

bissellbrothers kitchen

STARTERS

WINGS

GARLIC & PARMESAN

Roasted garlic butter,
aged parmesan, lemon zest,
black pepper

BUFFALO

House-made fermented
Fresno pepper
Frank's-style sauce

HONEY BBQ

House-made
sweet & tangy BBQ sauce

HOT DUSTED

Hot & smoky dry rub

**10 PER ORDER WITH VEGGIE STICKS
AND CHOICE OF 1 DIPPING SAUCE
ADD: EXTRA DIPPING SAUCE +\$2**

\$16

HOUSE POPCORN 4

Ask your server for the current selection

PRETZELS 9

Three warm pretzels, beer cheese,
spicy mustard

KUNG PAO BRUSSELS SPROUTS 12

Sweet and spicy Szechuan sauce,
toasted peanut crumble

MEZZE PLATE 15

Hummus, falafel, fresh vegetables,
pickled peppers, marinated feta,
grilled house-made naan

HOUSE SALAD ^v 12

Fancy greens, apple, roasted sweet potato,
craisins, pepitas, maple vinaigrette

BEET SALAD 12

Arugula, roasted beets, citrus goat cheese,
orange supremes, Peppadew peppers,
toasted pistachio, champagne vinaigrette

ADD GRILLED CHICKEN TO ANY SALAD +\$7



FRIED CHICKEN SANDWICH

Buttermilk-brined chicken thigh,
house-made pickles, griddled bun

CLASSIC:

Herbed mayo,
shredded lettuce

NASHVILLE:

Hot chili oil, local honey,
creamy slaw

KBBQ:

Korean BBQ sauce,
house-made ranch,
shredded lettuce

\$17

SANDWICHES & MAINS

THE BURGER * 18

6oz house-ground smash patty, New
American cheese, shredded lettuce, red
onion, house-made pickles, fancy sauce,
griddled bun

**ADD: LOCAL BACON +\$3
EXTRA PATTY +\$7**

THE VEGGIE BURGER 16

⇒TASTEMAKERS⇒

House-made veggie patty (chickpea,
shiitake mushroom, edamame, Maine
kelp), leafy greens, pickled red onion,
vegan sesame mayo, griddled bun

VEGAN AVAILABLE

BISSELL HOT DOG 15

House-made 1/4lb jumbo frank,
atomic green relish, ketchup,
yellow mustard, white onion,
grilled hoagie roll

HOUSE REUBEN 18

House-cured corned beef, sauerkraut,
melted swiss cheese, Thousand Island,
griddled sourdough

"McBISSELL" RIBLET SANDWICH 16

Overnight-smoked crispy pork, sweet
BBQ sauce, Substance Ale pickles,
slivered white onion, griddled hoagie roll

CAJUN FISH SANDWICH 16

⇒TASTEMAKERS⇒

Blackened local whitefish, shredded
lettuce, sliced tomato, Substance Ale
pickles, remoulade, griddled bun

SUBSTITUTE GLUTEN FREE BUN ** +\$2

FRIES

**SERVED WITH KETCHUP
AND CHOICE OF 1 DIPPING SAUCE
ADD: EXTRA DIPPING SAUCE +\$1**

\$7

HOUSE-MADE DIPPING SAUCES

Bleu Cheese / Ranch / Mayo
Hot Beer Cheese / Honey Mustard
Buffalo / BBQ / Fancy Sauce
Hot Sauce

**CHECKS MAY BE SPLIT
EVENLY UP TO FOUR WAYS FOR
PARTIES OF 6 OR MORE**

v = Vegan

* Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness

** This restaurant is not an allergen-free
environment. Due to the handcrafted nature of our
menu items and variations in vendor supplied
ingredients, we cannot make a guarantee regarding
the allergen content of any menu item.

Items marked above are made with responsibly
harvested seafood species as designated by
The Gulf of Maine Research Institute's
TASTEMAKERS Program
[Learn more at GMRI.org](#)



**⇒TASTE⇒
MAKERS**