried, nashville hot sauce, cowboy candy, southern style coleslaw, frites

ULTIMATE STEAK \$18

marinated flank steak, cremini mushrooms, caramelized onions, arugula, horseradish mayo, focaccia, frites

PULLED PORK \$18

memphis bbq pork, coleslaw, pickles, frites

CHICKEN PESTO \$18

smoked mozzarella, arugula, roasted peppers, focaccia, frites

ROASTED PORTABELLO MUSHROOM \$18

basil pesto, roasted red peppers, red onion, feta, focaccia, frites

TEMPURA BATTERED FISH TACOS \$18

pico de gallo, cabbage, chipotle crema, queso fresco, corn or flour tortilla

STEAK TACOS \$18

flank steak, avocado, pico de gallo, jalapenos, chimichurri, corn tortillas

ANDOUILLE PO BOY \$18

artisanal cajun sausage, provolone, caramelized onions, spinach, creole mustard, focaccia, frites

SPICY VEGAN LENTIL TACOS \$18

guacamole, jicama, jalapenos, salsa, corn tortillas

PULLED PORK QUESADILLAS \$18

caramelized onions, spicy avocado sauce

FISH AND CHIPS \$18

beer battered cod, tartar sauce, frites

SALADS

STRAWBERRY SPINACH SALAD \$16

goat cheese, toasted pecans, poppy seed vinaigrette

APPLE AND PEAR SALAD \$16

mixed greens, honeycrisp, anjou, chopped bacon, feta cheese, apple cider vinaigrette

COBB SALAD \$16

butter lettuce, blue cheese, bacon crumble, chicken, egg, corn, spicy bacon ranch dressing

CAESAR SALAD \$14

the classic

ADD GRILLED CHICKEN (\$7) STEAK (\$8) SHRIMP (\$8) OR SALMON (\$8) TO ANY SALAD

BURGERS

(½ LB. PRIME BEEF SHORT RIB/BRISKET BLEND)

PICKETT'S BURGER \$18

aged cheddar, lettuce, tomato, onion

ALL AMERICAN \$20

american cheese, shredded lettuce, tomato, applewood smoked bacon, relish, mayo, ketchup

BLACK AND BLUE \$20

blackened, blue cheese crumble, garlic-ale mayo, caramelized onions, applewood smoked bacon

BOURBON BACON \$20

bourbon bacon onion jam, havarti cheese, arugula, garlic mayo

MUSHROOM AND SWISS \$20

cremini mushrooms, caramelized onions, imported swiss, arugula, dijon mustard

JERSEY STRONG \$20

taylor ham, soft fried egg, american cheese

MAC DADDY \$20

three cheese mac n cheese, applewood smoked bacon, bourbon bbq sauce

HOT AND SPICY \$20

cowboy candy, cheddar, pepper jack, lettuce, tomato, garlic mayo

TURKEY BURGER \$20

turkey patty, mango-mojito chili sauce, grilled pineapple, muenster cheese, baby greens, tomato

BEYOND PVB BURGER \$20

beyond meat patty, roasted red onions, tomato-garlic aioli, gruyere

add ons:

bourbon bacon jam \$2

soft fried egg \$2

applewood smoked bacon \$2

avocado \$3

ENTREES

MOULES FRITES \$28

mussels, white wine, shallots, cream, frites

BABY BACK RIBS \$30

danish pork ribs, bbq, mashed potatoes, coleslaw

JAMBALAYA \$32

shrimp, mussels, calamari, andouille sausage, chicken thighs, pimentos, spanish rice

CHICKEN ENCHILLADAS \$28

spanish rice and beans

SIDES

FRITES \$8

SWEET POTATO FRIES \$8

BEER BATTERED ONION RINGS \$8

MASHED POTATOES \$10

ROASTED BRUSSEL SPROUTS \$12

warm bacon dressing

JUST FOR KIDS

CHEESEBURGER AND FRIES \$12

CHICKEN TENDERS AND FRIES \$12

CHEESE QUESADILLAS AND FRIES \$12

CHICKEN AND CHEESE SOFT TACOS \$12

CHEESE PIZZA \$12

MAC N CHEESE \$10

DESSERTS

NUTELLA S'MORES PIZZA \$10

PICKETT'S ICE CREAM SUNDAE \$10

CHEESECAKE BROWNIE A LA MODE \$10

COOKIES AND ICE CREAM \$10

CARAMEL CARROT CAKE \$10

3.5% credit/debit card convenience fee will be added to your check

If you wish to pay cash, the fee will be removed

20% gratuity will be added to all parties of 6 and over

DRINKS MENU

SPARKLING AND ROSE WINE

VILLA JOLANDA **MOSCATO D'ASTI** \$10

VILLA JOLANDA **PROSECCO** \$10

CONQUILLA CAVA **BRUT ROSE** NV \$10/\$40

LAVENDETTE **ROSE** PROVENCE 2021 \$12/\$48

WHITE WINE

THREE PEARS **PINOT GRIGIO** NAPA VALLEY \$12/\$48

LAND OF SAINTS **CHARDONNAY** SANTA BARBARA 2020 \$14/\$56

CHATEAU LA FREYNELLE **BORDEAUX BLANC** FRANCE 2018 \$12/\$48

SHEEP CREEK **SAUVIGNON BLANC** MARLBOROUGH 2019 \$12/\$48

DOMAIN FRANCES BLANCHET 'CUVEE SILICE' **POUILY-FUME** FRANCE \$14/\$56

SCHLOSS LIESER **REISLING** ESTATE SL TROCKEN MOSEL GERMANY 2020 \$13/\$52

HEIDLER LOESS KAMPTAL DAC **GRUNER VELTINER** AUSTRIA 2019 \$12/\$48

CALAZUL **ALBARINO** RAIS BIAXAS 2021 \$12/\$48

EVENING LAND SEVEN SPRINGS **CHARDONNAY** OREGON 2016 \$60

KISTLER "LES NOISETIERS" **CHARDONNAY** SONOMA COAST 2019 \$75

RED WINE

CULTIVAR **CABERNET SAUVIGNON** NAPA VALLEY 2019 \$16/\$64

Z. ALEXANDER BROWN **CABERNET SAUVIGNON** CALIFORNIA \$14/\$56

ELOUAN **PINOT NOIR** OREGON 2018 \$14/\$56

TURLEY JUVENILE **ZINFANDEL** CALIFORNIA 2017 \$17/\$68

WILLIAM CLARK **SYRAH** COLUMBIA VALLEY 2019 \$12/\$48

VALLISTO **MALBEC** MENDOZA 2018 \$12/\$48

CHATEAU LA FLEUR DE BOUARD **BORDEAUX** POMEROL 2015 \$16/\$64

TERRE DI BO **BAROLO** PIEDMONTE 2017 \$15/\$60

PETRA ZINGARI TOSCANA **SUPER TUSCAN** TUSCANY 2017 \$12/\$48

CARDANO ESTATE **CABERNET SAUVIGNON** NAPA VALLEY 2018 \$56

QUILT **CABERNET SAUVIGNON** NAPA VALLEY 2019 \$60

RUTHERFORD HILL **MERLOT** NAPA VALLEY 2016 \$50

BENEDUCE VINEYARDS **PINOT NOIR** PITTSTOWN, NJ 2015 \$50

EVENING LAND SEVEN SPRINGS **PINOT NOIR** WILLAMETTE VALLEY 2016 \$60

BELLE GLOS CLARK & TELEPHONE **PINOT NOIR** SANTA BARBARA 2020 \$60

SIGNATURE COCKTAILS

PICKETT'S MARGARITA \$14

blanco tequila, blood orange liqueur, pickled jalapenos, fresh lime, agave, mint

STRAWBERRY MOSCOW MULE \$14

vodka, pickett's ginger beer, fresh lime

BAREFOOT BOOGIE \$14

bourbon, ginger liqueur, honey, fresh lemon

THIS IS BLOODY SOUR \$14

blood orange gin, elderflower liqueur, fresh lemon, grapefruit juice

WATERMELON SUPER SOAKER \$14

lemon basil vodka, watermelon puree, fresh lime juice, agave

LAMBRUSCO RED SANGRIA \$14

italian sparkling red wine, brandy, cointreau, fresh fruit

LIMONCELLO SPARKLING WHITE SANGRIA \$14

limoncello, prosecco, strawberry/lemongrass vodka, lemonade

DRAFT

KANE (NJ) HEAD HIGH IPA 6.6% \$9

CAPE MAY BREWING (NJ) COASTAL EVACUATION DOUBLE IPA 8% \$9

FIDDLEHEAD (VT) SECOND FIDDLE IMPERIAL IPA 8.2% \$10

FIDDLEHEAD (VT) NE IPA 6.2% \$8

FIDDLEHEAD (VT) MASTERMIND NE IPA 8.1% \$10

MAINE BEER COMPANY (ME) DINNER 8.2% \$12

BISSELL BROS. BREWING (ME) THE SUBSTANCE IPA 6.6% \$9

OFFSHOOT BEER CO. (CA) COAST HAZY PALE ALE 5.2% \$8

SOMA (NJ) DOCKSIDE HAZY IPA 6.5% \$9

TROEGS BREWING (PA) NIMBLE GIANT IMPERIAL IPA 9% \$10

EL SUGUNDO (CA) STEVE AUSTIN'S BROKEN SKULL IPA 6.7% \$9

BITBURGER (DE) GERMAN PILSNER 4.8% \$8

PICKETT'S VILLAGE BAR (NJ) PICKETT'S PILZ 6.3% \$8

VON TRAPP BREWING (VT) KOLSCH STYLE 5% \$8

VON TRAPP BREWING (VT) BOHEMIAN PILSNER 5.4% \$8

SOMA (NJ) TWO TOWNS AMBER ALE 5.5% \$8

ALLAGASH (ME) WHITE 5.1% \$8

UNTIED BREWING (NJ) LONG DAYS SHORT YEARS HELLES LAGER 4.6% \$9

EL SEGUNDO (CA) STEVE AUSTIN'S BROKEN SKULL AMERICAN LAGER 4.8% \$9

CRICKET HILL BREWING (NJ) EAST COAST LAGER 4% \$8

21ST AMENDMENT BREWING (CA) HELL OR HIGH WATERMELON WHEAT 4.9% \$8

FOUNDERS (MI) GREEN ZEBRA WATERMELON GOSE 4.6% \$8

DOWNEAST CIDER (MA) 5.2% \$7

GUINNESS (IE) 4.2% \$8

BOTTLES AND CANS

BUDWEISER \$5

BUD LGHT \$5

MILLER LITE \$5

MILLER HIGH LIFE \$5

MICHELOB ULTRA \$5

COORS LIGHT \$5

YUENGLING \$5

CORONA \$6

CORONA PREMIER \$6

BLUE MOON \$6

STELLA \$6

MODELO \$6

HEINEKEN \$6

HEINEKEN ZERO (NA) \$6

WOLFFER ESTATE CIDER DRY ROSE 6.9% \$7

AUSTIN EASTCIDER BLOOD ORANGE 5.0% \$7

UNTIED BREWING GOING CONCERN RASPBERRY & LIME GOSE ALE \$7

GLUTENBERG BLONDE (GF) 4.5% \$7

THE ALCHEMIST HEADY TOPPER 8% \$9

THE ALCHEMIST FOCAL BANGER 7% \$9

PICKETT'S PILZ (4 PACK, 16OZ CANS) \$15