

FROM THE BEGINNING

OYSTERS • CAPE MAY SALTS half/dozen
ON THE HALF SHELL • NY BLUE POINTS market price
smoked onion
mignonette,
horseradish & lemon • OYSTER OF THE DAY

WINGS (7) served with bleu cheese, carrots & celery
• CLASSIC BUFFALO BUTTER
• ROASTED GARLIC & HERB **10**
• MUDHEN BEER GLAZE
• SRIRACHA HONEY

PRETZEL STICKS

sea salt & coarse black pepper, beer cheese, spicy horseradish mustard & charred onion aioli 10

MOM'S PICKLES

pickle spears breaded in cajun, garlic breadcrumbs served with chipotle sauce 9

BRUSSELS SPROUTS & CARROTS

beer soaked onions, roasted garlic, rosemary, sesame seeds & sweet vinegar 9

MUDHEN STREET CORN ON THE COB

swed jersey corn, cajun queso fresco & cilantro 8

CRISPY ONION RINGS

with mudhen beer cheese sauce, cherry peppers & ketchup 9

HEN CHIPS

flash fried potato chips, hen seasoned & sided with herbzed ranch, malt vinegar aioli & devil's mustard 8

BEER CHIP NACHOS

hen potato chips topped with mudhen beer cheese, cheddar cheese, chipotle crema, roasted veggie pico de gallo & shredded lettuce 11
add pulled pork, bbaq chicken or brisket 5

SEASONAL AHI TUNA

6oz sesame seed crusted tuna served on a bed of seaweed salad 15

COLDWATER MUSSELS

steamed with 1883 IPA beer, garlic, grated cheese, charred lemon, roasted tomatoes & crostini 16

GRILLED OYSTERS

(6) topped with grated parmesan, mozzarella cheese & a lemon thyme sauce MP

SOUTHERN FRIED OYSTERS

(12) cherry peppers, blistered cherry tomatoes, citrus zest & pickled veggie tartar MP

BOURBON GLAZED BRISKET

slowly smoked bourbon glazed brisket chunks topped with our house bbaq sauce, served with a side of homemade red bliss potato salad 14

PORK CORNISH

homemade pastry filled with smoked, roasted pork, served with mudhen pilsner beer cheese & spicy ketchup 11

CRAB, SPINACH & ONION DIP

crabmeat, cheddar cheese, sauteed spinach & minced onions, sided with hen chips & crostini 13

BBQ PORK DIP

slow cooked bbaq pork, roasted corn, cheddar cheese, drizzled with mudhen bbaq sauce, sided with hen chips & crostini 11

TACOS (2) served with cabbage slaw, pico, queso fresco & salsa verde on a soft corn tortilla
• GRILLED SHRIMP
• BLACKENED MAHI
• SMOKED CHICKEN **9**
• PULLED PORK
• GRILLED BRISKET

SOUP OF THE DAY

ask your server for today's selection
cup 5 bowl 7

BEEF, PULLED PORK & BRISKET CHILI

four beans, cheddar, sour cream & cornbread crumbs
cup 5 bowl 7

VEGETARIAN CHILI

a version of our chili with seitan, beans, smoked onions, cornbread crumbs & cheese
cup 5 bowl 7



BBQ YARD

SERVED WITH BAKED BEANS, COLESLAW AND CORNBREAD
ADD: WAFFLE FRIES 5, ONION RINGS 6, SIDE HOUSE SALAD 6

RIBS | half whole
16 24
homemade bbaq sauce

SMOKED WINGS | 12 pc 24 pc
16 29

BRISKET | qtr lb half lb
18 24
homemade bbaq sauce

PULLED PORK | qtr lb half lb
9 16
homemade bbaq sauce

SMOKED CHICKEN | half whole
18 23
hoisin glazed

SALADS & BOWLS

ADD: CHICKEN 5, GRILLED SHRIMP 6, GRILLED SALMON 8, CRAB CAKE 6, FRIED OYSTERS 6, IMPOSSIBLE BURGER 8, NY STRIP STEAK 10

CAESAR

romaine, herb roasted tomatoes, shaved parmesan & crostini tossed in a homemade caesar dressing 9

HEN HOUSE

spring mix & romaine, red onions, herb roasted tomatoes & crostini tossed in a balsamic vinaigrette dressing 8

WEDGE CAPRESE

iceberg lettuce, jersey ripe tomatoes, crumbled bleu cheese, fresh mozzarella, crispy buttermilk onions & crumbled bbaq served with a balsamic glaze & basil italian vinaigrette 12

HIPPIE CHICK

mixed greens, herbed garbanzo beans, cucumber, roasted corn, shiitake mushrooms, roasted peppers, sweet potato, ancient grains & spiced california walnuts with a roasted pepper walnut raspberry vinaigrette 14

ISLE OF MAN

romaine & iceberg, chopped brisket, smoked chicken, ham, chopped egg, smoked onions, bleu cheese crumbles, cherry peppers & ranch dressing 16

BURRATA BEET

4 oz burrata served on a bed of arugula, beets & heirloom tomatoes drizzled with a balsamic glaze & pesto vinaigrette dressing 16

GRAPEFRUIT BEET

Spring mix, marinated beets, oranges, grapefruit, goat cheese, red onions served with a roasted pepper raspberry walnut vinaigrette dressing 15

BLACK & BLEU STEAK

grilled 8 oz seasoned new york strip steak served on a bed of romaine lettuce topped with red onion, bleu cheese crumbles, avocado, tomato & crostons tossed in a homemade bleu cheese dressing 8

BURGERS

SERVED WITH SHREDDED LETTUCE, HERB ROASTED TOMATO, SHAVED RED ONION, HEN CHIPS & PICKLE SUB: WAFFLE FRIES 3, ONION RINGS 4, SIDE HOUSE SALAD 3.5

MUDHEN

8 oz black angus, beer soaked onions, fresh mozzarella, beer cheese & crispy buttermilk onions on brioche 14

SWINE IS FINE

8 oz black angus, applewood bacon, pulled pork, bbaq sauce & cheddar cheese on brioche 15

ROOSTER

8 oz black angus, smoked chicken, tomato, bacon, rosemary jam, fried egg & swiss cheese on brioche 14

JERSEY MAN

8 oz black angus, taylor pork roll, thick sliced tomato, fried egg & american cheese on brioche 14

FUNGUY

8 oz black angus, wild mushrooms, goat cheese & crispy shiitake mushrooms on brioche 13

BLACK BEAN (vegetarian)

homemade black bean burger, avocado, roasted tomatoes, boursin cheese & charred onion aioli on brioche 13

THE IMPOSSIBLE BURGER

100% plant based, vegan & gluten free burger with lettuce, tomato & onion served over lettuce (vegan) or gf brioche 16

LELIAN'S U-PEEL SHRIMP (12) mudhen pilsner beer, old bay, cajun butter, lemon and a side of corn on the cob, baked beans & cornbread **24**

SALMON 8 oz blackened salmon, grilled shrimp & rice noodles served with rice vinegar, soy sauce, kimchi slaw & scallions **24**

BEEF SHORT RIBS smoked marinated beef short ribs with homemade bbaq sauce served with roasted red skin potatoes and seasonal veggies **28**

STEAK 14 oz angus prime ribeye steak topped with butter, garlic & rosemary herb sauce served with brussels sprouts & red skin bliss potatoes **33**
add jumbo lump crabmeat 6

SANDWICHES
SERVED WITH HEN CHIPS & PICKLE
SUB: WAFFLE FRIES 3, ONION RINGS 4, SIDE HOUSE SALAD 3.5

CHILI CHEESE HOT DOG huge beef dog, sharp cheddar cheese & chili served on a long pretzel roll 8

MASSIVE GRILLED CHEESE sharp cheddar, salted mozzarella, provolone, american cheese served on wheatberry bread 9

SHRIMP OR OYSTER PO' BOY fried shrimp or oyster with cabbage slaw, shredded lettuce, roasted tomato, shaved red onion, tartar, cocktail & cajun crema served on ciabatta bread **15**

CRAB CAKE fried, tartar sauce, charred lemon, lettuce, roasted tomato & shaved red onion on brioche 14 (broiled upon request)

BEER BATTERED COD flash fried, citrus & herb dust, lettuce, tomato, onion & pickled veggie tartar on brioche 14

CHICKEN SALAD smoked chicken, diced apples, california walnuts, raisins & blistered cherry tomatoes on brioche 11

BUFFALO CHICKEN tempura battered chicken, buffalo sauce, lettuce, tomato, onion, bleu cheese, carrots & celery salad on brioche 13

CHEESESTEAK OR CHICKEN CHEESESTEAK shaved rib eye, caramelized onions, wild mushrooms, provolone & american cheese on a sesame seed long roll 13

SMOKED BBQ PULLED PORK slowly smoked pork served with cheddar beer cheese, coleslaw & topped with our house bbaq sauce on brioche 13

CUBAN smoked ham, pulled pork & swiss cheese smothered in a tangy mayo with sliced pickles on pressed ciabatta bread 14

GRILLED BRISKET pepper jack cheese, pickled cabbage slaw & bbaq sauce on brioche 14

STACKED PASTRAMI REUBEN melted swiss & sauerkraut on marble rye with russian dressing 12

MAC & CHEESE
SERVED IN A 6" SKILLET

CLASSIC bechamel cheese sauce & buttered breadcrumbs 11

VEGGIE MAC roasted tomatoes, cauliflower, broccoli & chopped herbs with bechamel cheese sauce & buttered breadcrumbs 13

BBQ MEAT LOVER pulled pork, smoked chicken, brisket, bbaq sauce, bechamel cheese sauce & buttered breadcrumbs 16

GREEN EGGS & HAM smoked ham, pesto, bacon crumbles, bechamel cheese sauce, buttered breadcrumbs & a fried egg 16

SIDES

CORNBREAD WITH HONEY BUTTER 4
WAFFLE FRIES 5
HEN CHIPS 5
ONION RINGS 6
BAKED BEANS 3
SIDE HOUSE SALAD 5
SIDE CAESAR SALAD 6
SIDE COLESLAW 3
CRISPY ONIONS 3
ROASTED RED POTATOES 5
RED BLISS POTATO SALAD 4

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness parties over 20 people will include 20% gratuity in the overall bill