

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

FOUR CHEESE GARLIC 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)	
BH WINGS	14	GUAJILLO CHICKEN NACHOS	17
(BBQ, sweet Thai Chili, Buffalo, cajun, salt & pepper or Nashville hot)		Guajillo chicken, cheddar/Monterey jack blend, onion, pepper tomato, salsa, sour cream (sub plant based chicken \$2) (add guacamole \$2)	
BRICKYARD PRETZELS	12	FARM FRIES	9.5
Four pretzels with garlic butter, salt & pepper served with beer cheese			

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER	8/12	ROTATING SEASONAL SOUP	8/12
CAESAR SALAD	11	STRAWBERRY SUMMER SALAD	13
Chopped romaine lettuce, capers, garlic croutons and parmesan cheese with Caesar dressing		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	
		ADD PROTEIN: salmon \$6.5, chicken \$3 soft boiled egg \$2.5, plant based chicken \$5	

SILVERWARE

CHICKEN AND WAFFLE	16	GINGER SOY SALMON*	22
Buttermilk fried chicken served over a sugar pearl waffle topped with a creole maple syrup, served with coleslaw		Pan seared salmon sauteed in a ginger soy sauce topped with sesame seeds over pea shoots with a demi size Okinawa salad	
PAD THAI	16	FISH AND CHIPS	MARKET \$
Egg, peanuts, scallions, and rice noodles sauteed in our signature pad Thai sauce (Vegan option without egg in a vegan sauce with a blend of vegetables)		Hand breaded Atlantic haddock deep fried and served over potato scoops with tartar sauce	
ADD PROTEIN: salmon \$12, shrimp \$10, chicken \$6, tofu \$5			

HANDHELDS

All handhelds served with farm fries. Sub for coleslaw, side house salad, or side Caesar salad

All burgers are 6oz smash style cooked well done!

All burgers can be substituted for a veggie burger. Gluten free buns available.

BYOB*	15	SHROOM AND SWISS BURGER*	17
Smash burger patty ready for you to build your perfect burger!		Roasted garlic aioli, lettuce, tomato, Swiss cheese, mushrooms	
<i>Add for no charge: lettuce, tomato, or mayonnaise</i>		VEGGIE BURGER	17
<i>Add for .25 per item: BBQ, Buffalo, sriracha aioli, mushroom, jalapeño sweet Thai chili, onion crisps, roasted red peppers, garlic aioli</i>		Veggie patty, cheddar, avocado, lettuce, tomato, pickle cucumber, garlic aioli	
<i>Add for .50 per item: American, cheddar, gorgonzola or Swiss cheese</i>		FRIED HADDOCK SANDWICH	17
<i>Add for \$1 per item: bacon, pulled pork, pork belly, mac & cheese</i>		Fresh haddock, lettuce, tomato, tartar sauce	
BH BURGER*	17	BUTTERMILK FRIED CHICKEN SANDO	16
BBQ sauce, bacon, caramelized onion, mushroom, melted cheddar cheese on a grilled brioche bun		Slathered in ranch with dill pickle chips (Sub with plant based chicken upon request \$2)	
MAPLE BACON BURGER*	17	<i>Chicken can also be tossed in any of our sauces: BBQ, Buffalo, cajun, salt & pepper, sweet chili Thai sauce, Nashville hot</i>	
Maple bacon aioli, Swiss cheese, bacon, onion crisps, lettuce, tomato			

PIZZA

<u>WITH MEAT</u> All pizzas are 12" or 16" with a white base unless noted (✳)	12" gluten free crust available for \$4 extra	<u>WITH VEGETABLES</u>	
MASHED POTATO, BACON, SHALLOT	15.75/25	MAINE BLUEBERRIES, RICOTTA	15.5/24.5
SOUR CREAM CHIVE DRIZZLE		ROASTED SHALLOT, LEMON ZEST	
ROASTED CHICKEN PESTO	14.75/23.5	PEACHES, BALSAMIC	15.5/24.5
CAPICOLA, PINEAPPLE, HOT HONEY	15.75/25	REDUCTION, GOAT CHEESE, BASIL	
'CUP & CHAR' PEPPERONI ✳	14.5/21	MASHED POTATO, SPINACH	15.5/24.5
BUFFALO CHICKEN, RED ONION	15.75/25	SHALLOT, ROASTED RED PEPPERS	
GORGONZOLA CRUMBLE		BROCCOLI	
SMOKED PULLED PORK, GOUDA	15.75/25	FRESH MUSHROOM, BROCCOLI	15.5/24.5
MAC & CHEESE, JALAPEÑO, CORNBREAD		RED PEPPER, SWEET THAI SAUCE	
STRAWBERRY, BACON, HOT	15.75/25	SPINACH, FRESH TOMATO	15.5/24.5
HONEY CHICKEN		GOAT CHEESE ✳	
SMOKED BBQ PULLED PORK	15.75/25	SWEET POTATO, HONEY	15.5/24.5
FUJI APPLE, RED ONION		DRIZZLE, GOAT CHEESE	
SAUSAGE, FETA, BANANA PEPPER	15.75/25	FRESH MUSHROOM, ROASTED	15.5/24.5
SAUSAGE, FRESH MUSHROOM	15.75/25	GARLIC, GORGONZOLA CRUMBLE	
RED ONION ✳		WITH SIDE OF BUFFALO SAUCE	
PEPPERONI, GROUND BEEF	15.75/25	TOMATO PESTO	14.75/23.5
CHERRY TOMATO, RED ONION		SPINACH, RICOTTA, GARLIC ✳	15.5/24.5
DONAIR SAUCE ✳		MARGHERITA: TOMATO	15.5/24.5
		BASIL, BALSAMIC REDUCTION	
		CHEESE ✳	13.25/18.75

✳ = tomato base, all others white base

* 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.

BUILD-YOUR-OWN

SMALL 12": \$13.75 (1.75 A TOPPING)

LARGE 16": \$21.00 (3.00 A TOPPING)

12" GLUTEN FREE - \$4.00 EXTRA