

SUPPORT FLAVOR



BOYCOTT BLAND

SHAREABLES

SEASONAL SNACK PLATE - 16
genoa salami spread, pimento cheese, dried apricots, peppadew peppers, burrata, marinated olives, candied pecans, pepper jam, pickled vegetables, lavash crackers

BAVARIAN-STYLE PRETZEL [V] - 7
hand-twisted soft dough, ipa mustard, cheddar cheese sauce

CHEESE CURDS [V] - 9.75
hand-breaded garlic & herb white cheddar, malt ranch
collaboration with ropp jersey cheese, normal, il

HERB & GARLIC HUMMUS [V] - 12.75
red cabbage, arugula, cucumber, marinated olives, peppadew peppers, heirloom cherry tomato, feta, mint, paprika, lemon zest, chimichurri, naan
sub gluten-free flatbread 4

ITALIAN BEEF SPREAD - 12.5
pot roast, giardiniera, parsley, rosemary, pepperoncini, cream cheese, sour cream, lemon, white cheddar, garlic, crostini

QUESO FUNDIDO [V] - 10.5
nacho tortilla chips, fundido queso, crimini mushroom, chihuahua cheese, grilled sweet corn, black beans, tomato, cilantro

HANDHELDS

choice of: potato salad, vinaigrette coleslaw, potato wedges, here gose nothin'® chips
sub soup or half house salad 2 | gluten-free bun 3

SALSA VERDE PORK TACOS - 12.75
marinated pork, chihuahua cheese, green cabbage, lime, watermelon radish, yellow onion, cucumber, cilantro, flour tortilla

GRANDE GRILLED CHEESE [V] - 13.25
mozzarella, provolone, parmesan, romano, garlic & herb white cheddar, maple pepper relish, sourdough

BBQ BRISKET TACOS - 13.5
beef brisket, chipotle slaw, crispy fried red onion, candied jalapeño, downstate bbq sauce, cilantro, flour tortilla

SPICY CHICKEN SANDWICH - 13.75
buttermilk-battered chicken breast, hot sauce syrup, ipa pickles, candied jalapeño, shredded lettuce, butter bun

BURGERS

choice of: potato salad, vinaigrette coleslaw, potato wedges, here gose nothin'® chips
sub soup or half house salad 2 | gluten-free bun 3
add bacon 1.5 | fried farm egg 1.5

SINGLE FLAT BURGER - 13.5
DOUBLE DECKER FLAT BURGER - 16.5
5oz beef patty, american & sharp cheddar, ipa pickles, shredded lettuce, tomato, onion, house-made burger sauce, butter bun

SMOKED BLEU & BACON BURGER - 16.25
6oz beef patty, smoked white cheddar bleu, applewood smoked bacon, bleu cheese dressing, caramelized onion, arugula, smoky chipotle sauce, butter bun
collaboration with funk farms premium beef, shirley, il and ropp jersey cheese, normal, il

ENTRÉES

SAAG PANEER [V] - 15.75
indian-spiced paneer, saag sauce of spinach, mustard greens, ginger, garlic, jalapeño, local cream & lemon, cauliflower, oven dried tomato, peas, chile oil, garlic butter naan

BLACKENED CATFISH - 18.75
blackened catfish filet, sweet potato, edamame, corn, red onion & bell pepper, charred tomato, lemon crème, sweet pickled red cabbage

STOUT MEATLOAF - 18.25
house-made meatloaf, roasted carrot, red pearl onion, ipa mustard, mashed potatoes, stout onion soubise, dill

PORK & GREEN CHILE MAC & CHEESE - 15.75
cavatappi, pork confit, grilled corn, poblano pepper, chili oil, green onion, jalapeño cheese sauce, chihuahua cheese, italian cheeses
sub gluten-free pasta 4

PIZZAS

add hand-breaded tofu 4 | chicken breast 6 | shrimp 8
sub 9" gluten-free crust 4

BACON & PICKLE - 14
applewood-smoked bacon, gruyere, ipa pickles, italian cheeses, crushed red pepper, dill, lemon, roasted garlic cream sauce

MEATBALL & PEPPERONI - 14.25
house-made beef & pork meatballs, pepperoni, italian cheeses, roasted garlic tomato sauce

MEXICAN STREET CORN [V] - 13.5
grilled sweet corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, chile salt, cilantro

SALADS

add hand-breaded tofu 4 | chicken breast 6 | shrimp 8

HOUSE [V] - 8.5
mixed greens, red cabbage, carrot, asiago, balsamic-roasted heirloom tomato, ancho croutons, grilled red onion, roasted garlic vinaigrette

SOUTHWEST CAESAR* [V] - 10.25
romaine, grilled corn, black beans, pico de gallo, cotija cheese, soft-boiled farm egg, avocado, cilantro, ancho croutons, roasted poblano caesar dressing

CHEF'S SALAD - 16.25
applewood-smoked bacon, oven-roasted turkey breast, mixed greens, marinated olives, avocado, cucumber, balsamic-roasted heirloom tomato, smoked white cheddar bleu, soft-boiled farm egg, bleu cheese dressing

SOUPS

CREAM OF TOMATO [V] [GF] - 6
tomato, local cream, butter, onion, celery, pesto

NEW ENGLAND-STYLE CLAM CHOWDER - 6
bacon, carrot, celery, onion, potatoes, local cream & milk, clams, thyme

SWEETS

MILK CHOCOLATE CARAMEL CAKE [V] - 8.75
chocolate mousse, white chocolate whipped cream

T.R. NELSON'S BANANA CREAM PIE [V] - 9.25
maple sugar brûléed banana, pastry cream, caramel, pie pastry, whipped cream
a portion of the proceeds benefit the nelson memorial fund

🍷 SIGNATURE DISHES

[V] VEGETARIAN [GF] GLUTEN-FREE

*Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a foodborne illness.

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BOYCOTT BLAND

KID'S MEALS

choice of nacho chips or fruit

CHEESEBURGER, CHICKEN TENDERS
CHEESE PIZZA [V] or MAC & CHEESE [V] - 8

WEEKEND BRUNCH - 7
scrambled eggs with bacon & biscuit
served saturday & sunday until 2pm · brunch item is served à la carte

ONE DAY ONLY

FRIDAY FISH FRY 🍷 - 15.25
weissenheimer hefeweizen-battered cod, crispy potato wedges, habanero-infused vinegar, tartar sauce

SUNDAY FRIED CHICKEN 🍷 - 18
buttermilk-battered chicken breasts, hot sauce syrup, mashed potatoes, weissenheimer hefeweizen gravy, pork-braised collard greens, lemon cornbread

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WEEKEND BRUNCH

served saturday & sunday until 2pm

VEGGIE ENCHILADAS VERDE [V] - 12.75
corn tortillas, scrambled egg, chihuahua cheese, salsa verde, red onion, queso fresco, oven-dried tomato, jalapeño, avocado, cilantro, tortilla strips

BISCUITS & SAUSAGE GRAVY - HALF - 5.5 | FULL - 8.5
house-made buttermilk biscuits, sausage & coffee gravy, chive, crushed red pepper
add fried farm egg 1.5 | buttermilk-battered chicken breast 6.25

POUTINE - 12.25
crispy potato wedges, sausage & coffee gravy, garlic & herb white cheddar cheese curds, tomato, chive, fried farm egg

STEAK & EGG TACOS 🍷 - 15.25
skirt steak, scrambled egg, white cheddar, green onion, maple pepper relish, smashed red potatoes, cheddar cheese sauce, flour tortilla

HAM & BRIE MONTE CRISTO - 14.25
sourdough panini, french toast batter, kilgus farmstead smoked ham, brie, berry jalapeño jam, basil

BREAKFAST PIZZA - 14
applewood-smoked bacon, breakfast sausage, scrambled egg, cheddar cheese sauce, italian cheeses, candied jalapeño, crispy fried red onion, hot sauce syrup,

BRUNCH SIDES

FRESH FRUIT [V] - 4.5

SIDE OF BACON - 3
choice of applewood-smoked or jalapeño

HOUSE-MADE BUTTERMILK BISCUIT [V] - 2.25
served with mixed berry jam & butter

CUP OF SAUSAGE & COFFEE GRAVY - 2.75

SPIRIT-FREE

COKE, DIET COKE, SPRITE - 2

BOYLAN BOTTLING CO. SODA - 3
orange, black cherry

NATALIE'S NATURAL LEMONADE - 4

NATALIE'S COLD-PRESSED ORANGE JUICE - 4

FRESHLY-BREWED ICED TEA - 6
32oz crowler - summer peach or passionfruit jasmine

COLD BREW COFFEE & CREAM - 5
DESTIHL dark roast cold brew coffee, local cream, choice of simple syrup: classic, caramel, honey rosemary or spiced cranberry

DESTIHL® DARK ROAST COFFEE - 3
colombian and kenyan arabica beans blended with french-roasted south american beans [unlimited]

DESTIHL WINE & BEERTAILS

house-made wines - 9 gl | 38 crowler [32oz]

PINK MOSCATO
moderately sweet sparkling wine with a crisp finish

MOSCATO
moderately sweet, bright and refreshing sparkling wine

SAUVIGNON BLANC
delicate nose and bright flavors with light body and refreshing dryness

RED ZINFANDEL
bold and slightly sweet with notes reminiscent of dark fruit and honey

CABERNET SAUVIGNON
full bouquet of dark dried fruits with notes of vanilla, black pepper and leather

CRANBERRY SPRITZER - 9.25
pink moscato, spiced cranberry simple syrup, lemon

MIMOSA - 9.25
moscato, natalie's cold-pressed orange juice

HOP TODDY - 7
deadhead ipa series: west coast-style ipa, honey rosemary simple syrup, lemon

SEASONAL CRUSH - 7
redbird ale, spiced cranberry simple syrup, ginger beer

STRAWBERRY BEER LEMONADE - 7
normal pils, lemon, strawberry puree

DESTIHLADA - 7
normal pils or dill pickle sour beer, house-made spicy bloody mary mix, chili salt rim, antipasto skewer

CROWLER DEAL

RECEIVE \$10 OFF ANY THREE 32oz CROWLERS OF BEER TO-GO
available thursday only • excludes crowlers of wine