

Brickhouse Menu

Appetizers

Baked Onion Soup – Shallots, scallions, and sweet onions, simmered in brown ale, baked with Swiss and Cheddar cheese 6

Bacon Cheddar Tots – Hand-made & served with Avocado ranch 8

Duck Bacon Poutine – Hand-cut fries with pan seared duck bacon, gravy, and Vermont cheddar cheese curd 10

Crispy Korean BBQ Pork Belly – served over scallion pancakes with house-made kimchi 12

Garden Hummus Plate – House-made red pepper hummus served with fresh sliced veggies and grilled flat-bread 9

Avocado Crab Cakes – Lump crab meat mixed with avocado, red onion, celery, panko, and pan seared served with kale slaw and chili aioli 12

Artichoke Spinach Dip – Artichokes, spinach, roasted garlic, and served with tortilla chips 9

Pan Fried Brussel Sprouts– Brussel sprouts pan fried in olive oil with shallots, garlic, fresh herbs, drizzled with a Balsamic fig reduction, topped with crispy Prosciutto 11

Jumbo Wings – deep fried & tossed in buffalo, sesame teriyaki, bourbon BBQ, habanero fire, apple-wood dry rub, or Cajun dry rub, served with celery and ranch or bleu cheese dressing 10

Beer Battered Tenders – Fried in our Smuttynose beer batter, tossed in your choice of sauce or served plain 10

Loaded Nacho – Seasoned ground beef, BBQ pulled pork, seasoned chicken, or mixed veggies, refried black beans, pico de gallo, cheddar & pepper jack cheese, served with salsa & sour cream, garnished with green onion 11

Dover's Longest Running Wing Night!

Thursday Nights 3-10pm, **45 Cent Wings** with several sauces and rubs to choose from. \$4 Margaritas and select draft specials! 13 years and counting!!

Signature Burgers

The Brickhouse – Guacamole, cherry-wood bacon, fontina cheese, onion rings, fried egg, mayo, lettuce, tomato 12

Sweet Potato, Black Bean, and Barley Veggie Burger – avocado, cucumber, mixed greens, and ancho chili aioli 12

Black & Bleu Sliders – Local sourced beef from Pineland Farms, thick bacon, onions stout relish, gorgonzola, fresh tomato 13

BYO Cheeseburger – Grilled to temp, your choice of cheese, lettuce, tomato, onion 11

Our Burgers are made from pasture raised beef from Pineland Farms in New Gloucester, Maine.

Taco & Tequila Night

Tuesday Nights from 3-10

\$2 Made-to-order Tacos, \$4 Well Margaritas, \$3 Coronas!!

Sides

Five Cheese Baked Mac & Cheese 8

-add Bacon, BBQ Pulled Pork, Buffalo Chicken, Sliced Jalapenos, for an additional charge

Fries 6

Available Cajun Style
-Add Cheese Sauce

Sweet Potato Fries 7

Hand Cut Chips 7

Dusted with rosemary, salt & pepper, served with horseradish gouda sauce

Beer Battered Onion Rings 6

Side Salad 5

Side Caesar Salad 5

Chips & Salsa 4

Chips & Fresh Guacamole 7

Entrees, Sandwiches

Spicy Sausage & Kale Mac & Cheese – Fresh kale and spicy sausage from Brandmoore Farm with our house mac & cheese, topped with gorgonzola and scallions, served with a side salad 13

Meatloaf Wellington – House-made meatloaf wrapped with puff pastry, and topped with rich beef gravy. Served with boursin mashed potatoes and seasonal vegetable 14

Shepherd's Pie – Braised pot roast with pan gravy, roasted corn, Boursin mashed potatoes, served with a side salad 14

Steak Frites– Herb marinated Angus steak tips, served with fresh cut fries, seasonal veg, and spicy béarnaise 14

Gourmet Grilled Cheese – Cabot sharp cheddar, fontina, speck Alto Adige ham, hot calabrese salami, roasted tomato, onion stout relish 12

Reuben – Beer braised brisket, sauerkraut, 1000 Island dressing with Swiss cheese on grilled marble rye 13

Fish & Chips – Fresh fried haddock, served with hand-cut fries, and a kale and cucumber slaw 13

Happy Hour!

Tues, Thursday-Sunday

(CASH is King on Wed)

3-6pm ½ off all apps, 25% off of all beer and house wine

Fried Chicken and Waffle Sliders – Fried boneless chicken thighs, served on Cabot cheddar infused waffles with maple bourbon & apple mustard 12

Pot Roast Press – Braised beef, onion stout relish, wild mushroom confit, fontina cheese, served on grilled sourdough with horseradish dipping sauce 13

The Gobbler – Roast turkey, cranberry chutney, herb stuffing, caramelized onion, herb mayo, with mixed greens on thick cut sour dough 12

Chipotle Stout BBQ Pork Belly Tacos – Grilled marinated braised pork belly, house kimchi, roasted tomatoes, scallions, minced radish 12

ABCLT – Avocado, bacon, cheddar, lettuce, tomato, and herb mayo, served on choice of toasted bread 10

Cash is King

Wednesday nights from 3-10pm,
30% off of all menu items, all beer,
and house wines, when you pay
your entire tab with CASH

Salads

Seasonal Cobb Salad – Roasted turkey, chopped greens, roasted pepitas, sweet potato, bacon, dried cranberries, hard-boiled egg, and gorgonzola, with roasted garlic and pumpkin dressing 13

Greek Salad – Field greens with kalamata olives, feta, artichokes, tomatoes, pepperoncini, red onion, cucumbers, served with lemon-feta dressing 11

Chopped Caesar – Your choice of marinated steak tips or marinated grilled chicken, chopped romaine, crispy asiago, creamy Caesar dressing 13

House Salad – Mixed greens & fresh cut veggies 7

26 Beers on Tap

Desserts

Seasonal Cheesecake

Warm Double Chocolate
Stout Brownie

Ask your server for weekly
specials!

Join us for Sunday Brunch!

Full service, full menu, live music, infused cocktails, served EVERY Sunday from 9:30 – 2!

Good food is not fast, Fast Food is not good...