SNACKS

JUMBO EVERYTHING PRETZEL
house-made beer mustard & beer cheese 12

FRIES OR TOTS
ketchup, dijonaisse 7.5
"smother" of the week +2

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

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

HUSH PUPPIES
smoked mayo 6

CHICKEN WINGS
buffalo or mumbo sauce 12.5

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

PICKLE BOARD
variety of local & seasonal house-made pickles 10

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

FRIED PICKLES
cornmeal crusted, spiced djill salt, buttermilk ranch 7

SOUP & SALADS

CAESAR
romaine lettuce, pretzel crumbs, parmesan crisps 12
+add anchovy 3

WALDORF
gem lettuce, grapes, apples, celery, chicken, cashews, crispy onion, lemon poppy dressing 15

FARMSTEAD
squash, chickpeas, brussels, pumpkin seeds, crispy beets, feta, za’atar croutons, tapenade 14

CURRY COCONUT
BUTTERNUT SQUASH SOUP
sage, sour cream 12

ADD TO ANY SALAD
avocado 3 / falafel balls 5
pulled chicken 9 / salmon 8

SANDWICHES

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

BLUEJACKET DOUBLE
two 1/4 lb beef patties, dill pickles, american cheese, grilled onions, million island dressing, sesame bun 17

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

PRESSED HOT PASTRAMI
sauerkrat, spicy mustard, million island dressing, gouda, buttered rye, chips 16

VEGGIE PANINI
turmeric roasted cauliflower, maitake mushrooms, burrata, rosemary aioli, sourdough, chips 15

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

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

SPICY SHRIMP SALAD
banh mi pickles, cilantro, chili-fermented mayo, new england roll, chips 15

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

LEMON HERB TURKEY BREAST
alfalfa sprouts, bok choy pickles, fontina, harissa mayo, chips 15

BRATWURST
house kraut, beer mustard, hoagie roll, chips 16

PLATES

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

GRILLED KIELBASA
hot mustard, pickled cabbage, pumpernickel 16

CLASSIC MUSSELS
beer, capers, shallots, herb-lemon butter 16

DIABLO MUSSELS
andouille sausage, tomato broth, herbs 16

GRILLED SALMON
chili-marinated brussels & squash, maitake mushrooms, "for the company" citrus reduction 25

CHEF DE CUISINE BRANDON CHANG / BEER DIRECTOR GREG ENGERT

Items on this menu may contain raw ingredients. Consuming raw or undercooked meats, poultry seafood or eggs may increase the risk of food-borne illnesses, especially if you have certain medical conditions.