## SHAKEDOWN STREET

SERVING UP VERMONT'S FINEST BBQ & CRAFT BEVERAGES

## **OPENING ACTS**

CHIPS & SALSA (GF) Chips, Pico De Gallo Add Queso or Guac \$4 CROWD CONTROL** (VG)	os, Pico De Gallo \$7 Fried Queso or Guac \$4 maple WD CONTROL** (VG)		KLINS (GF) I pork belly with e brown sugar glaze		\$12	NACHOS (GF) ADD PORTOBELLO, CHICKEN, OR GUAC \$4 PULLED PORK \$5, SOUR CREAM \$1 House-made tortilla chips loaded with cheese, Pico de	FULL \$16
Quick pickled fruits & veggies, marinated olives, local cheeses and fresh crostinis	\$ <b>22</b>	chips, fried in a	zucchini cut into , fried in a		\$8	Gallo, black bean & corn salsa, jalapeño.	HALF \$9
SHAKEDOWN WINGS (GF) Six smoked & fried wings with our signature dry			STREET CORN (GF)			MAC & CHEESE ADD PORTOBELLO OR CHICKEN \$4 PULLED PORK \$5 Cavatappi pasta, VT smoked	FULL \$11
rub, jerk sauce or shakedown bbq sauce		Grilled Mexican style street corn on the cob			\$7	sharp cheddar, gruyere, parmesan, & cracked pepper	HALF \$8
LAWN SEA		R PULLED PORK \$5			SE	HEADLINERS RVED WITH HOMEMADE CORNBREAD	
Local mixed baby spring greens, crumbled blue cheese, red onion, dried cranberries, balsamic honey vinaigrette  Shakedo ribs, honey					own hand e sl		
BOX OF RAIN (GF) Peppery baby arugula, grilled watermelon, crumbled feta, sliced \$13 red onion, lemon citrus dressing  SUGAR MAGNOLIA (GF) Local baby greens, Maplebrook burrata, grilled sweet peaches,				TRUCKIN' HALF CHICKEN ** 1.5lb Smoked bird, grilled local corn on the cob, house made pasta salad		\$22	
				BERTHA PULLED PORK ** BBQ, smoked pulled pork, house made mac and cheese, grilled zucchini		\$19	
toasted pistachios, re balsamic glaze, fresh	٦, \$10	\$16  WAKE OF THE WOODS (GF)  Jumbo smoked turkey leg, salted cotija potatoes, cider glazed carrots				\$19	
ROADIES  PULLED PORK SANDWICH ** Slow smoked pork shoulder, tangy jalapeño pineapple salsa, served on a toasted brioche bun  SPANISH STYLE STUFFED PEPPERS (GF) Whole roasted bell peppers, stuff with fluffy basmati rice, grilled summer squash						ted bell peppers, stuffed y basmati rice, grilled	\$15
NEW ENGLAND LOBSTER						R LOAD **	
New England lobster, creamy lemon dill aioli, celery, served on a \$16 grilled brioche roll				Choice of 2 sides		\$90	
PULLED CHICKEN TACOS (GF)  Slow smoked chicken, chipotle aioli, red bell pepper, cilantro  \$15				(FEEDS 4-6)			
aloli, red bell pepper	itro				ENCORES		
PORTOBELLO TACO (VG) Grilled marinated port mushroom, corn and bla	n <b>\$15</b>			SISTERS OF ANARCHY ICE CREAM (GF) Single-serve ice cream cups		\$4	
salsa			CHOCOL	ATE	CHIP COOKIE **	\$4	
BAJA FISH TACO (GF) Blacked cod, red cabbage slaw, \$15 arugula, lime crema				ROOT BEER FLOAT (GF) \$			\$7

OUR INGREDIENTS ARE LOCALLY SOURCED WHEN AVAILABLE & SEASONALLY ADJUSTED (GF) = GLUTEN FREE, (VG) = VEGETARIAN, (V) = VEGAN, \*\* = GLUTEN FREE OPTION