

# B-BACK YARD BBQ

## APPS

**D's Kielbasa & Pineapple Spiced "Candy" \$13**

**Lobster Empanada \$18**  
w/ Corn Salsa, Chipotle Aioli

**Lobster Mac & Cheese \$20**  
w/ Roasted Garlic, Tarragon

**Crispy Pork Lollipops \$16**  
w/ Sweet & Spicy Glaze

**Smokehouse Wings Half Dozen or Dozen \$10/\$20**

Dry Rubbed w/ House Bleu Cheese

**ACK Bay Spiced Peel & Eat Shrimp \$15**  
Half Pound

**Fried Green Tomatoes \$19**  
w/ Pimento Cheese, Candied Bacon



## SOUPS AND SALADS

**N.E. Clam Chowder \$11**  
w/ Smoked Bacon

**Vegetable & Field Green Salad \$10**  
Your Choice of Dressing

**Chorizo Chili \$11**  
Topped w/ Fritos

**Island Caesar \$10**  
Cornbread Crouton, White Anchovy

### Salad Additions

Add Chopped Chicken +12 Add Blackened Salmon +14 Add Lobster +20

## SAMMIES

with small slaw and choice 1 side

**Pulled Heritage Pork Sandwich \$17**

**House Smoked Kielbasa Sandwich \$17**  
w/ Red Pepper Relish

**Chopped Chicken Wrap \$16**  
w/ Guacamole, Greens, Carrots, Radish, Cilantro Crema

**Alabama Rodeo \$21**  
w/ Chopped Brisket, Swiss Cheese, Alabama White BBQ, Onion Straws

**The "Big Pig" \$18**  
w/ Golden BBQ Pulled Pork, Smoky Bacon, Coleslaw

**Chopped Smoked Brisket Sandwich \$18**

**Blackened Salmon Sandwich \$18**  
w/ Guacamole, Greens, Cilantro Crema

**N.E. Lobster Roll \$32**  
w/ Lemon Aioli, Onion Straws, ACK Bay Seasoning

**"Nashville Hot" Chicken Sandwich \$17**  
w/ Spicy Crispy Chicken, Pickle Salad

**Roasted Mushroom Roll \$15**  
w/ Lemon Aioli

*Before Placing Your Order, Please Inform Us of any Food Allergies. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk Of Foodborne Illness.*



# B-BACK YARD BBQ

## MEATS

**Pulled Heritage Pork Shoulder** \$18

By the Half Pound  
– Moist and Delicious

**House Smoked Kielbasa** \$16

By the Half Pound  
– Smoked Polish Sausage

**Chopped Beef Brisket** \$21

by the Half Pound  
– In it's own Jus

**Heritage Pork Ribs** \$19/\$36

By the Half or Whole Rack  
– Trimmed St. Louis Cut

**Half Natural Chicken** \$17

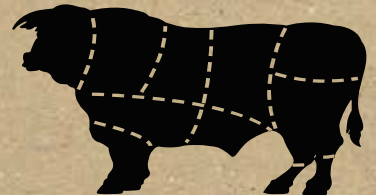
Breast, Wing, Thigh, Leg  
– Roasted or Fried

**Beef Burnt Ends** \$21

By the Half Pound  
– Large Chunks with Great Marbling

**Sliced Beef Brisket** \$21

By the Half Pound  
– Moist and Tender Subject to Availability –



## SIDES \$8

Grilled Asparagus

House Cut Fries

Pickled Vegetables

Street Corn Salad

Signature Coleslaw

Mac & Cheese

VT Cheddar

Cornbread

Potato Salad

Stewed Greens

Ranchero Baked  
Beans

## COMBOS

Choose from above Meats and Sides

**The Selfie** \$28

Two Meats & Two Sides with Warm Roll  
– Feeds 1

**The Trough** \$135

Four Meats and Six Sides with Warm Rolls  
– Feeds 4 - 6 People

**The Feedbag** \$85

Three Meats & Four Sides with Warm Rolls  
– Feeds 3 - 5 People

**The Whole Pit** \$170

Five Meats and Eight Sides with Warm Rolls  
– Feeds 5 - 7 People

**Fried Chicken**

4 Piece with 2 Sides or 8 Piece with 4 Sides 33/65  
– 4 piece = half chicken 8 piece = whole chicken –

## BYB KID'S \$9

Choice of Side

Kid's Mac & Cheese

Kid's Grilled Cheese

Kid's Grilled BBQ  
Chicken

Kid's Pork Sliders

Kid's Chicken or  
Cheese Quesadilla

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# B-BACK YARD BREWS

## ON DRAFT

**Kona Big Wave 4.4%**

Golden Ale. Kona, HI.

**Lagunitas IPA 6.2%**

West Coast IPA - Petaluma, CA.

**Fiddlehead IPA 6.2%**

American IPA Shelburne, VT.

**Left Hand Milk Stout 6%**

Nitrogenated Stout Longmont, CO.

**Wash Ashore Buddha**

**5%**

Hazy Pale Ale Martha's Vineyard, MA.

**Troegs Haze Charmer**

**5.5%**

Hazy Pale Ale Hershey, PA.

**Cisco Gripah 5.5%**

Grapefruit IPA. Nantucket, MA.

**Brooklyn Summer Ale**

**5%**

Light Pale Ale Brooklyn, NY.

**Wormtown Be Hoppy**

**6.5&**

American IPA, Worcester, MA.

**Cisco Whale's Tale Pale**

**Ale 5.6%**

English Pale Ale - Nantucket, MA.

## CRAFTY CANS

**Notch Session Pils 4%**

**Oskar Blues Pils 4.7%**

**Modelo Mexican Lager**

**5%**

**Ballast Point Sculpin**

**IPA 7%**

**Smuttynose Finestkind**

**IPA 6.9%**

**Rogue Dead Guy Ale**

**6.8%**

**Lagunitas Super Cluster**

**Mega Ale 8%**

**Cisco Shark Tracker**

**Light Lager 4.8%**

**Cisco Grey Lady Belgian**

**Whitbier 4%**

**Cisco Wandering Haze**

**6.8%**

**Allagash White 5.2%**

**Stella Artois 5.2%**

**Dogfish Head Liquid**

**Truth Serum 6.8%**

**Six Point Party Favors**

**8.4%**

**Castle Island Lager 16oz**

**5.2%**

**Tecate 16oz 4.5%**

**14th Star Tribute 16oz**

**8.4%**

**Yuengling 16oz 4.4%**

**2 Roads Hefeweizen**

**16oz 5%**

**GG Greylock Imperial**

**16oz 12%**

**Elysian Space Dust 8.2%**

## SELTZERS AND CIDERS

**Truly Black Cherry 5%**

**888 Nantucket Blue 4.44%**

**888 Nantucket Cran 4.44%**

**High Noon Variety Pack 4.5%**

**Magners Irish Cider 4.5%**

**Wolffer No. 139 Rose Cider 6.9%**

**Downeast Unfiltered Cider 5.1%**

**Carlson Shapley's Gala 16oz 4.5%**

## CLASSIC BOTTLES

**Bud Light Lager 4.2%**

**Miller Lite Light Lager 4.2%**

**Bud Zero 0%**

**Budweiser Lager 5%**

**Heineken Lager 5%**

**Omission IPA GF 6.7%**



# B-ACK YARD BEVIES

## COCKTAILS

### Stevie Ray

Titos, Lemon, Cucumber, Jalapeno

### T-Bone Blues

Bulleit Bourbon, Mint, Black Tea, Lemon

### Love In Vain

Don Julio Blanco, Hibiscus, Jalapeno, Lime

### Georgia On My Mind

Town Branch Bourbon, Peach, Basil

### At Last

Mezcal, Basil, Lime, Spiced Rim

### Jimi Hendrix

Botanist Gin, Lavender, Lemon

### Northern Belle

888 Orange, Coconut Cream, Pineapple, Orange

### Lady Day

Seasonal White Sangria

### Koko Taylor

Rum, Amaro, Cinnamon, Coconut

## WE ONLY SMOKE THE GOOD COCKTAILS

### They're Red Hot

Smoked Barrel Aged Negroni

### Burning Hell

Smoked Sazerac with Bulleit Rye, Candied Bacon

## FREE SPIRIT COCKTAILS

### Riviera Paradise

Cucumber, Mint, Lime

### Ain't No Tellin'

Hibiscus, Tea, Lemon

## WHITE WINES

### La Marca Prosecco

12 / 48

### Prophecy Pinot Grigio

10 / 40

### Whitehaven Sauvignon Blanc

13 / 52

### William Hill Chardonnay

13 / 52

### Martin Codax Albarino

11 / 44

## PINK WINE

### Bieler Pere & Fils French Still Rose

13 / 52

### Amelia Sparkling Rose

12 / 48

## RED WINE

### Louis Martini Cabernet Sauvignon

14 / 56

### Angeline Pinot Noir

14 / 56

### Locations California Blend

12 / 48