

The neighborhood of Brickyard Hollow (star icon above) at 9 Commercial Street, is a Portland area rich with tradition and history.

Located between the former Grand Trunk Railroad Station on India Street, and George H. Winn's Soda factory to the west, the historic district is one of the few east coast waterfronts which looks substantially the same as it did in the 1870s. Commercial Street, which was constructed in the early 1850s mostly survived the Great Fire of 1866 and subsequently prospered due to the rapid redevelopment of the surrounding neighborhoods, which became more cohesive and residential. The Franklin Wharf (#33), was a landing spot for many passengers on the underground railroad and an embarkation point for their transit to Canada and England. Visitors can walk the Maine Freedom Trail which originates at the corner of Commercial and Franklin St. Although many of the wharfs which jutted into the Fore River are now gone, what remains are contemporary piers, like the Ocean Gateway, and the incredible views of Casco Bay and many of its islands.

	SHF	IRES	
FOUR-CHEESE BREADSTICKS	12.5	BUFFALO CAULIFLOWER	13
Served with marinara and donair sauce		BACON BEER CHEESE FRIES	15
SWEET CHILI TERIYAKI CHICKEN POT STICKERS	11.5	VEGGIE NACHOS	15
CRISPY BRUSSELS SPROUTS	9.5	Cheddar/Monterey jack blend, onion, pepper, tomato, salsa sour cream (add guacamole \$2)	TON TOWNS
BH WINGS (BBQ, sweet Thai chili, Buffalo, cajun, salt & pepper o	14 or Nashville hot)	GUAJILLO CHICKEN NACHOS  Guajillo chicken, cheddar/Monterey jack blend, onion, pepper tomato, salsa, sour cream (sub plant based chicken \$2)	
BRICKYARD PRETZELS	12	(sub guacamole \$2)	
Four pretzels with garlic butter, salt & pepper served with	n beer cheese	FARM FRIES	9.5
The second secon	SOUPS AN	<u> VD SALADS</u>	
NEW ENGLAND CLAM CHOWDER	8/12	ROTATING SEASONAL SOUP	8/12
CRESAR SALAD	11	STRAWBERRY SUMMER SALAD	13
Chopped romaine lettuce, capers, garlic croutons and pa with Caesar dressing	armesan cheese	Sliced strawberries, feta cheese, toasted almond, romaine and Spring mix blend with a strawberry balsamic vinaigrette	
GREEK SALAD	11	HOUSE SALAD	11
Spring mix and romaine blend, tomato, red onion, cucumber feta, with Greek dressing		Spring mix and romaine blend, cherry tomato, red onion, cucumber croutons with ranch dressing	
		<b>ADD PROTEIN:</b> Salmon \$6.5, chick soft boiled egg \$2.5, plant based chick	
	<u>B0</u>	WL5	
FISH AND CHIPS BOWL Trestle IPA battered haddock, farm fries, power blend ve	<b>17.5</b> ggie	CRISPY PORK BANH MI BOWL Spring greens, pea shoots, brown rice, kimchi, spicy	15.75
coleslaw, lemon wedge, tartar sauce		house pickled vegetables, crispy pork, and sriracha aioli	
JAPANESE BROWN RICE BOWL  Brown rice, ginger, garlic, mushrooms, fried Brussels spr pea shoots, roasted red pepper, tofu in a yakiniku sauce	13 routs	THE SEDUL BOWL  Korean bbq pork belly, brown rice, roasted red peppers  Brussels sprouts, chives, and sweet chili Thai sauce	15.5
(sub salmon \$6.5, chicken \$2, plant based chicken \$4)		MAYAN BOWL	14.5

16.5

Guajillo pepper chicken, spring mixed greens, quinoa

(sub plant based chicken \$2)

pineapple corn salsa, roasted red peppers, red onion, sour cream

**SALMON POWER BOWL** 

Herbed salmon, quinoa, avocado, power blend veggies, pepitas

red wine vinaigrette, tarragon aioli, pea shoots, soft boiled egg

## **CRAFT PIZZA**

WITH MEAT All pizzas are 12" with a white base	unless noted (**)	12" gluten free crust available for \$4 extra	WITH VEGETABLES
MASHED POTATO, BACON, SHALLOT SOUR CREAM CHIVE DRIZZLE	15.75/25	MAINE BLUEBERRIES, RICOTTI ROASTED SHALLOT, LEMON ZE	
RORSTED CHICKEN PESTO	L4.75/23.5	PEACHES, BALSAMIC REDUCTION, GOAT CHEESE, BI	15.5/24.5 ASIL
CAPICOLA, PINEAPPLE, HOT HONEY	15.75/25	MASHED POTATO, SPINACH	15.5/24.5
'CUP & CHAR' PEPPERONI *	14.5/21	SHALLOT, ROASTED RED PEPP BROCCOLI	ERS .
BUFFALO CHICKEN, RED ONION GORGONZOLA CRUMBLE	15.75/25	FRESH MUSHROOM, BROCCOL RED PEPPER, SWEET THAI SAU	
SMOKED PULLED PORK, GOUDA MAC CHEESE, JALAPEÑO CORNBREA	15.75/25 10	SPINACH, FRESH TOMATO GOAT CHEESE *	15.5/24.5
STRAWBERRY, BACON, HOT HONEY CHICKEN	15.75/25	SWEET POTATO, HONEY DRIZZLE, GOAT CHEESE	15.5/24.5
SMOKED BBQ PULLED PORK FUJI APPLE, RED ONION	15.75/25	FRESH MUSHROOM, ROASTED GARLIC, GORGONZOLA CRUME WITH SIDE OF BUFFALO SAUCE	15.5/24.5 BLE
SAUSAGE, FETA, BANANA PEPPER	15.75/25	TOMATO PESTO	14.75/23.5
SAUSAGE, FRESH MUSHROOM	15.75/25	SPINACH, RICOTTA, GARLIC *	15.5/24.5
RED ONION *		MARGHERITA: TOMATO BASIL, BALSAMIC REDUCTION	15.5/24.5
PEPPERONI, GROUND BEEF	15.75/25		
CHERRYTOMATO, RED ONION DONAIR SAUCE *	the same and	CHEESE *	13.25/18.75
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tomato based pizza, all others white based



SMALL 12": \$13.25 (1.75 A TOPPING) LARGE 16": \$18.75 (3.00 A TOPPING) 12" GLUTEN FREE FOR \$3.00 EXTRA

Special thanks to the Portland Historical Society for the photos and the knowledge!

## BRICKYARD

## **CRAFT BREWERY**

CARRY OUT - CANS - MERCHANDISE

WWW.BRICKYARDHOLLOW.COM

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