



= SMALL STUFF =

Bog Turtle Snack Boards

Chef's selection of delicious products.

Ask your server for details.

Fruit & Cheese Board - \$10

Chef's Board - \$13

Pig Wings - \$12

Fried pork shanks. Choice of Spicy Georgia Peach BBQ or Huckleberry BBQ sauce.

Bog Turtle Pretzel - \$7

Bavarian pretzel, choice of salt or "everything bagel".

Served with *Two Stories* beer cheese & spicy mustard.

O'Canada Poutine - \$11

Belgian fries, cheese curds, brown gravy, scallions.

Side Salad - \$6

Chopped Romaine lettuce, roasted Roma tomato, onion, egg, *Cattail Honey Brown Ale* vinaigrette.

Add Chicken (\$5) Add Shrimp (\$7) Add NY Strip (\$9)

Queso Fundido - \$9

Chorizo, cilantro onions, *Two Stories* beer cheese, pickled jalapeños, tortilla chips.

Belgian Fries - \$6

Cut thick and cooked twice.

Add a dipping sauce! - \$.50

Buttermilk Ranch	Spicy Georgia Peach BBQ
<i>Two Stories</i> Beer Cheese	Maryland Fry Sauce
Yum Yum Sauce	Malt Aioli
<i>Devil's 9 Ball</i> Garlic Aioli	BTB Hot Sauce
Ketchup	Chipotle Ketchup
Old Bay Dry Rub	Huckleberry BBQ Sauce

Grilled Frankfurter \$5

Grilled Chesapeake Sausage \$8

<i>2 Stories</i> Beer Cheese - \$1	BTB Sauerkraut - \$1
Caramelized Onions - \$1	Yellow Mustard - \$.50
Ketchup - \$.50	Spicy Mustard - \$.50

= BTB MAIN FEATURES =

Bog Style Fish & Chips – \$17

Fried Chesapeake Catfish, Old Bay fries, house made coleslaw, malt aioli, lemon wedge.

Cubano Panini – \$14

House roasted pulled pork, Black Forest ham, Gruyère cheese, dill pickles, yellow mustard.

Shrimp Grilled Cheese – \$14

Sautéed shrimp, Crabby Cheddar cheese, applewood smoked bacon, roasted red peppers, grilled sourdough bread, Maryland fry sauce on the side.

Grilled Chicken Sandwich - \$14

Harissa aioli, pickled onions, baby arugula, Munster cheese, applewood smoked bacon, grilled ciabatta roll.

Pulled Pork Sammy - \$12

House roasted pulled pork, coleslaw, choice of Spicy Georgia Peach BBQ or Huckleberry BBQ sauce, onion brioche roll.

Steakhouse Burger - \$15

Flame grilled *Stafford Angus* burger, grilled onions, portabella mushrooms, BTB Steak Sauce, Gruyère cheese, grilled onion brioche roll.

Jerk Rockfish Bowl - \$15

Sautéed rockfish, shaved cabbage, corn & pineapple salsa, white corn tortilla strips, yum yum sauce.

The Marylander - \$12

Grilled *Stafford Pork* Chesapeake Sausage, coleslaw, Old Bay fries, Maryland fry sauce, grilled top loader bun.

New York Strip Sandwich – \$17

Devil's 9 Ball garlic aioli, portabella mushrooms, caramelized onions, ciabatta roll.

Nashville Hot Chicken Sandwich – \$13

Spicy fried chicken breast, dill pickles, potato roll.

Ham & Heirloom Melt - \$12

Black Forest ham, heirloom tomatoes, red onions, Gruyère and Munster cheese, grilled sourdough, spicy brown mustard on the side.

Veggie Flatbread - \$14

Portabella mushrooms, roasted Roma tomatoes, roasted red peppers, shaved red onions, fresh thyme, cheddar cheese curds, *Devil's 9 Ball* garlic aioli.

Fundido Flatbread - \$15

Chorizo, cilantro onions, Cooper sharp cheddar, Monterey Jack, tortilla strips, sour cream on the side.

Heirloom Tomato BLT - \$13

Applewood smoked bacon, heirloom tomatoes, romaine lettuce, balsamic garlic aioli, grilled sourdough bread.

Mom's Grilled Cheese - \$9

Munster cheese, sharp cheddar, roasted Roma tomatoes, oregano, grilled sourdough bread.

Grilled Romaine Salad - \$8

House made croutons, roasted Roma tomatoes, shaved red onion, gorgonzola vinaigrette.

Add Chicken (\$5) Add Shrimp (\$7) Add NY Strip (\$9)

= HATCHLINGS MENU =

For our guests 12 years old or younger. Served with fries, ketchup and a "hug" drink.

Grilled Chicken Sandwich - \$5

Pickles, potato roll.

Hot Dog - \$5

Flame grilled, all beef.

Cheese Burger - \$5

3oz. burger on a potato roll.

Bog Turtle Brewery uses the freshest ingredients supplied by the following local businesses:

Chesapeake Gold Farms

North East, MD

Grasshopper's Wicked Pickles

Lancaster, PA

Stafford Angus

North East, MD

Stafford Pork

North East, MD

Keyes Creamery

Churchville, MD

Vinegar Hill Farm

Colora, MD

Bog Turtle Brewery proudly uses biodegradable plates and bowls made from pressed sugar cane fiber, as well as eco-friendly, compostable cornstarch cutlery.

Sending less plastic to the landfill, and less chemicals down the drain, is just one way we're doing our part to take care of the planet.