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

Ask your server for the current selection

PRETZELS

14

12

18

15

16

Three warm pretzels, beer cheese, spicy mustard

MEZZE PLATE

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

HOUSE SALAD V

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 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*

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

⇒-TASTEMAKERS >

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

VEGAN AVAILABLE

BISSELL HOT DOG 15

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

HOUSE REUBEN

18

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

"McBISSELL" RIBLET SANDWICH

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

CAJUN PO'BOY

⇒TASTEMAKERS >

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

SUBSTITUTE GLUTEN FREE BUN ** +\$2

Gulf of Maine Research Institute → TASTE → MAKERS

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

FRIES

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

\$7

HOUSE-MADE DIPPING SAUCES

Bleu Cheese / Ranch / Herb 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

▼ = 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.