

The DOUBLE BULL

TAPHOUSE • GRILL

BRICK OVEN FLATBREADS

Gluten-free dough available on request!

MARGHERITA **GO**

Red sauce, basil, fresh mozzarella - \$14

MUSHROOM **GO**

Arugula, roasted garlic cream sauce, mozzarella, caramelized onion - \$15

BUFFALO CHICKEN

Crispy chicken, buffalo-blue cheese sauce, pickled red onion, jack cheese, scallion - \$15

SAUSAGE + PEPPERONI **GO**

Red sauce, mozzarella, roasted peppers - \$15

BACON & FIG **GO**

Goat cheese, fig, caramelized onion, aged balsamic, arugula - \$15

GAMES

Grab a drink and play!

COMPLIMENTARY GAMES

Darts & Shuffleboard. (plus Bocce & Cornhole seasonally)
Please check in at the host stand when you're ready to play!

Trade in your ID for a set of darts or shuffle pucks.

COIN-OP GAMES

We have a rotating selection of vintage & new pinball machines, Bruins bubble hockey, & arcade games.

The change machine and ATM are located on the second floor.

SNACKS

SPICY CANDIED BACON **GF**
Sweet heat - \$9

GRILLO'S FRIED PICKLES
301 sauce - \$9

ONION RING TOWER
Spicy ketchup + chipotle aioli - \$10

WARM PRETZELS
Beer pub cheese, smoked sea salt
Single - \$7 Two - \$12

HOUSE CHILI **GF**
Beef + bean, pickled red onion,
Fritos, jack cheese - \$11

POUTINE
Maple glazed pork belly, cheese
curds, house gravy, fries - \$13

FRENCH ONION SOUP **GO**
Garlic crouton + Swiss cheese - \$9

BACON WRAPPED **GF**
FILET SKEWERS
House steak sauce - \$16

GENERAL TSO
CAULIFLOWER BITES
Sriracha lime cream, toasted
sesame - \$10

CHICKEN WINGS X 8 **GO**
Sauces: Buffalo, spicy Asian, or
Double Bull BBQ - served w/ carrot,
celery + blue cheese dressing - \$15

TOTS, YOUR WAY **GO**
Classic w/ sea salt, Heinz - \$6
Mexican street tots - \$9

POPCORN SHRIMP
Remoulade, lemon - \$15

PUPU PLATTER
Spicy candied bacon, fried pickles,
bacon wrapped filet skewers, BBQ +
Buffalo chicken wings, cauliflower
bites, assorted dipping sauces - \$39

NACHOS **GO**
BUILT TO ORDER
Corn tortilla chips, jack cheese &
house queso, pickled jalapeño,
black beans, pico de gallo,
guacamole, sour cream - \$15
ADD:
Shredded Chicken - \$5
Pork Carnitas - \$5
Chili - \$6

HAVE YOU VISITED OUR OTHER WEBBER
RESTAURANT GROUP LOCATIONS?

THE
BANCROFT
EST 2014



SCARLET OAK
TAVERN



BEER-->

Scan the QR code or go to
thedoublebull.com/beer

Follow us on Untappd.com!



WIFI--> Network: "The Double Bull - Guest"
Password: Bull,123

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies or dietary restrictions.

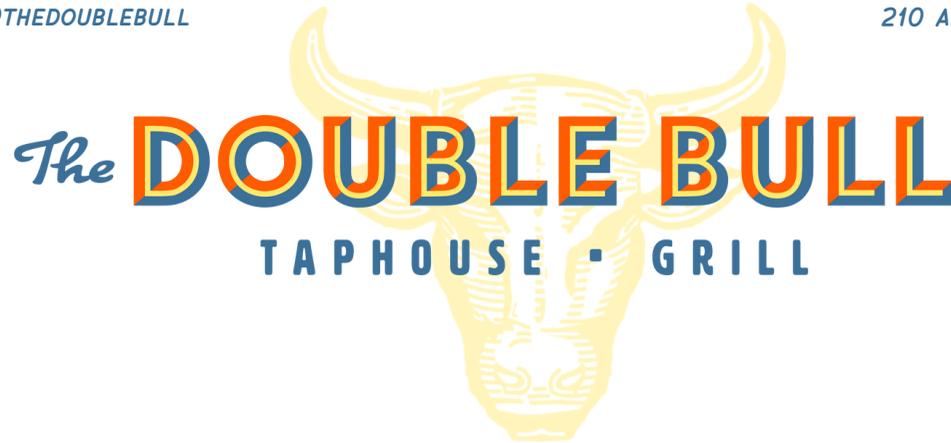
GF = Gluten-free

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Whenever available, our chefs use
Gibbet Hill Farm vegetables & greens.

FLIP OVER-->



HANDHELDS

Includes fries --> sub garden salad or caesar salad - \$3
gluten-free fries + breads available upon request

DOUBLE STACKED BURGERS

Two 4 oz Angus Beef patties*

BURGER No. 1 GO

American cheese, 301 sauce, lettuce, tomato, red onion, Grillo's pickles - \$16

BURGER No. 2 GO

Chili, cheddar, pickled jalapeños, Fritos, spicy ketchup - \$18

Add bacon to any burger - \$2

Add a fried egg to any burger - \$2

Sub meatless Impossible Burger (V) - \$4

SANDWICHES

FRIED CHICKEN

Buttermilk brined chicken thighs, whole grain honey mustard, cheddar, bacon, Grillo's pickles, fried shallots, sesame seed bun - \$16

BBQ PULLED PORK GO

Citrus slaw, Grillo's pickles, garlic aioli, crispy shallots, sesame seed bun - \$16

SOFT TACOS

3 tacos w/ chips + house salsa

Gluten-free corn tortillas on request.

FRIED FISH

Haddock, citrus slaw, chipotle aioli, pico de gallo, cotija, cilantro, lime - \$18

VEGETARIAN GO

Black bean, poblano + sweet potato, salsa verde, pickled red onion, guac, cilantro, lime - \$15

BURGER No. 3

Chef Ricky's creation, rotates occasionally. Ask your server!

BURGER No. 4 GO

Wild mushrooms, swiss, caramelized onions, roasted garlic aioli, arugula - \$17

STEAK TIP BOMB* GO

Chopped steak tips, salami, griddled peppers & onions, mushrooms, Swiss, garlic aioli, toasted brioche - \$22

TRUFFLE GRILLED CHEESE

Truffle cheddar, prosciutto, arugula, roasted tomatoes, fig vincotto, truffle aioli, griddled sourdough, tomato bisque - \$20

SHREDDED CHICKEN GO

Cotija, citrus slaw, pickled jalapeño, avocado cream, cilantro, lime - \$16

CARNITAS GO

Shredded braised pork, citrus slaw, pickled red onion, salsa verde, cotija, cilantro, lime - \$16

ENTREES

PAN-ROASTED STATLER CHICKEN GF

Skin-on pan-seared breast, crispy herb potatoes, Cipollini onions, green beans, lemon-tarragon pan jus - \$26

ATLANTIC SALMON* GO

Ancient grain pilaf, golden beets, Swiss chard, mustard cream + currant jam - \$25

DAY BOAT CASSEROLE

Shrimp, scallops, & lobster, sherry cream sauce, buttered ritz cracker crumble, mesclun greens salad - \$29

FISH + CHIPS

Beer-battered haddock, citrus slaw, fries, tartar - \$22

MUSSELS + FRIES GO

German pilsner, toasted baguette, roasted garlic aioli - \$20

BBQ PORK RIBS GO

Half rack, collard greens, mac n' cheese, house pickles, smoked cheddar & jalapeno cornbread, molasses butter - \$27

RIGATONI BOLOGNESE

Beef, pork & veal, parmesan, whipped ricotta, basil - \$21

CHICKEN POT PIE

Potato + veg - \$22

STEAKS & CHOPS

8 OZ FILET MIGNON* GO

Blue cheese crusted, truffle mashed potatoes, grilled asparagus, roasted Cipollini onions, Pinot Noir reduction - \$38

16 OZ BONE-IN N.Y. STRIP* GO

Mashed Yukon potatoes, creamed spinach, Béarnaise compound butter, crispy shallots, demi-glace - \$44

GRILLED STEAK TIPS* GO

House marinade, fries, mesclun salad - \$27

HERB ROASTED PORK CHOP* GF

Lemon-thyme brined, smoked cheddar grits, summer succotash, sweet & sour peppers, smoked ham hock-tomato jus - \$27

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GREENS

GARDEN SALAD GF

Romaine & mesclun, cucumber, radish, red onion, cherry tomatoes, carrots, avocado, white balsamic vinaigrette - \$12

CAESAR* GO

Romaine lettuce, garlic croutons, parmesan crisp - \$12

BURRATA & PROSCIUTTO GO

Maplebrook Farms burrata, prosciutto, arugula, crostini, fig vincotto - \$18

QUINOA BOWL GF

Kale, roasted sweet potatoes, dried blueberries, toasted seeds, smoked maple yogurt - \$14

TACO SALAD GF

Romaine, tortilla strips, black bean + corn salsa, jack cheese, pickled jalapenos, pico de gallo, guacamole, cilantro-buttermilk dressing - \$14

HYDRO BIBB WEDGE GF

North Country bacon, tomato, blue cheese, pickled red onion, green goddess - \$13

ADD-ONS:

Grilled Herb Chicken - \$7

Spice-Grilled Shrimp - \$8

White anchovies - \$1

Seared Salmon - \$12

Pork Carnitas - \$7

Steak Tips - \$13

DESSERTS

BROWNIE SUNDAE

Fudge sauce, caramel, whipped cream, ice cream - \$9

MASON JAR SHORTCAKE

Sliced strawberry champagne sauce, sponge cake, house whipped cream - \$12

FRIED DOUGH

Powdered sugar, chocolate sauce, raspberry sauce - \$9

CARROT CAKE

Cream cheese frosting - \$9

COOKIES & MILK

Chocolate chip - \$9

ICE CREAM GF

Two scoops: Chocolate, vanilla, & seasonal sorbet - \$4



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