

You might be wondering "Who was George Henry?" Good question!

George Henry McFarland was born April 11, 1909, in New York City. A graduate of Culver Military Academy and Cornell University, he was an avid sportsman who was especially interested in hunting and hockey. He made the 1932 U.S. Olympic hockey team, but a skiing accident damaged his leg and ended his dream of competing in the 1932 Lake Placid Winter Olympics. After his injury, George headed to New York City for a career as an investment banker. After several years in the Big Apple, however, he decided that small-town life was more his speed and he moved home to Cambridge, where he would live for more than 40 years. During that time he was a member of the Cambridge Volunteer Fire Department, shot a 300-pound black bear, ran the Cambridge Hotel, and could often be found enjoying a cold Budweiser while hooking fish at Thurber Pond. George Henry McFarland passed away on November 6, 1981, in Cambridge while watching Larry Holmes fight Renaldo Snipes on television for the heavyweight boxing championship. But his legacy lives on at George Henry's, which is owned and operated by his grandson and his wife, Todd and Stacie Trulli. Although George wasn't able to see the restaurant in its current incarnation, we think he'd be proud of the fine food and service we provide to our customers each and every day. And we hope you enjoy it too!

FAVORITES

CHICKEN WINGS

One dozen wings with housemade blue cheese, carrots and celery 17⁹⁵

Mild • Hot • Crazy (Habanero and Ghost Pepper mash)

Barbecue • Spicy Barbecue • Garlic Parmesan • Spicy Garlic Parmesan
Sweet Thai Chili • Spicy Thai Chili • Carolina BBQ

BONELESS WINGS

Tender chicken breast chunks coated with crunchy breading tossed in wing sauce with blue cheese, carrots and celery 15⁵⁰

CHICKEN QUESADILLA

Shredded taco-seasoned chicken, caramelized peppers and onions, and Monterey Jack cheese in a grilled tortilla with salsa or sour cream 14⁹⁵

PEACHY KEEN TACOS

Soft flour tacos with peach-barbecue pulled pork, coleslaw, Monterey Jack cheese, house pickles and jalapenos served with house-fried corn tortilla chips 15⁵⁰

LONE STAR TACOS

Soft flour tacos with shredded taco-seasoned chicken or ground beef, roasted corn salsa, Monterey Jack cheese and guacamole with house-fried corn tortilla chips 14⁵⁰

SMOKEHOUSE NACHOS

House-smoked brisket, peach-barbecue sauce, guacamole, roasted corn salsa, jalapenos, lettuce, queso and buttermilk ranch and lime crema atop house-fried corn tortilla chips 16⁹⁵

FIESTA NACHOS

House-fried corn tortilla chips with jalapenos, tomatoes, black olives, queso and Mexican cotija cheese 11⁹⁵; add 3⁵⁰ for shredded taco-seasoned chicken or Shiner Bock chili

SPINACH DIP

Creamy blend of spinach, artichokes, Monterey Jack and Parmesan cheese with house-fried corn tortilla chips 15⁹⁵

MOZZARELLA STICKS

Italian-breaded mozzarella cheese sticks 11⁵⁰

ONION RINGS

Thick and crunchy rings cut from sweet Spanish onions 8

SWEET FRIES

Served with raspberry melba 8

GEORGE'S POUTINE

French fries with house-smoked brisket, black gravy and caramelized onions smothered with queso, mozzarella cheese and diced yellow and red bell peppers 15⁹⁵

TOT RING STINGERS

Crispy tater tot rings tossed with pork belly, melty Velveeta cheese, diced house pickles, red onion and sweet and spicy ketchup 14⁹⁵

COOL RANCH FRIES

French fries with Cool Ranch Dorito spice and Mexican cotija cheese drizzled with a buttermilk ranch and lime crema 13⁹⁵

TRUFFLE PARM FRIES

French fries with truffle oil, truffle flour, Parmesan and Romano cheese drizzled with smoked garlic aioli 13⁹⁵

SOUP AND SALAD

COBB

Mixed greens, grilled chicken breast, cherry tomatoes, bacon, black olives, avocado and blue cheese crumbles 17⁹⁵

BUFFALO CHICKEN

Mixed greens, bacon, blue cheese crumbles, cherry tomatoes, cucumbers and carrots with crispy-fried chicken breast chunks tossed in mild wing sauce 17⁹⁵

CHICKEN CAESAR

Mixed greens, grilled chicken breast, shaved Asiago and Parmesan cheese and croutons with Caesar dressing 16⁵⁰

TEX MEX CHICKEN

Mixed greens, taco-seasoned shredded chicken, roasted corn salsa, Monterey Jack cheese, guacamole and house-fried corn tortilla chips 17⁹⁵

FRENCH ONION SOUP

Caramelized onions in a savory broth with homemade croutons and melted Swiss, provolone and Parmesan cheese 8⁹⁵

SHINER BOCK CHILI

Hearty blend of ground beef, peppers, onions, fire-roasted corn and tomatoes, and kidney beans simmered with Texas Shiner Bock Dark Lager 7⁹⁵

BURGERS

Served with homemade potato chips or deli salad. Substitute French fries for 2⁰⁰ or sweet potato fries, onion rings or garden salad for 3²⁵

BREW AND STEW

Our signature burger since 1985 -- half-pound Angus patty with cheese on a grilled farmhouse bun 15⁵⁰

THE LOCAL

Half-pound burger with Oscar's More than Mustard, bacon, smoked cheddar cheese and house pickles on a grilled farmhouse bun 18⁵⁰

GARLIC JUNKIE

Half-pound burger rubbed with a blend of toasted garlic & cracked peppercorns, mozzarella cheese, caramelized onions & smoked garlic aioli on a grilled farmhouse bun 17⁵⁰

FLAT STANLEY

Thin-pressed burger cooked medium with bacon, American cheese, tomatoes, house pickles and caramelized onions on grilled farmhouse white bread 17⁵⁰

THE PITTSBURGER

Thin-pressed burger cooked medium with melted Velveeta cheese, house pickles, lettuce, tomato and thousand island dressing topped with a handful of our crispy French fries on a grilled Farmhouse bun 17⁵⁰

SANDWICHES

SWEET HEAT CHICKEN SANDWICH

Giant crispy-fried Cajun chicken breast, bacon, smoked cheddar cheese, Adirondack wildflower honey, house pickles, lettuce and tomato on a grilled farmhouse bun 17⁹⁵

FILTHY PIG

Peach-bourbon barbecue pulled pork, pork belly, caramelized sweet onions, smoked cheddar cheese and cornmeal-fried jalapenos on a grilled farmhouse bun 17⁵⁰

CAROLINA CLUCKER

Grilled chicken breast rubbed with garlic and cracked peppercorns, cheddar cheese, Carolina barbecue sauce, house pickles, coleslaw and crispy-fried onions on a grilled farmhouse bun 17⁵⁰

NOT YOUR FATHER'S REUBEN

Slow-cooked hand-carved corned beef, caramelized sweet onions, sauerkraut, bacon, Swiss cheese and thousand island dressing on grilled marble rye bread 17⁹⁵

THE BEAR

Half pound of Chicago-style prime rib from our friends at Jacob's & Toney's, caramelized onions and melted mozzarella cheese on a grilled housemade onion kaiser roll with a side of black gravy 19⁹⁵

AL BUNDY

House-smoked brisket topped with a crispy-fried Parmesan potato pancake, black gravy and melted Swiss cheese on a grilled farmhouse bun 17⁹⁵

BIG BILLY MELT

Thick-cut smoked brisket, melted Swiss and provolone cheese, house pickles, sweet onion jam and smoked chipotle aioli on grilled farmhouse white bread 17⁹⁵

VERMONSTER

Oven-roasted turkey, bacon, cheddar cheese, cinnamon Granny Smith apples and cranberry mayo on grilled farmhouse white bread 16⁹⁵

CRUNCHY BIRD WRAP

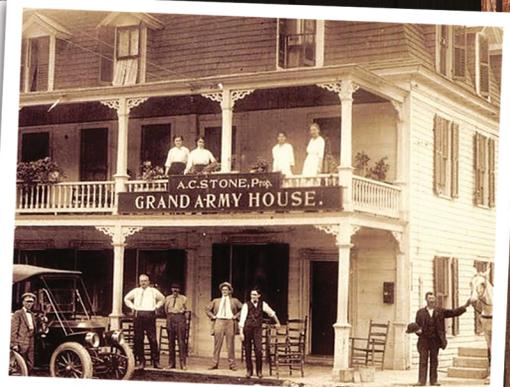
Crispy-fried chicken breast, chopped Romaine, avocado, cucumbers, diced tomatoes, Provolone cheese and buttermilk ranch dressing in a fresh garlic-herb wrap 15⁹⁵

46ER CLUB

Oven-roasted turkey, bacon, lettuce, tomato and mayonnaise on grilled farmhouse white bread 15⁹⁵

SOUP AND SANDWICH

Oven-roasted turkey or grilled cheese, bowl of homemade soup or Shiner Bock chili and homemade potato chips 13; sub French onion soup 3²⁵



The building in which you're sitting was originally constructed in 1788 by Henry Fuller and was known as the Fuller Boarding House.

It was owned and operated by the Fuller family until 1887 when it was purchased by Patrick Heffron, who renamed the building the Grand Army House in honor of his service in the Union Army. Heffron expanded and remodeled the building in 1893 and the Grand Army House quickly became one of the most popular hotels in the region. Heffron sold the Grand Army House in 1904 to T.J. and Mac Smith, and the building changed hands several times before being destroyed by fire in 1929. Upon the existing foundation The Warren Inn was constructed. Another fire struck in April of 1973 but the building was spared thanks in part to the Warrensburg Fire Company's 1,600-gallon Saulsbury tank truck which the department purchased one month earlier. The Warren Inn closed its doors in August of 1984 after another fire caused extensive interior damage. Tony Trulli purchased the building late that year and the building was reopened as The Brew & Stew, a name still used by locals to this day (or, as we were known in our rowdier bar days, the Punch and Duck, or Duck and Cover). In 2001 we became George Henry's, but some history remains: the front of the building sits upon part of the original Grand Army House foundation, the men's restroom remains intact from the 1940s (go in and you'll understand), much of the insulation in the walls are newspaper and magazine pages from the 1940s, and outside the bar door are concrete steps we had restored in 2022 that date back to at least 1893 and were used for horse-drawn carriages in that era. And we're quite certain there's ghosts here ... no, really.