

bissellbrothers kitchen

FOR THE TABLE

- HOUSE POPCORN

Movie theater-style, popped fresh in-house

\$4
- PRETZELS

Three warm pretzels, beer cheese, spicy mustard

\$10
- BUFFALO SPROUTS

Crispy brussels, house-made Frank's-style fermented pepper sauce, gorgonzola crumbles, celery twirls

\$13
- BAKED SPINACH ARTICHOKE DIP

Artichoke hearts, baby spinach, cream cheese, herbed bread crumbs, served in a hot cast iron skillet with crostini

\$13
- QUESO FUNDIDO

House-made chorizo crumble, chipotle beer cheese, served in a hot cast iron skillet with fresh tortilla chips

\$14
- MEZZE PLATE

Hummus, falafel, fresh vegetables, olives, assorted pickles, marinated feta, grilled naan

\$15
- KBBQ PORK LOLLIPOPS

Slow-smoked bone-in pork, Korean-Style Gochujang BBQ sauce, scallions, toasted sesame seeds, served with a side of ranch

\$16

SALADS

- KALE & FARRO

Dino kale, farro, dried cranberry, apple, feta, toasted walnuts, cider vinaigrette

\$15
- SHAVED BRUSSELS SPROUTS

Shaved brussels sprouts, pomegranate seeds, roasted sweet potato, candied pecans, lemon brown butter vinaigrette

\$15
- SALAD ADD-ONS:
- GRILLED CHICKEN

+\$7
- GRILLED SHRIMP

+\$7
- VEGGIE BURGER PATTY

+\$7
- CRISPY FALAFEL

+\$4

WINGS

- 10 PER ORDER

Served with carrots, celery, and choice of one dipping sauce.
- BUFFALO

House-made Frank's-style fermented pepper sauce
- GARLIC PARMESAN

Roasted garlic butter, aged parmesan, lemon zest, black pepper
- HOT DUSTED

Hot and smoky dry rub
- SALT & VINEGAR

Tangy sea salt and malt vinegar dust

\$16
EXTRA DIPPING SAUCE:
+\$2

HOUSE-MADE DIPPING SAUCES

- MAYO • HONEY MUSTARD
- BEER CHEESE • FANCY SAUCE
- BUFFALO • HOT SAUCE
- RANCH • BLEU CHEESE

FRIES

Thick-cut potatoes, fried crispy and lightly salted. Served with ketchup and choice of one dipping sauce.

\$7
EXTRA DIPPING SAUCE:
+\$1

BURGERS

- THE BURGER*

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

\$18
- THE VEGGIE BURGER

House-made veggie patty (chickpea, shiitake mushroom, edamame, Maine kelp), shredded cabbage, sunomono pickles, soy aioli, grilled sesame bun

\$16

VEGAN

SEASONAL SANDWICHES

- REUBEN

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

\$18
- YANKEE CUBANO

House-roasted turkey, local maple ham, melted swiss, Substance Ale pickles, mojo mustard aioli, pressed roll

\$17
- FRIED FISH SANDWICH

Crispy Precept pilsner beer-battered Maine pollock, shredded lettuce, Substance Ale pickles, charred lemon aioli, griddled bun

\$17
- HOT ITALIAN SAUSAGE

House-made pork sausage, sautéed peppers and onions, dijon mustard, toasted hoagie roll

\$16
- RABE & MOZZ MELT

Garlicky broccoli rabe, tomato jam, fresh mozzarella, grated parmesan, griddled focaccia

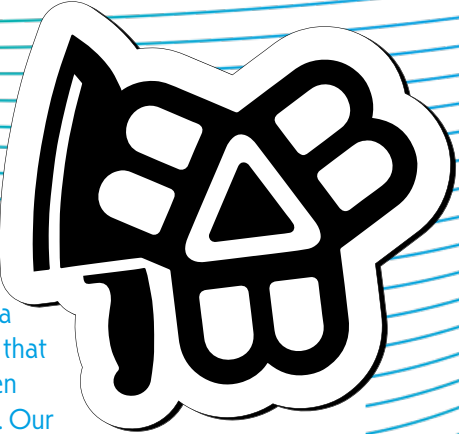
\$16

GLUTEN FREE BUN**
+\$2

ICE CREAM

SOFT SERVE FLAVORS LISTED ON DAILY MENU

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



Bissell Brothers Kitchen is made up of a talented team of cooks that bring decades of kitchen experience to the table. Our food is fun and approachable with something for everyone, all made to enjoy alongside great beer.

The menu is inspired by Maine and its seasons, as well as all the places we've cooked along the way. It's always evolving with rotating food specials that keep things fresh and a little unexpected.

Come hungry, grab a drink, and have some fun with us.

CHICKEN SANDWICHES

- CLASSIC

Buttermilk-brined crispy chicken breast, herbed mayo, shredded lettuce, Substance Ale 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
- MEDITERRANEAN

Marinated grilled chicken breast, sharp provolone, roasted red peppers, arugula, lemon basil aioli, grilled focaccia

\$17

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
** We are not an allergen-free kitchen. Cross-contact may occur.