



# THE YARD FOOD HALL



## STARTERS

<b>PRETZEL</b>	
GIANT CRAFT PRETZEL SERVED WITH OUR HOUSE-MADE BEER CHEESE DIPPING SAUCE	12.00
<b>CHICKEN WINGS</b>	
10 LARGE WINGS - KOREAN SWEET & TANGY, BBQ, OR BUFFALO SAUCE. SERVED WITH RANCH OR CLEMSON BLEU CHEESE DRESSING AND CELERY	19.00
<b>BASKET OF FRENCH FRIES</b>	
HEAPING PORTION OF OUR YARD FRIES WITH DALTON'S DUST (HERB GARLIC SPICE BLEND) ADD HONEY MUSTARD, BEER CHEESE, OR GRAVY +\$3	8.00
<b>PEEL AND EAT SHRIMP BUCKET</b>	
SEASONED LARGE EASY PEEL SHRIMP SERVED WITH OUR HOUSE-MADE COCKTAIL SAUCE	\$16.00 HALF POUND \$26.00 FULL POUND
<b>MAC AND CHEESE</b>	
RICH AND DECADENT CHEESE MIXTURE WITH CRUMBLLED BACON	8.00

## SOUPS & SALADS

<b>HOUSE CAESAR SALAD</b>	13.00
ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, AND CAESAR DRESSING ADD, SHRIMP \$8, CHICKEN \$6, OR TRI TIP \$10 *	
<b>SEASONAL SALAD</b>	11.00
ARUGULA, HONEY CRISP APPLE, GOLDEN RAISINS, PUMPKIN SEEDS, PROSCIUTTO, FETA, OLIVE OIL, AND BALSAMIC DRIZZLE ADD AVOCADO \$3, SHRIMP \$8, CHICKEN \$6, OR TRI TIP \$10 *	
<b>SEAFOOD CHOWDER</b>	13.00
CLAMS, SHRIMP, WHITE FISH, BACON, POTATOES, CARROTS, CELERY, ONIONS, GARLIC, THYME, AND CREAM	
<b>SPICY TOMATO BISQUE</b>	11.00
SERVED WITH HOUSE-MADE CROUTONS AND BASIL OLIVE OIL ADD GRILLED CHEESE SANDWICH \$8	

## FROM THE GRILL

<b>THE YARD BURGER *</b>	15.00
STOCK & BARREL BEEF, CHEDDAR, PICKLES, TOMATO, LETTUCE, ONIONS, AND OUR SPECIAL SAUCE AND YARD FRIES ADD, BACON \$3, EXTRA PATTY \$5	
<b>BBQ BACON MAC &amp; CHEESE BURGER *</b>	16.00
STOCK AND BARREL BEEF, BBQ SAUCE, CRUMBLLED BACON, AND GOOEY MAC AND CHEESE AND YARD FRIES	
<b>BUTCHER PRIME SWISS SHA'ROOM BURGER *</b>	15.00
STOCK & BARREL BEEF, GRILLED MUSHROOMS, SWISS CHEESE, AND A HERB AIOLI AND YARD FRIES	
<b>THE YARD BUFFALO FRIED CHICKEN SANDWICH</b>	16.00
FRIED CHICKEN, SPICY COLE SLAW, AND CLEMSON BLUE CHEESE CRUMBLES AND YARD FRIES	
<b>PRIME RIB SANDWICH *</b>	18.00
SHAVED PRIME RIB SOAKED IN AUS JUS AND HORSERADISH SAUCE AND YARD FRIES	
<b>THE YARD RUEBEN</b>	18.00
A JUICY PORTION OF CORNED BEEF, SAUERKRAUT, AND RUSSIAN DRESSING AND YARD FRIES	
<b>FISH TACOS</b>	16.00
THREE TACOS WITH GRILLED MARKET FISH, JALAPEÑO SLAW, PICKLED ONIONS, AND CHIPOTLE AIOLI IN A CORN TORTILLA AND YARD FRIES	
<b>BRATWURST</b>	12.00
GERMAN STYLE BRATWURST, SAUERKRAUT, AND SPICY GRAIN MUSTARD AND YARD FRIES	
<b>CHICKEN FINGERS</b>	13.00
FOUR JUMBO CHICKEN FINGERS WITH HONEY MUSTARD OR BBQ AND YARD FRIES	
<b>YARD DOG</b>	8.00
ALL BEEF HOT DOG, BACON, PICKLED RED ONIONS, TOMATOES, PICKLES, AND YELLOW MUSTARD AND YARD FRIES	
<b>GRILLED CHEESE</b>	8.00
MELTED CHEESE ON SOURDOUGH BREAD AND YARD FRIES ADD CRUMBLLED BACON \$3.00	

\*CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS

101 N TOWNVILLE ST. SENECA SC



# THE YARD



## DRINKS

ROTATING SELECTION OF CRAFT AND DOMESTIC BEER	7/8	WINE	10/38
		CHARDONNAY, SAUVIGNON BLANC	
HIGH NOON SELTZER	10	CABERNET, PINOT NOIR, AND PROSECCO	
SOFT DRINKS	4	THE ORIGINAL GIUSEPPE CIPRIANI BELLINI	18
COKE, DIET COKE, SPRITE, GINGERALE, LEMONADE, AND SWEET & UNSWEET TEA			

## COCKTAILS

### THE YARD COCKTAILS

THE CELLARED CAT BOURBON, CAMPARI, FRESH LIME, GINGERBEER	14	MEZCAL MIRAGE MEZCAL, HONEY WATER, FRESH LEMON, BLACKBERRIES	11
RUM WITH A VIEW LIGHT RUM, DARK RUM, COCONUT CREAM, FRESH LIME, BLUE CURACAO	12	MONKEY BUSINESS RUM, COCONUT RUM, BANANA LIQUOR, CRANBERRY JUICE, PINEAPPLE JUICE	11
BASIL ON THE ALLEY GIN, BASIL LIQUOR, FRESH LEMON, CLUB SODA, FRESH BASIL	14	PURPLE REIGN GIN, FRESH LEMON, LAVENDER SIMPLE SYRUP	11
ST. ELDER'S SIN VODKA, ELDERFLOWER LIQUOR, FRESH LIME, BLOOD ORANGE JUICE, GINGER ALE	13	TEQUILA TANTRUM TEQUILA, GRAPEFRUIT, FRESH LIME, CLUB SODA	14
LIMEWIRED VODKA, FRESH LIME, GRENADINE, SPRITE	12		

### LIQUOR

WHISKEY BUFFALO TRACE, BULLEIT RYE, CROWN ROYAL, CROWN ROYAL APPLE, JAMESON	VODKA TITOS, GREY GOOSE
	TEQUILA CASAMIGOS, DON JULIO, DON JUILO REPOSADO, MONTE ALBAN MEZCAL
RUM BACARDI, CAPTAIN MORGAN SPICED RUM, BACARDI COCONUT	GIN BOMBAY SAPPHIRE, TANQUERAY



# THE YARD



## DRAFT BEER & WINE

### DRAFT BEER - ROTATING SELECTION

MILLER LITE  
GLASS 7

BLUE MOON  
GLASS 7

MICHELOB ULTRA  
GLASS 7

WICKED WEED - *PERNICIOUS IPA*  
GLASS 8

CREATURE COMFORT - *TROPICALIA*  
GLASS 8

MODELO ESPECIAL  
GLASS 8

SAVAGE - *GALAXY BANGER IPA*  
GLASS 8

BOLD ROCK - *SEASONAL ROTATION*  
GLASS - 8

### CRAFT CAN BEER ROTATING SELECTION

KONA LONGBOARD LAGER 8

BED OF NAILS BROWN ALE 8

WILD LEAP BLONDE ALE 8

HIGH NOON SELTZER 10

### WINE - ROTATING SELECTION

	GLASS / BTL
CABERNET - MON FERE - CALIF.	10/38

PINOT NOIR - MON FERE - CALIF.	10/38
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CHARDONNAY - ARCHETYPE -CALIF.	10/38
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SAUVIGNON BLANC - ARCHETYPE -CALIF.	10/38
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*THE ORIGINAL GIUSEPPE CIPRIANI  
BELLINI*