



= SMALL STUFF =

Street Corn Dip - \$10

Roasted corn, cream cheese, sour cream, cheddar jack cheese, jalapeño, lime, queso fresco, tajin, tortilla chips.

Chicken Bites - \$10

Fried chicken breast, choice of sauce.
Korean, Peach Tea BBQ, Bourbon BBQ.

Brisket Bites - \$11

Caramelized smoked brisket burnt ends, sweet and spicy Bourbon sauce.

Pork Taquitos - \$13

Slow roasted *Stafford Pork*, shaved romaine, deep fried flour tortilla. Served with queso fresco, pico de gallo, lime crema.

Chef's Board - \$15

Our Chef's selection of meats, cheeses, and accoutrements.

Pig Wings - \$13

Fried pork shanks, choice of sauce.
Korean, Peach Tea BBQ, Bourbon BBQ.

Bog Turtle Pretzel - \$7

Bavarian pretzel, choice of salt or "everything bagel". Served with *Two Stories Beer Cheese* & spicy mustard.

Side Salad - \$6

Romaine lettuce, roasted Roma tomato, red onion, citrus herb vinaigrette.
Add Chicken (\$5) Shrimp (\$7) NY Strip (\$9)

= BOG TURTLE FRIES =

Belgian Fries - \$6.5

Cut thick and cooked twice.
Choice of one sauce. Add more for \$.50 each.

Truffle Parm - \$7

Belgian Fries, white truffle garlic oil, parmesan, applewood smoked bacon, scallion.

The Works - \$7

Belgian Fries, cheddar jack cheese, pico de gallo, applewood smoked bacon, lime crema, scallion.

ADD DIPPING SAUCES .50

Buttermilk Ranch, *Two Stories Beer Cheese*, Maryland Fry Sauce, Peach Tea BBQ, Yum Yum *Devil's 9 Ball* Garlic Aioli, Old Bay dry rub, Malt Aioli, BTB Hot Sauce, Tiger Sauce, Ketchup.

= MAIN FEATURES =

New York Strip Sandwich – \$17

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

Bog Style Fish & Chips – \$17

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

Nashville Hot Chicken Sandwich – \$13

Spicy fried chicken breast, dill pickles, potato roll.

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 - \$13

Slow roasted *Stafford Pork*, coleslaw, choice of Peach Tea BBQ or Bourbon 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.

Cubano Panini – \$14

Slow roasted *Stafford Pork*, Black Forest ham, Gruyère cheese, dill pickles, yellow mustard.

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.

Pulled Pork Flatbread - \$15

Slow roasted *Stafford Pork*, cilantro onions, roasted red peppers, Monterey Jack, tiger sauce.

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 juice box.

Grilled Chicken Sandwich - \$5
Pickles, potato roll.

Hot Dog - \$5
Flame grilled, all beef.

Cheeseburger - \$5
3oz. burger on a potato roll.

Chicken Nuggets - \$5
Deep fried, ranch or ketchup.

Grilled Cheese - \$5
Mild cheese blend on white bread.

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

Chesapeake Gold Farms

North East, MD

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.