BRICKYARD
BREWING COMPANY
HOLLOW
YARMOUTH MAINE

This photo, which is affixed above our bar, was taken in 1923 from approximately where Brickyard Hollow Brewery now stands looking east toward North Yarmouth Academy. The structure on the left is the rear of the Knights of Pythias Hall, built in 1904, which stood next to the current Key Bank on Main Street. The building with the tower in the center background was the Yarmouth Institute, which was built by George Woods in 1850. Both of these buildings are now gone. This area in Yarmouth, which became known as "Brickyard Hollow", was once a muddy stretch of terrain which separated Yarmouth's fishing industry from its inland farming community. At the turn of the 20th century the town decided to eliminate the dividing line and fill the hollow in with black ash from the local paper mill. Eventually the area was populated with the local institutions that make up the heart of Yarmouth's Main Street Village. At Brickyard Hollow we are continuing that proud Yarmouth tradition of bringing communities together. We are all better together.

SHARES

SPICY PORK POT STICKERS – $11
Topped with sriracha and served with sesame ginger sauce

WOODS POUTINE – $13
Fried farm fries, smothered in our beef gravy, IPA braised beef & cheese curds

CRISPY WINGS – $12 GF
Sauced (Buffalo or BBQ) or dry rub (cajun or sweet chipotle)

GINGER BRUSSELS SPOUTS – $8.50
Fried Brussels sprouts topped with sesame seeds in a ginger soy sauce

1901 PRETZELS – $8
Warm baked and seasoned pretzels with our 1901 beer cheese

CRAB CAKES – $15
Maine crab meat, served with cobra sauce

CAJUN CAULIFLOWER – $8 GF
Lightly fried cauliflower tossed in cajun dust served with chipotle mayo

SWEET MR. PIG – $11
Sweet potato fries topped with house made pulled pork and drizzled with 1901 beer cheese

SHRIMP TACOS – $14 GF
Southwest sauced shrimp served over lettuce inside corn tortillas with cilantro lime crema, corn salsa and scallions

FISH TACOS – MARKET $
Beer battered fresh fried haddock inside corn tortillas with citrus tartar and pickled vegetables

BOWLS
Add cornbread for $2.50

CAESAR SALAD – $ 11 GF+
Chopped romaine lettuce, garlic croutons and parmesan cheese folded into caesar dressing and sprinkled with a dash of black pepper

STRAWBERRY FETA SALAD – $11 GF+
Diced fresh strawberries, feta cheese, and red onions tosssed in romaine lettuce and raspberry vinaigrette

ASHBURN SALAD – $ 12 GF
Chopped romaine lettuce, grape tomatoes, red onions, cheddar cheese, bacon and chopped peanuts tossed in a balsamic vinaigrette

ROTATING SEAFOOD CHOWDER – MARKET $
Made on the chef's whim

HEARTY BEEF CHILI BOWL – $8 GF
Ground beef, black & kidney beans, tomatoes, green peppers & onion served with cornbread

GUADALAJARA SALAD – $12 GF
Chopped romaine lettuce topped with corn salsa, cucumbers, grape tomatoes and cheddar cheese dressed with cilantro lime crema

ADD PROTEIN TO YOUR SALAD
*Steak $10, Grilled Chicken $5, Shrimp $8, Salmon $8, Bacon $5, Fried Tofu $4

SILVERWARE

MAR Y TIERRA – $17
Southern pulled pork served with asada shrimp, cornbread and chili

STEAK FRITES* – $22
Steak medallions served over farm fries with crispy cauliflower finished with gremolata (add southwest sauteed shrimp for $8)

PAD THAI – $14.50 GF
Rice noodles, egg, scallions, peanuts, cilantro, bean sprouts, pad thai sauce

VEGAN PAD THAI – $14.50 GF
Rice noodles, vegan pad thai sauce, scallions, cilantro, bean sprouts, peanuts, and a bouquet of vegetables

PAN SEARED SALMON – $18 GF
Topped with sweet chili diablo aioli served over pea shoots with cinnamon chipotle cauliflower

FISH AND CHIPS – MARKET $
Fried haddock and farm fries served with a tartar sauce

THAI NOODLE SALAD – $14.50 GF
Served cold with rice noodles, carrots, red cabbage, cucumbers, edamame in house made peanut sauce, topped with scallions and peanuts

HOUSE MAC – $14 BOWL / $9 CUP
Shells in a gouda cheese sauce (add pulled pork, bacon or chili for $4)

GF = Gluten Free
+ Can be modified for gluten free depending on the dish. Please ask your waitstaff for modification.