



STARTERS

Prepared with fresh local ingredients using 100% transfat free canola oil.

Onion Rings

Beer battered in-house and served with signature dipping sauce. 5.00

Sidetrack Chili Cheese Fries

A generous portion topped with chili and cheese. 6.00
Sidetrack fries also served naked. 4.00

Oven Roasted Chicken Wings

Marinated in a blend of spices and oven roasted until crispy; finished with our house wing sauce and served with your choice of dressing. 8.00

Baked Parmesan Chicken Fingers

We use a unique breading procedure to achieve flavor and crispness; with house marinara sauce. 8.50

Quiche Florentine

Two 3" pie pastries filled with a mixture of sauteed spinach, Swiss cheese and egg. 8.00

Flatbread Pizza

An 8" crispy crust topped with our house sauce, green peppers, mushrooms, black olives, and shredded mozzarella. 5.00

SALADS

Homemade Dressings; 1000 Island, Ranch, Bleu Cheese, Balsamic and Red Wine Vinaigrette

Spinach Salad

Garden fresh spinach, crispy bacon, chopped hard-boiled egg, and shaved parmesan cheese. 5.50

Mixed Green Salad

Fresh spring mix of lettuce, cherry tomatoes, cucumber, and red onion. 5.50

Add marinated grilled chicken to either salad 2.50

Classics

Served with a choice of Sidetrack fries, beer battered onion rings or coleslaw

Engineers' Club

Constructed of turkey, ham, bacon, American cheese, lettuce, tomato and mayo served on your choice of bread. 8.00

Reuben on Rye

Corned beef, Swiss cheese, kraut and housemade 1000 Island dressing. 8.00

Grilled Chicken Breast Sandwich

Marinated chicken breast served on a toasted bun and topped any way you like. 8.00

Beer-Braised Bratwurst

German style sausages simmered in Boylan Bridge's own beer, served with spicy mustard and kraut on a soft roll. 7.00

Beer Battered Fish & Chips

Moist, flaky fish filets coated with our own beer batter and fried until golden and crispy; served with Sidetrack fries and malt vinegar aioli. 9.00

Angus Burger

Top quality beef, served on a toasted bun and topped any way you like, including Classic Carolina Style, Black and Bleu, or Mushroom and Swiss. 9.00

NIGHTLY DINNER SPECIALS

Monday - Pot Pie

Tuesday - Pasta

Wednesday - Pork Chop

Thursday - Soup or Chili and Pig Pickin'
On The Patio (weather permitting)

Friday - Fish

Saturday - Steak

All prices include sales tax.



Beer Selection

The Boylan Bridge beers are brewed on premises using hops, malt, yeast, and water only.

Bruno Bitter (*Bit-her*)

Bruno Bitter belongs in the pale ale style grouping, but has a greater variety of strength, flavor, and appearance of mainstream pale ales. This bitter has a deep copper red color and was named for our own, richly flavored watchdog. 4.00

Pullman Porter

Porter is a dark colored beer, complex with a hint of smokiness. Lingering flavors include coffee and chocolate, rich but not heavy. The Pullman, as it relates to the Boylan Bridge, is most often the railroad sleeper car. 4.00

Southbound Stout

The Southbound Stout is another full flavored classic beer, with a dry roasted malt taste and almost black in color. Stouts were made popular in Great Britain and were largely responsible for the popularity of regional breweries. 4.00

Gateway Golden

The gateway to craft beer production with a bright hop flavor and a pale golden color. The golden has an appearance similar to that of a Pilsner. Malt character is subtle. 4.00

Rail Pale Ale

A traditional American ale with a deep golden amber color, our pale ale is made with yeast, malt, and a generous amount of hops offering a balanced floral bouquet. 4.00

Polar Bear Winter Beer

This seasonal sweet offering has a rich harmonious flavors of caramel, coffee, and cocoa, with a deep mahogany color, The ale is leveled and balanced with low hop bitterness. 5.00

Pitchers 14.00

Growlers 18.00

Join us every Tuesday for locals night with awesome beer specials.

Wine List

The Boylan Bridge wine list is intended to provide a variety of quality products from around the corner and around the world.

white

Shelton Bin 17 Chardonnay (Yadkin Valley, NC)	6.00
Old North State Bare Bones Chard. (Mt. Airy, NC)	7.50
Shelton Riesling (NC)	7.00
Lagaria Pinot Grigio (Italy)	7.00
Del Diablo Sauvignon Blanc Reserve (Chile)	7.50
Wycliff Brut Sparking (California)	6.00
La Terre Pinot Grigio (California)	6.00
La Terre Chardonnay (California)	6.00
Duplin Magnolia (NC)	6.50

BLUSH

Shelton Native Vine Blush (NC)	6.50
Old North State Autumn Leaf Rose (Mt. Airy)	7.50

red

Shelton Madison Lee Red (NC)	6.00
McWilliams Shiraz (Australia)	7.00
Le Grande Pinot Noir (France)	7.00
Querceto Chianti (Italy)	7.00
Urban Uco Malbec (Argentina)	7.50
Old North State Restless Soul blend	7.50
La Terre Merlot (California)	6.00

Soft Drinks and Beverages

Coca Cola	2.00
Diet Coke	2.00
Mellow Yellow	2.00
Sprite	2.00
Minute Maid Lemonade	2.00
Tea	2.00
Coffee - Larry's Beans	1.50

All prices include sales tax.