

APPETIZERS

PRETZEL BITES \$10

Served with Housemade Beer Cheese
OR Housemade Dijon Mustard

*Housemade Beer Cheese features
Rudy Sacks Rudy Irish Red Ale
and Hog Molly IPA*

TORTILLA CHIP PLATTER & DIP TRIO \$14

Includes Trio of Housemade Dips:
Beer Cheese, Guacamole, and Salsa

TORTILLA CHIPS & ONE DIP \$8

Choose 1 Housemade Dip:
Beer Cheese, Guacamole, **OR** Salsa

TAILGATER NACHOS

Tortilla Chips topped with House-made
Beer Cheese, Pulled Pork, Cheddar
Cheese, Fresh Salsa, Pico de Gallo, Sour
Cream, and Green Onions

APPETIZER \$12 | ENTREE \$16

HOG POCKETS \$12

Roasted Green Chili Chicken, Jalapeños,
and loaded with a blend of 3 Cheeses,
baked in a Flaky Pastry. *2 Included*

QUARTERBACK CURRY CHICKEN SALAD WITH CHIPS \$8

A cup of our signature Curry Chicken
Salad served with Kettle Chips

FLATBREADS

FLATBREAD OF THE MONTH THE LINEUP \$18

Spicy Marinara, House Mozzarella Blend,
Pepperoni, Ham, Bacon, topped with Fresh
Mozzarella slices, drizzled with Hot Honey, Red
Pepper Flakes and topped with Fresh Basil

PEPPERONI PUNT, PASS, KICK \$15

Made with Pepperoni, Mozzarella
Blend, Garlic Confit, Housemade
Marinara, and Red Pepper Flakes

VEGGIE HALFBACK \$15

Features Red & Yellow Bell
Peppers, Red Onion, Roma Tomatoes,
Spinach, and Artichoke Hearts on top of
Pesto and Mozzarella Cheese with Red
Pepper Flakes

THE BENCH WARMER \$12

Classic Cheese Flatbread, featuring a
Four-cheese Blend and Whipped Feta

GRILLED SANDWICHES

SERVED WITH SIDE OF KETTLE CHIPS OR SLAW
SUBSTITUTE GLUTEN FREE BREAD WITH ANY SANDWICH FOR +\$2

OOEY GOOEY \$14

Made with Housemade
Smoked Pimento Cheese, Red
Pepper Jam, Candied Bacon,
and Pickled Red Onion on
Sourdough Bread

THE GRIFFIN \$16

This Reuben features sliced
in-house Corned Beef Brisket,
Swiss Cheese, Housemade
Russian dressing, and Hog
Molly IPA beer kraut on
Marble Rye Bread

THE BUTKUS \$14

Features Smoked Ham, Swiss
Cheese, Pickled Red Onion,
Housemade Dijon, and topped
with Blindside Blackberry Blonde
Balsamic dressed Arugula on
Sourdough Bread

THE QUARTERBACK \$14

Curry Chicken Salad made with
Green Apples, Golden Raisins,
Red Onion, Cilantro, Lime, Roasted
Pistachios and House-Seasoned
Chicken, served on a toasted
Croissant with Arugula **OR**
on a bed of Lettuce

GRONK NEW ENGLAND \$12

Funky Grilled Cheese with
Bleu Cheese, Rosemary,
Caramelized Onions, and
a drizzle of Balsamic
Reduction

GRONK TAMPA BAY \$12

Grilled Cheese featuring
Parmesan Cheese, Rosemary,
Caramelized Onions, and a
drizzle of Balsamic Reduction

SALADS

HOG MOLLY HOUSE SALAD \$10

Bed of Romaine Lettuce, Cherry Tomatoes, Cucumbers, Pickled Red Onions, Smoked Cheddar Cheese, and House-made Croutons. Served with fresh House-made Ranch dressing

**Add Meat +\$2 Bacon, +\$2 Ham
Extra Dressing +\$1**

THE G.O.A.T. SPINACH SALAD \$13

Bed of Spinach tossed in our House-made Blindside Blackberry Vinaigrette then topped with Herbed Goat Cheese, Candied Pecans, Fresh Blackberries, and House-made Croutons

**Add Meat +\$2 Bacon, +\$2 Ham
Extra Dressing +\$1**

DESSERT

BEERAMISU \$12

A delightful twist on the classic Tiramisu, featuring layers of Morning Workout Coffee Stout-infused Mascarpone Cream, Ladyfingers, and finished with a generous sprinkle of Cocoa Powder.

KIDS MENU

***SERVED WITH SIDE OF
KETTLE CHIPS OR APPLESAUCE***

**GRILLED CHEESE \$5
CHEESE PIZZA \$5
PEPPERONI PIZZA \$5
UNCRUSTABLE \$5**

EXTRAS AND SIDES

**BEER CHEESE \$3
GUACAMOLE \$4
FRESH SALSA \$3
DIJON MUSTARD \$1
RANCH DRESSING \$1**

**KETTLE CHIPS \$3
SLAW \$3
UNCRUSTABLE \$4**

If you have any food allergies or sensitivities please inquire with our Chef or Kitchen Manager prior to ordering your food. Thank you!