THE YARD

STARTERS

PRETZEL 12.00
GIANT CRAFT PRETZEL SERVED WITH OUR HOUSE-MADE BEER CHEESE DIPPING SAUCE

CHICKEN WINGS 19.00
5 LARGE FULL WINGS -KOREAN SWEET & TANGY, BBQ, BUFFALO. SERVED WITH RANCH OR CLEMSON BLEU CHEESE DRESSING

BASKET OF FRENCH FRIES 8.00
HEAPING PORTION OF OUR YARD FRIES
WITH DALTON'S DUST (HERB GARLIC SPICE BLEND)
ADD HONEY MUSTARD, BEER CHEESE OR GRAVY +$3

PEEL AND EAT SHRIMP BUCKET $16.00 HALF POUND / $26.00 FULL POUND
LARGE EASY PEEL SHRIMP SEASONED AND SERVED WITH OUR HOUSE-MADE COCKTAIL SAUCE

MAC AND CHEESE 8.00
RICH DECADENT CHEESE MIXTURE WITH CRUMBLED BACON

SOUPS & SALADS

HOUSE CAESAR SALAD 13.00
ROMAINE, CROUTONS, PARMESAN CHEESE, CAESAR DRESSING
ADD, SHRIMP $8, CHICKEN $6, TRI TIP $10 *

SEASONAL SALAD 11.00
ARUGULA, ROASTED BEETS, APPLES, FETA CHEESE, CITRUS VINAIGRETTE
ADD AVOCADO $3, SHRIMP $8, CHICKEN $6, TRI TIP $10 *

SEAFOOD CHOWDER 13.00
CLAMS, BACON, POTATOES, CARROTS, CELERY, ONIONS, GARLIC, THYME, CREAM

TOMATO BISQUE 11.00
SERVED WITH HOUSE-MADE CROUTONS AND BASIL OLIVE OIL ADD GRILLED CHEESE SANDWICH $8

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

FROM THE GRILL

THE YARD BURGER * 15.00
HAND GROUND STOCK & BARREL BEEF FROM OUR BUTCHER, CHEDDAR, PICKLES, TOMATO, LETTUCE, ONIONS WITH OUR SPECIAL SAUCE. ADD, BACON $3, EXTRA PATTY $5

BBQ BACON MAC & CHEESE BURGER * 16.00
STOCK AND BARREL BEEF, SEASONING, BBQ SAUCE, CRUMBLED BACON, GOOEY MAC AND CHEESE

BUTCHER PRIME SWISS SHA'ROOM BURGER * 15.00
STOCK & BARREL GROUND BEEF WITH GRILLED MUSHROOMS ,SWISS CHEESE AND A HERB AIOLI

THE YARD BUFFALO FRIED CHICKEN SANDWICH 16.00
FRIED CHICKEN, SPICEY CLOW SLAW, CLEMSON BLUE CHEESE CRUMBLES, BRIOCHE BUN

PRIME RIB SANDWICH * 18.00
SHAVED PRIME RIB, HORSERADISH SAUCE DIPPED AU JUS

THE YARD RUEBEN 18.00
A JUICY PORTION OF CORNED BEEF, SAUERKRAUT AND RUSSIAN DRESSING, SERVED ON ANNIE'S RYE BREAD FROM ASHVILLE NC

FISH TACOS 16.00
THREE TACOS WITH GRILLED MARKET FISH, JALAPEÑO SLAW, PICKLED ONIONS, CHIPOTLE AIOLI, CORN TORTILLAS

BRATWURST 12.00
SAUERKRAUT, LUSTY MONK SPICY GRAIN MUSTARD

CHICKEN FINGERS 13.00
FOUR JUMBO CHICKEN FINGERS CHOICE OF HONEY MUSTARD OR BBQ

YARD DOG 8.00
ALL BEEF HOT DOG, BACON, PICKLED RED ONIONS, TOMATOES, PICKLES, YELLOW MUSTARD

GRILLED CHEESE 8.00
MELTED CHEESE ON SOURDOUGH BREAD
ADD CRUMBLED BACON $3.00

ALL ITEMS "FROM THE GRILL" ARE SERVED WITH YARD FRIES WITH DALTON'S DUST

101 N TOWNVILLE ST. SENECA SC

THE YARD

DRINKS

DRAFT BEER - ROTATING SELECTION - DOMESTIC / CRAFT 7 / 8

SOFT DRINKS 4
COKE, DIET COKE, COKE ZERO, SPRITE LEMONADE

WINE 10/38
CHARDONNAY, SAUVIGNON BLANC
CABERNET, PINOT NOIR

THE ORIGINAL GIUSEPPE CIPRIANI BELLINI 18

COCKTAILS

THE YARD COCKTAILS

THE CELLARED CAT 14
BULLEIT BOURBON, CAMPARI, FRESH LIME, TOPPED WITH GINGERBEER, GARNISH WITH DRIED LIME

RUM WITH A VIEW 12
LIGHT RUM, DARK RUM, COCONUT CREAM, FRESH LIME, BLUE CURACO, GARNISH WITH CHERRY AND DRIED PINEAPPLE

BASIL ON THE ALLEY 14
GIN, BASIL LIQUOR, LEMON TOPPED WITH CLUB SODA, GARNISHED WITH FRESH BASIL AND LEMON WHEEL

ST. ELDER'S SIN 13
VODKA, ELDERFLOWER LIQUOR, FRESH LIME, FRESH BLOOD ORANGE JUICE, TOPPED WITH GINGERALE, GARNISHED WITH A FRESH BLOOD ORANGE SLICE

LIMEWIRED 12
VODKA, FRESH LIME, GRENADINE, TOPPED WITH SPRITE , GARNISHED WITH CHERRY AND LIME

MEZCAL MIRAGE 11
MEZCAL, FRESH LIME, GINGERBEER, SPLASH OF GRAPEFRUIT, GARNISH FRESH JALEPENO AND LIME

MONKEY BUSINESS 11
RUM, COCONUT RUM, BANANA LIQUOR, CRAN JUICE, PINEAPPLE JUICE, GARNISHED WITH LIME AND DRIED PINEAPPLE

PURPLE REIGN 11
GIN, LEMON, LAVENDER SIMPLE SYRUP

TEQUILA TANTRUM 14
TEQUILA, GRAPEFRUIT, LIME JUICE, TOPPED WITH SODA WATER, GARNISHED WITH FRESH GRAPEFRUIT

LIQUOR

BOURBON & RYE
BULLEIT, BUFFALO TRACE, BULLEIT RYE, CROWN ROYAL, CROWN ROYAL APPLE

RUM
BACARDI, CAPTAIN MOGAN SPICED, BACARDI COCONUT

SCOTCH
JAMESON

VODKA
TITOS, GREY GOOSE

TEQUILA
CAS AMIGOS, DON JULIO, DON JUILO REPOSADO

GIN
BOMBAY SAPHIRE, TANQUERAY