

FOOD TRUCK

SCHILLING POMMES FRITES (FRIES)

A full pound of Russet potatoes cut thick in our kitchen. Twice-cooked for a crisp exterior with a soft middle. Your choice of dipping sauces: classic ketchup, house-made garlic mayo, or house-made truffle ketchup. 6

Extra sauce .50

Smother it in beer-cheese sauce! 1

Add jalapenos 1

POUTINE

Our take on a French-Canadian classic. A pound of Schilling Pommes Frites covered with house-made beef and chicken gravy, Cabot sharp cheddar chunks, topped with chives. 8

MILL ST SMASHBURGER

Two smash-grilled beef patties topped with American cheese, house pickles, shredded lettuce, and our house-made sauce on a challah bun. 10 Add Jalapenos 1

*Ask for additional condiments at the counter

BARBECUE PULLED-PORK SANDWICH

House roasted BBQ pulled pork, topped with our oil & vinegar-based coleslaw and house citrus-chipotle barbecue sauce, all piled on a challah bun. 10

Add beer-cheese sauce 1 Add Jalapenos 1

GERMAN BRATWURST

Traditional bratwurst cooked in our beer. Topped with cold sauerkraut and brown mustard. Served in a classic New England roll. 6 Add beer-cheese sauce 1

NORTH COUNTRY DOG

Local North Country Smokehouse hot dog served on a classic bun. A nostalgic, summertime favorite. ⁵ Add beer-cheese sauce ¹

*Ask for additional condiments at the counter

FOOD TRUCK HOURS Monday- Saturday 12pm – 8pm. Sunday 12pm-5pm

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