

# BOSS DOG

BREWING CO.

## SMALL PLATES

### WHITE BEAN DIP 7 V

Served with warm pita and veggies

### LOADED KETTLE CHIPS 8

Warm kettle chips, beer cheese, bacon, chives, herbed sour cream

### GRILLED WHOLE CHICKEN WINGS 10

BBQ, Sesame Hoisin, Ghost Hot, Thai Sweet Chili or IPA Honey Mustard

### PORK BELLY TACOS 12

2 soft tacos, fried pork belly, slaw, aioli, cilantro. Served w corn salsa

### RED POTATO & CHEDDAR PIEROGI 9

Four pierogi w/ choice of topping: mushroom & onions, V candied bacon, beer brat, or pork belly

## PIZZA

ADD GLUTEN FREE CRUST \$2

### CANDIED BACON 13

Smoked gouda, arugula, alfredo & balsamic glaze

### CHICKEN PESTO 13

Basil pesto, grilled chicken, red onions, parmesan and goat cheese

### MARGHERITA 13 V

Roma tomatoes, fresh mozzarella, oil & basil. VEGAN also available

## SALAD

ADD GRILLED CHIX \$4 OR SALMON \$6

### SUMMER SALAD 11 V

Tuscan spinach mix, strawberries, goat cheese, red onions, housemade strawberry poppyseed balsamic

### MIXED GREENS 10 VG

Mixed greens, apples, sun dried cherries, candied nuts & maple vinaigrette

### CAESAR SALAD 11

ADD CHICKEN \$4  
Romaine, asiago cheese, croutons & housemade caesar dressing

**BIG BOSS PRETZEL:** Artisan cheeses, assortment of sauces & sausage - 12

**BAVARIAN:** Choice of sauce: Beer Cheese, IPA Mustard, or Honey Mustard - 6

### CHARCUTERIE & CHEESE BOARD 14

Assortment of dry cured meats, artisan cheeses, fruit, and crackers

### SAUSAGE PLATE 10

Housemade Beer Brat, Italian, Spicy Chorizo. Served with whole grain mustard

### SHRIMP COCKTAIL 9

5 chilled Prawns, served w our Jobu spiced cocktail sauce.

## ENTREES

### PORK SCHNITZEL 18

Pork schnitzel, brown butter spaetzle, braised red cabbage, herb dijon drizzle

### BABY BACK RIBS HALF 14 FULL 24

BBQ, slaw, fresh cut fries

### BLACKENED SALMON 21 GF

Lemon dill creme fraiche, rice, seasonal vegetable

### PESTO SPINACH PASTA V

Salmon 18 Chicken 16 Vegan 12

### CARBONARA 14

ADD CHICKEN \$4  
Bacon, peas, parmesan, roasted garlic, basil, cream sauce

### FISH FRY 14

8oz Battered Alaskan Pollock, Fresh Cut Fries, Housemade Cole Slaw. Tartar Sauce

### SHRIMP BASKET 13

Butterflied Fried Shrimp, Fresh Cut Fries, Housemade Cole Slaw. Cocktail Sauce

### CHICKEN & WAFFLE 16

Belgian Waffle & Nashville Hot Fried Chicken. Ohio Maple Syrup

## SANDWICHES

All served with Housemade Kettle Chips  
Add Fresh Cut Fries for \$2

### HOUSE REUBEN 12

Sliced house cooked corned beef, sour kraut, 1,000 island, swiss cheese on rye

### BOSS DOG BURGER 13

Grilled 8oz angus beef, brioche bun, LTOP, choice of cheese

### BLACK BEAN BURGER 12 V

Roasted red peppers, LTOP and avocado

### PORTOBELLO MUSHROOM 10

Grilled, caramelized onions, moody blue cheese, and roasted garlic aioli

### SALMON CAKE BLT 15

Salmon cake, citrus aioli, thick cut bacon, lettuce, tomato

### ITALIAN BEEF 14

Slow cooked beef, pulled and smothered in Italian spiced AuJus. Choice of Sweet Peppers & Onions or Giardiniera

### NASHVILLE HOT CHICKEN 13

Spicy fried chicken, sweet pickle, slaw, chipotle aioli

### SHORT RIB BURGER 15

Fresh house ground short rib patty, caramelized onions, roasted garlic aioli

### NEW ENGLAND LOBSTER ROLL 19

4oz Chunk lobster, light mayo and lemon

### PULLED PORK 13

BBQ pork, housemade cole slaw, crispy onion strings

### FISH SANDWICH 14

8oz battered Alaskan pollock and tarter sauce on a warm brioche bun

Gluten Free Bun Available (\$2)

GF GLUTEN FREE V VEGETARIAN VG VEGAN

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