

# bissellbrothers kitchen



## STARTERS

**HOUSE POPCORN** 4  
Movie theater-style,  
popped fresh in-house

**FRENCH ONION DIP** 7  
House-made French onion dip with  
hand-cut potato chips

**PIMENTO CHEESE  
& CHICHARRONES** 8  
Crispy seasoned pork rinds with  
house-made pimento cheese spread

**PRETZELS** 9  
Three warm pretzels, beer cheese,  
spicy mustard

**SUMMER SALAD** <sup>v</sup> 13  
Mixed greens, Persian cucumber,  
strawberries, shaved fennel, red onion,  
candied sunflower seeds,  
balsamic vinaigrette

**FARRO SALAD** 13  
Arugula, cherry tomatoes, English peas,  
fresh mint, watermelon radish,  
shaved parmesan, pistachio,  
lemon vinaigrette

**MEZZE PLATE** 15  
Hummus, falafel, fresh vegetables,  
assorted pickles, marinated feta,  
grilled house-made naan

**ADD PROTEIN TO ANY SALAD:**  
**GRILLED CHICKEN +\$7**  
**GRILLED SHRIMP +\$7**  
**GRILLED MARINATED TEMPEH +\$5**  
**CRISPY FALAFEL +\$4**



**⇒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](http://Learn more at GMRI.org)

<sup>v</sup> = 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.

## CHICKEN SANDWICHES

**CLASSIC**  
Buttermilk-brined  
crispy chicken breast,  
herbed mayo, shredded lettuce,  
Substance pickles, griddled bun

**HOT MAINE MAPLE**  
Buttermilk-brined  
crispy chicken breast, hot chili oil,  
spiced Maine maple syrup,  
Fresno-cabbage slaw, miso mayo,  
griddled bun

**BAJA**  
Marinated grilled chicken breast,  
chili lime mayo, shredded lettuce,  
fresh avocado, pickled red onion,  
griddled bun

**\$17**

## WINGS

**GARLIC & PARMESAN**  
Roasted garlic butter,  
aged parmesan, lemon zest,  
black pepper

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

**YUZU SWEET CHILI**  
Thai-style sweet chili sauce,  
roasted peanuts, scallions

**HOT DUSTED**  
Hot & smoky dry rub

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

**\$16**

## MAINS

**THE BURGER\*** 18  
6oz house-ground smash patty,  
New American cheese, shredded lettuce,  
red onion, Substance pickles,  
fancy sauce, griddled bun  
**ADD: LOCAL BACON +\$3**  
**EXTRA PATTY +\$7**

**THE VEGGIE BURGER** <sup>v</sup> 16  
**⇒TASTEMAKERS⇒**  
House-made veggie patty (chickpea,  
shiitake mushroom, edamame, Maine  
kelp), shredded cabbage, sunomono  
pickles, soy aioli, grilled bun

**CAPRESE SANDWICH** 15  
Heirloom tomatoes, fresh mozzarella,  
nut-free basil pesto, balsamic reduction,  
grilled schiacciata bread  
**ADD: GRILLED CHICKEN +\$7**

**BISSELL HOT DOG** 15  
House-made 1/4lb jumbo frank,  
atomic green relish, ketchup,  
yellow mustard, white onion,  
grilled hoagie roll

**JERK FISH TACOS** 15  
**⇒TASTEMAKERS⇒**  
Jerk-spiced local pollock fillets,  
mango sriracha tartar sauce,  
shredded cabbage, fresh avocado,  
watermelon radish, cilantro, corn tortillas  
**TWO PER ORDER**

**BARBACOA PORK TACOS** 16  
Barbacoa-style smoked pork,  
shredded cabbage, chipotle red sauce,  
lime-pickled red onions, cotija cheese,  
fresh avocado, cilantro, corn tortillas  
**TWO PER ORDER**

**SUBSTITUTE GLUTEN FREE BUN\*\* +\$2**

## FRIES \$7

Served with ketchup and  
choice of 1 dipping sauce  
**ADD: EXTRA DIPPING SAUCE +\$1**

## HOUSE-MADE DIPPING SAUCES

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

Checks may be split evenly up to four ways for parties of 6 or more.