

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 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	
Some Absurd Vegetarian Dish.....	30
this, that, and whatever is trendy at print time	

Table Platters

Porky Fettucine Carbonara.....	75
Whole picnic shoulder/Pasta/Cream/Grana Padano/Guanciale (serves 3-4)	
Lamby Spaghetti Bolognese.....	95
Lamb shanks/Pasta/House Bolognese Sauce/Grana Padano (serves 3-4)	
Table Birds.....	75
4 half rick oven chickens, 6 sides, (serves 3-4)	
Fisherman's Platter.....	85
Battered Gadidae, baked clams, broiled oysters, Cajun blackened shrimp (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.