JUMBO EVERYTHING PRETZEL
classic - everything seasoning, beer mustard & beer cheese 12
crab pretzel - maryland crab, cheddar cheese 17

FRENCH FRIES OR TOTS
ketchup, dijonaisse 7.5
“smother” of the week +2

CLASSIC WINGS
buffalo or mumbo sauce 12.5

HUSH PUPPIES
smoked mayonnaise 6

LOADED POTATO SKINS
bacon, black beans, pepper jack & beer cheese, tomato pico, pickled chilies, sour cream 9
add pulled pork +5

FRIED DILL PICKLES
cornmeal crusted, furikake, kewpie ranch 7

VEG & DIP
veg crudite, hummus, quinoa tabbouleh, chips 11

CHILLED PEEL & EAT SHRIMP
1/2 lb, old bay, charred lemon aioli 15

PAN-SEARED PIEROGI
charred onion & boursin filling, chive reduction, crispy onions, beech mushrooms 12/15

SHISHITO PEPPERS
chickpeas, crispy onion, sweet & spicy peanuts, lime aioli 9

MUSSELS
classic - beer, capers, shallots, herb-lemon butter 16
diablo - spic, by andouille sausage, herbis, tomato broth 16

1/2 DOZEN 30 NORTH OYSTERS
baked - bacon, tuscan kale, parmesan, garlic bread crumbs 18
raw - charred cocktail sauce, grapefruit mignonette 16

BLUEJACKET DOUBLE
2 1/4 lb local beef patties, dill pickles, american cheese, grilled onions, million island dressing 17

BIG TRAIN BURGER
1/2 lb local beef patty, bacon, cheddar, smoky onion rings, jalapeno relish, house steak sauce, mayo 17

FRIED CHICKEN SANDWICH
buffalo or mumbo sauce, coleslaw, pickles 16

FALAFEL BURGER
pickled beet salad, green oak, dill yogurt 15

PULLED PORK SANDWICH
mojo marinated BBQ pork, pickled fresno, red cabbage slaw, lime aioli, chips 15

BRATWURST
house kraut, beer mustard, hoagie roll, chips 14

GRILLED CHEESE
cabot cheddar, smoked tomato jam, sourdough loaf, chips 13

CHEF DAVID TESTA
BEER DIRECTOR GREG ENGERT

please note that a service charge will be added to parties of six or more and checks can be split up to eight ways