

Snacks...

Chowdah - sourdough bread bowl, oyster cracker, house hot sauce \$11/ \$5

Spicy Chicken Sliders - Jalapeño sauce, slaw, beer cheese \$9

Local Steamers - plain with drawn butter or garlic-saison style \$12/lb

Iced Oysters - locally harvested oysters with hot sauce and cocktail \$3ea

Brisket Sliders - brisket ends, crispy onions, beer cheese \$9

Nachos - fully loaded with either smoked pork shoulder or chicken - \$11

Wings - extra crispy, with real butter buffalo and blue cheese dunk - \$9

Hot Chips - Tortilla chips with smoky guacamole, salsa, beer cheese - \$11

BBQ Shrimp - cheese Grits, fried ham, scallion - \$13

Chicken Fingers - bbq, buffalo, BR Crispy, or powderkeg - \$11

Poutine - crispy salt and pepper fries, small curd cheddar, gravy - \$9

Memphis style Dry Ribs - spare ribs with down country dry rub - \$9

IPA Mini Corn Dogs - sweet corn IPA Batter, horseradish mustard - \$9

Chicken Fried Pickles - extra crispy pickle chips with our dill tartar - \$7

PowderKeg Shrimp - extra spicy with creamy sriracha sauce - \$12

Blue Crab Clusters - plain with drawn butter, or garlic-saison style - \$13

Salads...

Greek Salad, local feta cheese, red wine vinaigrette, garden veggies, garlic pita, and kalamata olives \$11

Caesar Salad, crisp romaine, tangy garlic dressing, parmesan, cracked pepper croutons \$11 (\$5 for side)

Garden Greens, baby lettuces, sprouts, tomato, cucumber, bell peppers and shaved carrots \$11 (\$5 for side)

Chopped Salad, beets, blue cheese, bacon, fries onions, roasted walnuts, bitter greens, tavern balsamic \$13

Smokehouse Cobb, avocado, blue cheese, smoked chicken, bacon, plum tomato, boiled egg and saison-cider vinaigrette \$13

add chicken, steak tips, blackened salmon or shrimp for \$5

Book one of our family style feasts today!

BBQ Feasts * Lobster & Crab Boils * Beer Can Chicken



‘Victory isn’t all we took away from the south’

All BBQ plates come with 2 sides and garlic toast

Battle Road Prime BBQ Brisket 4oz \$8 8oz \$14

Slow smoked for 15 hours with pecan and apple wood

St Louis Ribs Half Rack \$14 Whole Rack \$23

Rubbed with Battle roads’ brew pub rub, lightly smoked and finished on the grill

Baby Back Ribs Full Rack \$22 Rack & Half \$29

Slow smoked with local apple wood, and basted with our Barrets Farmhouse ale

Hickory Turkey Breast 4 oz \$6 8 oz \$11

spice rubbed, Slow smoked and basted with our Tavern ale, and honey and shaved thin

Smoked Sausage 3 oz \$5 6 oz \$9

Keilbasa style pork sausage, with a blend of spices, light smoke and a wood grill finish

Steak Tips 4 oz \$8 8 oz \$15

Tenderloin tips broiled with our “pub rub” Memphis style dry rub

Smoked Pork Shoulder 4oz \$6 8oz \$11

12 hour Smoky pulled pork. (great with our Lexington dip)

Sides

Mac & Cheese \$4

Tavern Beans \$3

Potato Wedges \$5

Slaw \$4

Potato salad \$4

Creamed Corn \$3

Braised Greens \$4

Pepper Jack Biscuits \$5

The Meat Sweats!!
2 meats for \$16
3 meats for \$19

‘bout the Sause...

Lexington Dip - Spicy vinegar base, great on our pulled pork and along side our Barret’s Farmhouse Ale

Maynard’s Muster - our take on the south Carolina mustard style. It’s made with our saison, and it’s great on ribs, pork shoulder and turkey

Bunker Hill Bastin’ Sauce - lightly sweet and tangy , long cooked with our 1775 Tavern ale, it’s great on brisket, steak tips and ribs

Putnams’ Porter - sweet and smoky with Massachusetts maple syrup, our midnight porter and a blend of ginger, spices, molasses and cracked black pepper, we love it on smoked pork and

Give the gift of sause, visit our shop

* inform your server is anyone in your party has any food allergies, so we may better ensure their safety*

Burgers & Sandwiches

Burgers

Our burgers are a half pound of our butchers blend of brisket and short rib
(All sandwiches come with salt and pepper fries or garden greens)

Jalapelo Cheddar - “juicy luey” style with the cheese inside, with mayon- naise, roasted jalapeño, spicy pickles and lettuce \$14

The Road Warrior - Smoked Pork shoulder, beer cheese, roasted cabbage, bacon, egg, Maynards Muster and mayonnaise \$17

The PowderKeg - hot sauce basted with habanero aioli, fire rub pepper jack, lettuce and tomato \$15

Smokehouse Blue - onion straws, bastin’ sauce, smokehouse bacon and local blue cheese \$15

The Drive In - classic double cheese burger with “burger sauce”, tomato, let- tuce, pickles, onions and a sesame seed bun \$13

Bacon Mushroom Swiss - cremini mushroom, Worcestershire baste, our own brew-house bacon and peppercorn mayo \$14

Black Bean Burger - Our Vegetarian with chipotle hummus, tomato, spin- ach avocado and broccoli sprouts \$14

Not Burgers

Crispy Haddock Sandwich - saison beer batter, lettuce, tomato, pickles dill tartar and lemon \$14

Pub Club - Triple Decker, house smoked turkey, on sour dough with dijonaissse and our own bacon \$13

Bratwurst - Ale basted and fire grilled with horseradish mustard and saur–applekraut \$12

Grilled Chicken Sandwich spice rubbed chicken breast, avocado, red chili mayo, lettuce, tomato and pickles \$14

Road Dog - foot long fire roasted hot dog with beer cheese, horseradish mustard, bacon, crunchy onion and roasted cabbage \$13

Dirty Dog - foot long fire roasted hot dog loaded with our pulled pork, maynards muster, bacon, red onion and tavern beans \$13

Blackened Salmon BLT - salmon blackened with our own spice blend, paired with boston lettuce, tomato and brew house bacon \$15

Pig Sandwich - slow smoked pulled pork, slaw, beer cheese, jalapeño, chicken fried pickles and mayonnaise \$12

Crispy Chicken Sandwich - bbq, buffalo, colonial or powderkeg, fried crisp, with mayonnaise, lettuce, pickles and tomato\$13

Our Brews...

Our Brewers:

Scott Houghton & Jeremy Cross

Lexington IPA

Jhf;udshg;udshg;oiDSHGigdh
Jhf;udshg;udshg;oiDSHGigdh

"1775" Tavern Ale

dvbhiduG;ADUFG;QEugfh
Jhf;udshg;udshg;oiDSHGigdh

Barret's Farmhouse Ale

Jhf;udh;udh;udhg;idh
Jhf;udshg;udshg;oiDSHGigdh

Red Lager

djbhfluafgufgchAUDISHF
Jhf;udshg;udshg;oiDSHGigdh

Belgian White

Jhc;udgvudG;UFGA
Jhf;udshg;udshg;oiDSHGigdh

Coffee Stout

CygfliyqwgfilyfgvsDG
Jhf;udshg;udshg;oiDSHGigdh

Double IPA

CLUSdgfiuGF;IUGF;Usgf;uGF
Jhf;udshg;udshg;oiDSHGigdh

Spiced Apple Kolsch

HLusdahf;UFH;UDFHS;OUFBH
Jhf;udshg;udshg;oiDSHGigdh

Autumn Wheat

liusqgflieFGIUFGsjqfn
Jhf;udshg;udshg;oiDSHGigdh

Pumpkin Ale

liusqgflieFGIUFGsjqfn
Jhf;udshg;udshg;oiDSHGigdh

No Alcohol \$3.75

Jasmine Green

Green Tea Infusion, with
Honey dew, lime and rose

Iced Rooiboos

Red tea, iced with cranberry,
Pomegranate, and ginger

BR Lemonade

Our house-made lemonade
with fresh lemon and ginger

Orange Fanta

16 oz glass bottle
Classic Orange Soda

Ginger Beer

Cock and Bull Brand
Spicy and Dark

Draft Root Beer

artisan brewed with sasparilla
from Groton soda company

Grape Soda

Vermont soda company
concord grape fizz

Coca Cola

16 oz glass bottle
Regular or diet

Black Cherry

Vermont Soda Company
Great with BBQ ribs

DR. Pepper

16 oz glass bottle
#1 BBQ Pairing

Cream Soda

jones soda co., vanilla
cream soda, frosted mug

Orange Cream

Vermont soda company
mandarin orange cream

Sprite

16 oz glass bottle
Regular or diet

Birch Beer

Jones Soda Company
Authentic Birch Flavor

Bunker Punch

Our House Fruit Punch
Changes seasonally



"Its What We Fight For"

Welcome to Battle Road Brew-House where suds and smoke co-mingle to bring you the best of what real pit BBQ and Micro Brewed Beer Have to offer. We hold steadfast to our regions rich history, as well as the rich history of each specific location our Brew-Houses Occupy.

This very space in which you are sitting... about to embark on a journey of slow smoked ribs and craft brewed beer, has a rich history of its own. The Brick on our walls is brick reclaimed from the very site in which this brewery was built, bricks hand laid by our ancestors almost 200 years ago when this site was constructed as a mill to process grain, textiles and many other goods used at the time in new England.

At Battle Road Brew-House
Great BBQ, Great Brews, Great Bands come together with Great People to
Create Great Times!

UPcoming Events



Mon 11/7 - Karaoke with the Hillman from 9 - 11pm

Wed 11/9 - Aerosmith with special guest Barry White @ 9pm

Fri 11/10 - Drop Kick Murphy's with Ron Burgundy on Jazz flute

Sat 11/11 - Try our New Winter Ale with Jeremy and Scott @ 3pm

Tue 11/15 - Autumn Lobster Boil (reserve your table now)

Wed 11/16 - Revolutionary War Trivia with Greg Hill 7—9 pm

Fri 11/19 - Bluegrass tribute with Leon Jackson @ 9pm

Sat 11/20 - an evening with Dan Fogelberg @ 9pm

Wed 11/23 - Thanksgiving eve' come get Saused with us 7—11pm

Thu 11/24 - Pick up your slow smoked turkeys from 10 - 1pm