

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 - \$14

Drizzled with sriracha and served with sesame ginger sauce

WOODS POUTINE - \$15

Scoop fries, cheese curds, crispy pork belly, cheese sauce with braised beef gravy

CHICKEN WINGS - \$14

Tossed in buffalo, BBQ, cajun, or Supernova Pop (Carolina Reaper Buffalo)

BRICKYARD PRETZELS - \$9

Topped with a buttery mix of salt, pepper and garlic served with beer cheese sauce

CRISPY BRUSSELS SPROUTS - \$9.50

Tossed in a ginger soy sauce topped with sesame seeds

POSEIDON CAKE - \$16

Fresh crab cake topped with cobra sauce

THE BONELESS - \$11

Deep fried buttermilk breaded chicken tenders tossed with Buffalo sauce, BBQ, cajun or Supernova Pop (Carolina Reaper Buffalo)

CAJUN CAULIFLOWER - \$9

Lightly fried cauliflower served with chipotle aioli

SWEET MR. PIG - \$14

Sweet potato fries topped with BBQ pulled pork, beer cheese sauce and scallions

SOUTHWEST CHICKEN TACOS - \$10

Pulled chicken tossed in an asada sauce with lettuce, shredded cheddar cheese, citrus herb crema and corn salsa

TEQUILA LIME TACOS - \$15

Atlantic shrimp sauteed in tequila and lime over lettuce, topped with guacamole and pickled red onions

OINKER TACOS - \$10

Pulled BBQ pork, dill pickle relish, coleslaw, chipotle aioli and crispy onions

BAO BUNS - \$13

Teriyaki deep fried pork belly w/pickled onions, pea shoots and cobra sauce

FISH TACOS - MARKET \$

Breaded and fried haddock over lettuce topped with tartar sauce

BOWLS

SEAFOOD CHOWDER - MARKET \$

Made on the chef’s whim - ask your server!

CAESAR SALAD - \$12°

Chopped romaine lettuce, garlic-herbed croutons and parmesan cheese folded into caesar dressing and sprinkled with a dash of black pepper

OKINAWA SALAD - \$12°

Romaine with broccoli slaw, red onions, peanuts, pea shoots and baby corn tossed in a sesame ginger dressing

AZTEC SALAD - \$12°

Chopped romaine lettuce, tossed in chipotle ranch, corn salsa, tomatoes and cheddar cheese topped with guacamole

THE YARD CHILI - \$7 CUP / \$12 BOWL

Ground beef, black & kidney beans, bell peppers and onions served with some fries for dipping (add a whole side of fries for \$1.50)

BLT SALAD - \$15

Fried pork belly on top of romaine, tossed with tomatoes, bacon, cheddar cheese and herb dressing

SILVERWARE

CHICKEN AND WAFFLE - \$16

Buttermilk fried chicken served over a sugar pearl waffle topped with a creole maple syrup, served with coleslaw

STEAK FRITES* - \$24

Grilled top sirloin served over potato scoops, topped with gremolata

PAD THAI - \$16°

Egg, peanuts, scallions, and rice noodles sauteed in our signature pad Thai sauce

(Vegan option available without egg and in a vegan sauce with a blend of vegetables)

GINGER SOY SALMON* - \$22

Pan seared salmon sauteed in a ginger soy sauce topped with sesame seeds over pea shoots with a demi size Okinawa salad

FISH AND CHIPS - MARKET \$

Hand breaded Atlantic haddock deep fried and served over potato scoops with tartar sauce

CHICKEN SATAY - \$18

Rustic cut chicken thighs sauteed in an Indonesian peanut sauce over teriyaki rice noodles with a bouquet of vegetables and rooster sauce

HOUSE MAC - \$9 CUP / \$15 BOWL°

Shells in a gouda cheese sauce (add Brussels sprouts \$4)

°ADD PROTEIN: Salmon \$12, Steak \$12, Shrimp \$10, Bacon \$5, Chicken \$5, Pork Belly \$5, Pulled Pork \$5, Fried Tofu \$4

HANDHELDS

Any burger can be substituted with a veggie patty or grilled chicken for no additional charge.

All handhelds are served with fries and dill pickle chips.

BYOB* - \$15

Burger patty consisting of brisket, chuck and short rib (or chicken or veggie patty) constructed how you want!

Add for no charge: lettuce, tomato, onion, or mayonnaise

Add for \$.25 per item: BBQ, rooster sauce, sriracha aioli, chipotle aioli,

maple bourbon aioli, chipotle ranch, ranch, or jalapeño

Add for \$.50 per item: American, cheddar, or Swiss cheese

Add for \$.75 per item: bacon, onion crisps, or pickled onions

Add for \$1.50 per item: pulled pork, chili, mac and cheese, or crispy pork belly

BH BURGER* - \$17

Bacon crumble, onion crisps, lettuce, tomato, cheddar cheese, BBQ sauce

MAPLE BACON BURGER* - \$17

Maple bourbon aioli, swiss cheese, bacon crumble, onion crisps, lettuce and tomato

Gluten free buns available for \$2.00

Substitute sweet potato fries for \$1.00

LOBSTER ROLL - MARKET \$

Claw and knuckle lobster tossed in mayonnaise with salt and pepper in a grilled brioche bun

BBQ PULLED PORK - \$16

BBQ pulled pork, coleslaw, chipotle aioli and pickles

PULLED CHICKEN SHORTY - \$16

Southwestern pulled chicken over lettuce in a shorty roll topped with shredded cheddar cheese and chipotle aioli

BUTTERMILK FRIED CHICKEN SANDO - \$16

Slathered in ranch with dill pickle chips (grilled chicken upon request)

POSEIDON SAMMY - \$19

Fresh Atlantic crab cake served over coleslaw with cobra sauce

GRILDOZER* - \$19

Our signature patty in between 2 grilled cheese sandwiches filled with cheddar cheese, bacon, onion crisps and dozer sauce (BBQ ranch) with lettuce, tomato, cheddar and crispy pork belly

PIZZA

WITH MEAT

All pizzas are 12" with a white base unless noted (*)

Gluten free crust available for \$3

WITH VEGETABLES

**MASHED POTATO, BACON, SHALLOT
SOUR CREAM CHIVE DRIZZLE** 15.50

ROASTED CHICKEN PESTO 14.75

CAPICOLA, PINEAPPLE, HOT HONEY 15.50

'CUP & CHAR' PEPPERONI * 14.50

**BUFFALO CHICKEN, RED ONION
GORGONZOLA CRUMBLE** 15.50

**SMOKED PULLED PORK, GOUDA MAC &
CHEESE, JALAPEÑO CORNBREAD** 15.50

**CAJUN SHRIMP, CHERRY TOMATO
RED ONION, CAJUN BECHMEL SAUCE** 15.50

**SMOKED BBQ PULLED PORK
FUJI APPLE, RED ONION** 15.50

SAUSAGE, FETA, BANANA PEPPER 15.50

**SAUSAGE, FRESH MUSHROOM
RED ONION *** 15.50

**PEPPERONI, GROUND BEEF, CHERRY
TOMATO, RED ONION, DONAIR SAUCE *** 15.50

**MAINE BLUEBERRIES, RICOTTA
ROASTED SHALLOT, LEMON ZEST** 15.50

**PEACHES, BALSAMIC REDUCTION
GOAT CHEESE, BASIL** 15.50

**MASHED POTATO, SPINACH
SHALLOT, ROASTED RED PEPPERS
BROCCOLI** 15.50

**FRESH MUSHROOM, BROCCOLI *
RED PEPPER, SWEET THAI SAUCE** 15.50

**SPINACH, FRESH TOMATO
GOAT CHEESE *** 15.50

**SWEET POTATO, HONEY DRIZZLE
GOAT CHEESE** 15.50

**FRESH MUSHROOM, ROASTED
GARLIC, GORGONZOLA CRUMBLE
WITH SIDE OF BUFFALO SAUCE** 15.50

TOMATO PESTO 14.75

SPINACH, RICOTTA, GARLIC * 15.50

**MARGHERITA: TOMATO
BASIL, BALSAMIC REDUCTION** 15.50

CHEESE * 13.25

* = tomato based pizza, all others white based

NON-ALCOHOLIC DRINKS

LEMONADE - \$3

CHOCOLATE OR WHITE 2% MILK - \$3

MAINE ROOT BEER - \$3.50

SOFT DRINKS - \$2 (free refills)

Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale, Orange, Sierra Mist

HOT TEA - \$2

FRESH SIDES

COLESLAW - \$4

FRIES - \$5

SWEET POTATO FRIES - \$6

For parties of over 6 there is an automatic 20% gratuity added

Many of our items can be modified to be gluten free depending on the dish. Please ask your waitstaff for modification.

* This food is, or may be served raw or undercooked and/or may contain raw or undercooked foods.

Consumption of this food may increase the risk of food borne illnesses.

Please check with your physician if you have any questions about consuming raw or undercooked foods.

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