

SOUPS

SOUP OF THE SEASON [\$6]
Ask your server for details

TURKEY TORTILLA SOUP [\$7]
PA turkey, chili infused broth, poblano pepper, seared corn, tortilla strips, lime, cilantro
Add avocado [\$1] add cheddar [\$1]

SALADS

YARDS COBB* [\$9]
Avocado, egg, olives, green beans, bleu cheese, mustard vinaigrette

GREEN GODDESS* [\$8]
Shaved veggies, goat cheese, puffed barley, tangy herb dressing

CAESAR* [\$8]
Shaved parmigiano, cherry tomatoes, crouton, vegetarian caesar dressing

CHEF’S BOARD

Chef’s hand-selected
assortment of
shareable snacks

For 2 to 4 [\$10] For 4 to 6 [\$16]

SANGWICHES

All sandwiches served with chips or side salad

BRAWLER BURGER [\$12]
Leidy’s smoked bacon, Gloucester English cheddar, Brawler onions, champion sauce

CRABCAKE [\$16]
Gulf Coast blue crab, pickled cabbage, peppadew aioli

BBQ BRISKET [\$12]
14-hour smoked prime brisket with pickled jalapeños, beer cheese & coleslaw

FRIED CHICKEN THIGH [\$9]
Bread & butter pickles, buttermilk ranch

ROAST PORK [\$12]
Fermented broccoli rabe, aged provolone, roasted garlic-aleppo spread, long hot

CHEDDAR BRATWURST [\$10]
Brawler-poached, sauerkraut, sautéed onions, Yards’ house mustard

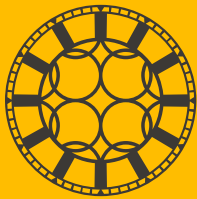
SLOPPY VEGAN* [\$9]
Ground tempeh, sweet heat BBQ sauce, sautéed peppers & onions, pickles, veggie slaw



FRIES*
Add to a sandwich [\$2]
As a side [\$5]

BEER CHEESE* [\$2]
Philly Pale Ale, Cabot cheddar & aged provolone

* Vegetarian items



SNACKS

BAVARIAN PRETZEL* [\$6]
Yards’ house mustard & horseradish-honey butter
Add beer cheese [\$2]

SPICED NUTS* [\$5]
Pecan, macadamia, cashew, peanuts roasted in garam masala-honey glaze

PHILLY WINGS [\$12]
1 pound of wings, choice of sauce
Green long hot buffalo sauce with bleu cheese or Sweet honey-chipotle BBQ with house ranch

DUCK NACHOS [\$14]
Crispy pulled duck, smoked cheddar queso, pico de gallo, black beans, lettuce, radish, on blue corn tortilla chips
Hold the duck [\$10]

REUBEN FRITTERS [\$11]
Corned beef, sauerkraut, swiss cheese, Russian dressing

CRISPY POTATOES* [\$6]
Hand cut, twice cooked, Locatelli, rosemary, garlic aioli

LAMB RISOTTO BALLS [\$8]
Braised lamb & saffron risotto, grated grana padano

PORK BELLY BAO BUNS [\$13]
(3) Berkshire pork belly kebabs, bao buns, cilantro, veggie slaw, Poor Richard’s Spruce Ale dumpling sauce

PINEAPPLE SHRIMP COCKTAIL [\$14]
Pineapple salsa, boozy cocktail sauce, plantain chip

TUNA POKE [\$15]
4 ounces of Bigeye tuna, tamari, avocado, toasted macadamia, sushi rice, blue corn chips

MAINS

YARDS BBQ BOARDS

Full rack of St. Louis Ribs

3/4 lb of Prime Texas spice rubbed brisket

Beer-brined 1/2 chicken, BBQ-spice rubbed

All served with pasta salad, coleslaw, Poor Richard’s Spruce Ale BBQ sauce & Carolina vinegar dip

Choose 1 [\$15] Choose 2 [\$28]
All 3 [\$38]

COD OF GOOD HOPE & CHIPS [\$16]
IPA-battered Icelandic cod, ‘chips’, mushy peas, classic tartar sauce

THAI MUSSELS [\$12]
Yellow coconut curry broth, zucchini, red pepper, cilantro, lime, toasted naan

THREE-BEEF CHILI [\$14]
Prime beef shank, cheek & sirloin, smoked butternut, black beans, cheddar, maple cornbread

MISO RAMEN* [\$12]
Shiitake, soft poached egg, bok choy, scallion, nori