

DURYEA PROHIBITION FOAMWORKS

THANK YOU FARMERS

Sysco
Walmart
Swanson Frozen Foods
Chef Boyardee
Gorton’s Fishermen



THANK YOU FARMERS

Costco
Sam’s Club
Unilever
Bimbo
Tyson Brands

STARTERS

Chicharrones.....6
Tajin dusted, Hatch Valley Ranch
House Made Bavarian Pretzel Knots.....7.5
with house mustard
Chef’s Pickled Veggies.....6.5
seasonal assortment
French Fries.....6
Green Thumb Farms, ME potatoes
Wings - Buffalo or Dry Rub.....13
bleu cheese dressing, pickled carrots
Beef Satay.....10
peanut noodles, chiles, cilantro
Fried Plantains.....8
chimichurri

Panko Fried Pimento Cheese.....8.5
duck sauce
Sizzling Roasted P.E.I. Mussels.....14
garlic, chicken broth, butter
Vegetable Pakoras.....9
Hatch Valley Ranch or chimichurri
Crab Rangoons.....7.5
duck sauce
Olives.....5.5
whole olives, citrus, chili
Sticky Char Siu Spare Ribs.....11
sticky, sweet, spicy sauce, kimchi
The Big Spread.....40
wings, beef satay, sticky ribs, pakoras, crab rangoons

SALADS

Garden.....7.5
Baby gem lettuce, heirloom cherry tomatoes, cucumber,
pickled carrots, Gus’ salad dressin’
Staff Meal.....9.5
arugula, farro, roasted brussels sprouts, grapes, toasted
hazelnuts, parmesan, honey shallot vinaigrette
Caesar.....13
Baby romaine, frisee, Grana Padana, Croutons
Creole Shrimp.....11
Baby bibb, bay shrimp, tomato, celery, Hazel dressing,
charred lemon
Tomato, Cucumber, Onion.....9
EVOO, red wine vinegar, fresh basil, garlic

Got Sauce? Hatch Valley Ranch | maple aioli |
artichoke tartar | duck sauce | remoulade
all additional sauces.....50¢

SMALL PLATES

Broiled Oysters.....9.5
Chorizo Ibérico, Grand Padana, fresh herbs
Meat & Cheese Board.....market price
daily selections
Furikake tuna.....15
chile ponzu, kimchi fried rice
Poutine..... market price
daily creation, check yo specials
Lettuce cups.....11
tofu, tamari, chile, red onion, pea shoots

SOUP

New England Clam Chowder.....8.5
fresh clams, potatoes, cream, crackers
Egg Drop.....6.5
chicken broth, egg ribbons, scallions, fried noodles
Tomato Dill.....6.5
this one speaks for itself

Salad Additions
roast beef8 | furikake tuna....10 | fried
oysters....9 | fried egg....4.5 | blackened salmon
belly bites....7 | falafel patty.....5

SANDWICHES

Oyster Po’ Boy.....18
lettuce, tomato, pickles, remoulade sauce
Hot Roast Beef.....15.5
James River BBQ sauce, Onion roll
House Pastrami on Rye.....17
house pastrami, deli mustard, toasted local rye
Mushroom French Onion Melt.....13
crimini mushrooms, caramelized onions, clothbound cheddar, toasted sourdough
Fried Fresh Fish.....13
beer batter, shredded lettuce, tomato, artichoke tartar
BLAT.....12.5
-Buckboard bacon, baby romaine, avocado mash, heirloom tomato, maple aioli, toasted sourdough

Gluten-free Bun.....2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The ball’s in your court to notify us of allergies. Seeing as our kitchen is authentic, full of various ingredients including nuts & flour, we take no fault in the event that a guest has an adverse reaction. 18% gratuity added to parties of seven or more.

BURGERS

Put an Egg On It.....15 OR Make it a Double... 7.5

* ALL BEEF BURGERS ARE 6oz. FROM LOCAL GRASS FED COWS *

Just a Burger.....	12
ketchup, mustard, pickles	
Smokey Buckboard Burger.....	19
Cabot cheddar, house buckboard bacon, tobacco onions, horsey sauce	
Black & Blue Burger.....	17
blackened beef patty, blue cheese butter, tobacco onions	

SIDES...\$6 EACH

kimchi fried rice	blue cheese pepper biscuits
cole slaw	roasted brussel sprouts
potato waffle	tabbouleh
cauliflower gratin	Anson Mills cheddar grits

CRAFT
MAC & CHEESE

Chef's Original.....	18
Add Buckboard Bacon.....	6
Add Maine Lobster.....	15
Add Sottocenere (Black Truffle Cheese).....	12
Add Brussels Sprouts.....	4

MAINS

Fish & Chips.....	21
Fresh (never frozen) beer battered Gadidae, chips, choice of side	
Brick Oven Chicken.....	20
1/2 chicken (hormone & antibiotic free), chicken jus li�, choice of two sides	
Steak Frites.....	25
10oz bavette steak, fries, blue cheese butter, choice of one side	
Grilled Fresh Catch.....	23
ponzu butter, choice of two sides	
Dino Bones (for 2).....	42
3-rib beef rib rack, 3 sides, sauces	
Fettucine Carbonara.....	22
Pasta, cream, Grana padana, house guanciale	
Spaghetti Bolognese.....	22
pasta, house Bolognese, Grand Padano	
Pappardelle al Funghi.....	25
pasta, crimini & oyster mushrooms, Marsala, artichokes	

Table Platters

Porky Fettucine Carbonara.....	85
Whole picnic shoulder/Pasta/Cream/Grana Padano/Guanciale (serves 3-4)	
Beefy Spaghetti Bolognese.....	95
Whole beef shin/Pasta/House Bolognese Sauce/Grana Padano (serves 3-4)	
Table Birds.....	75
4 half brick oven chickens, 6 sides, (serves 3-4)	
Fisherman's Platter.....	105
Beer battered Gadidae, baked clams, broiled oysters, Cajun blackened shrimp, roasted mussels (serves 3-4)	

Here at Duryea Foamworks, we are a locally owned restaurant dedicated to bringing you the freshest, highest quality food possible. We make everything in house, fresh everyday and use locally raised, all-natural meats, sustainably caught seafood, and local produce when in season.