



BROTHERHOOD RAW BAR *

- 6 Wellfleet Oysters served with malt vinegar mignonette ... \$15.95
- 6 Iced Cherrystones served with horseradish cocktail sauce ... \$11.95
- 6 Black Tiger Shrimp served with horseradish cocktail sauce ... \$13.95
- Seafood Platter 3 Wellfleet oysters, 3 iced cherrystones,
3 Black tiger shrimp served with appropriate sauces ... \$18.95

SHARED PLATES

- BROTHERHOOD NACHOS ... \$9.95**
House fried tortilla chips, sliced onions, shredded lettuce, chopped tomatoes, fresh sliced jalapeños, Monterey jack cheese, sour cream and salsa fresca
Add Murray's Farm grilled chicken or grilled shrimp ... \$7.00
- STEAMED MUSSELS ... \$12.95**
White wine, garlic, tomato and fresh herbs
- FRIED POINT JUDITH CALAMARI ... \$10.95**
Tossed with honey-chili glaze and garlic aioli
- BAKED BRIE ... \$11.95**
Wrapped in puff pastry with raspberries and almonds
- ASSORTED ARTISANAL CHEESE PLATTER ... \$13.95**
Herb crusted Vermont goat cheese, Great Hill blue cheese, Grafton aged cheddar cheese and French Brie cheese
- GRILLED MEDITERRANEAN FLATBREAD ... \$15.95**
Oven roasted tomatoes, garlic and basil aioli, caramelized onions, rocket greens and feta cheese
- JEFF'S OVEN GRILLED GARLIC BREAD ... \$6.95**
Parmesan cheese, fresh herbs and roasted garlic
- COCONUT FRIED GULF SHRIMP* ... \$11.95**
Hand breaded served with sweet Maui chili dipping sauce
- BUFFALO WINGS ... 6 for \$7.95 / 12 for \$12.95**
With Great Hill blue cheese dipping sauce, celery and carrots
- HOT CHEESE DIP ... \$9.95**
Vermont cheddar cheese, cream cheese, Parmesan cheese, mushrooms, herbs and spinach with French bread croutons
- COCKTAIL SPARE RIBS & CORNBREAD ... \$12.95**
Pork ribs with Cisco brew BBQ sauce and salsa
- LOBSTER TACOS ... \$16.95**
Lobster tossed with salsa fresca, crushed avocado and chipotle crema in crispy corn tortillas
- BAKED CHERRYSTONES ... \$12.95**
Cilantro lime butter, bacon, jalapeño and cornbread crumbs

SOUPS & SALADS

- CHOWDER ... cup \$5.75 / bowl \$7.25
- LOBSTER BISQUE ... bowl \$9.75
- BAKED FRENCH ONION SOUP ... bowl \$7.75
- SEASONAL POTAGE ...cup \$5.75 / bowl \$7.25

Add to any of our specialty salads:

- Murray's Farm grilled chicken or grilled shrimp ... \$7.50*
- Herb crusted Vermont goat cheese or Great Hill blue cheese ... \$3.00*
- FIELD-GATHERED ORGANIC GREENS ... \$9.95**
Bermuda onions, grape tomatoes, cucumbers, pea shoots, spiced pecans and herb crusted Vermont goat cheese with honey sherry vinaigrette
- BroHo CAESAR SALAD ... \$7.95**
Roasted tomatoes, kalamata olives, Parmesan cheese garlic croutons and house-made Caesar dressing
- LOCAL FARMSTAND SALAD ... \$10.95**
A collaboration of in-season vegetables presented with a variety of garnishes
- CHICKEN MILANESE SALAD ... \$17.95**
Pan-fried panko crusted Murray's Farm chicken breast, rocket greens, balsamic glazed cippolini onions and shaved Parmigiano Reggiano cheese with balsamic and x.v.o.o. dressing
- CLASSIC COBB SALAD ... \$16.95**
Mixed greens, chopped bacon, hard boiled eggs, Great Hill blue cheese, avocado and grilled chicken breast with honey sherry vinaigrette
- SEARED TUNA SALAD ... \$18.95**
Sesame seared tuna, wasabi peas, marinated rice noodles, pea shoots, and organic greens with an orange sesame vinaigrette and wasabi aioli

HOUSE-MADE BURGERS *

Our Burgers are hand-made with All Natural certified Angus beef, charbroiled, served with onion, lettuce, tomato, a pickle spear and accompanied by Brotherhood curly fries and house-made coleslaw.

CHOICE OF CHEESES: Boursin, American, imported Swiss, Great Hill blue, mozzarella, Vermont cheddar or Vermont goat.

- BROTHERHOOD BURGER ... \$11.95**
- GRILLED VEGGIE BURGER ... \$10.95**
Made in-house with black beans, broccoli, onions and corn
- CISCO BEER BBQ BURGER ... \$12.95**
Smoked bacon and Vermont cheddar cheese
- CALIFORNIA BURGER ... \$12.95**
Avocado, lettuce, tomato, sprouts, fried onions and Monterey jack cheese
- PEPPER CRUSTED BURGER ... \$12.95**
Great Hill blue cheese and brandy shallot mayonnaise
- ITALIAN BURGER ... \$12.95**
Marinara sauce, fried mozzarella cheese and basil
- SOUTHWEST BURGER ... \$12.95**
Caramelized onions, tortilla crisps, Monterey jack cheese and chipotle mayonnaise

Substitute Murray's Farm hormone-free chicken for beef on any of our specialty burgers

SPECIALTY SANDWICHES

*Accompanied by Brotherhood curly fries and house-made coleslaw
All sandwich bread from DAILY BREADS of Nantucket*

- CAMBRIDGE STREET ... \$11.95**
Grilled zucchini, roasted peppers, grilled red onions, cremini mushrooms, mozzarella cheese and garlic aioli in a whole wheat wrap
- CENTRE STREET ... \$11.95**
Hand-carved turkey, Vermont cheddar cheese, coleslaw and Thousand Island dressing on grilled whole grain bread
- MAIN STREET ... \$13.95**
Mesquite marinated codfish, rice, beans, organic greens, salsa fresca, guacamole with chipotle cream in a whole wheat wrap
- ROSE LANE ... \$12.95**
Black Forest maple-cured ham, sliced tomato, bacon and Vermont cheddar cheese on Portuguese bread
- FAIR STREET ... \$11.95**
Classic hand-carved turkey club with cobb-smoked bacon, lettuce and tomato on toasted whole grain bread
- EASY STREET ... \$12.95**
Crispy Murray's Farm chicken, smoked bacon, romaine lettuce and Caesar dressing in a whole wheat wrap
- HULBERT AVENUE ... \$13.95**
Roast top round of beef, arugula, caramelized onion with a Great Hill blue cheese and horseradish aioli on whole grain bread
- CLIFF ROAD ... \$17.95**
Lobster B.L.T. served with fresh dill and a hint of Dijon mustard on whole grain toast
- BROAD STREET ... \$12.95**
Murray's Farm grilled chicken, prosciutto, rocket greens, tomato, mozzarella cheese and basil pesto aioli on focaccia

FRIED SEAFOOD PLATTERS

Accompanied by Brotherhood curly fries and house-made coleslaw

- CISCO BEER BATTERED FISH BASKET ... \$18.95**
Seasoned in house-made beer batter
- LOCAL CHATHAM COD ... \$18.95**
- GULF SHRIMP ... \$18.95**
- CHANNEL SCALLOPS ... \$19.95**
- COMBINATION PLATTER ... \$21.95**
Shrimp, cod, calamari and seasonal scallops

Before placing your order please inform your server if you or a member of your party has any food allergies.

** All beef is cooked to order. Consuming raw or undercooked meats or seafood may increase the risk of food borne illness.*

Except for Shared Plates, \$5.00 will be added to split an item.

Parties of 6 or more will have an 18% gratuity added.

The Brotherhood accepts cash, Visa or MasterCard.

THE BROTHERHOOD of THIEVES

508.228.2551 • Nantucket Island • www.brotherhoodofthieves.com

CRAFT BEERS ON TAP

All Beers on Tap ... \$7.00

CISCO BREWERS – Nitro Porter Nantucket, MA

BROOKLYN BREWERY - Amber Gold Brooklyn, NY

CISCO BREWERS – Bailey's Ale Nantucket, MA

ALLAGASH BREWING Co. – White Portland, ME

DOGFISH HEAD - (60 min.) I. P. A. Milton, DE

SAMPLING of 4 CRAFT BEERS ON TAP
4.5 oz each ... \$8.50

CRAFT BOTTLED BEER

BOMBERS

BROOKLYN BREWERY – Local #1 25.4 oz
Brooklyn, NY ... \$14.00

ALLAGASH BREWING COMPANY - Curieux 24.5 oz
Portland, ME ... \$18.00

ROCK ART BREWERY – “The Vermonster” 22 oz
Morrisville, VT ... \$14.00

ESTRELLA DAMM - Inedit 25.4 oz
Barcelona, Spain ... \$16.00

STANDARD 12 oz ... \$6.00

CISCO BREWERS - Whale's Tale Pale Ale Nantucket, MA

CISCO BREWERS – Sankaty Light Nantucket, MA

STONE BREWING Co. – Oaked Arrogant Bastard Escondido, CA

ROCK ART BREWERY – Whitetail Morrisville, VT

BREWERY OMMEGANG - Three Philosophers Cooperstown, NY

VICTORY BREWING Co. – HopDevil Downingtown, PA

PEAK ORGANIC BREWING Co. - Pale Ale Portland, ME

LAKEFRONT BREWERY – New Grist, gluten free Milwaukee, WI

ARTISANAL SOFT BEVERAGES

FENTIMANS – Victorian Lemonade ... \$5.00
Dandelion and Burdock ... \$5.00

Q-TONIC – Natural Peruvian Tonic ... \$4.00

IZZE – Sparkling Apple ... \$5.00
Sparkling Blackberry ... \$5.00
Sparkling Clementine ... \$5.00

CAPT'N ELLIS – Root Beer ... \$5.00

NANTUCKET NECTARS – Orange Mango ... \$5.00

The name of this bar & ordinary, The Brotherhood of Thieves, is taken from the title of an 1844 pamphlet written on Nantucket by Stephen S. Foster. The pamphlet vigorously attacked those who continued to support the institution of slavery, even as the tide of abolition rose. Diversity and strong opinion have always found a tolerant home on this island. During the Revolutionary War, Patriots, Tories, and Quaker pacifists co-existed here and pleaded, unsuccessfully, for neutrality.

A unique spirit developed here, one based on uncompromising independence and strength of character; a potent distillation of the early American genius defined, as much as anyone, by Benjamin Franklin-Folger, the son of Abiah Folger, and Maria Mitchell, a groundbreaker for women in American science. Today, on Nantucket, the idea, rugged individualism, personal liberty, and the fostering of eccentricity still exist and continues to thrive.

DINNER ENTREES

STARTING at 5:30 PM

LOCAL LITTLENECKS and SHRIMP SAUTE

House-made fettuccini pasta, roasted garlic, shallots, roasted tomatoes, spinach and Parmigiano Reggiano cheese
\$22.95

BLACKENED CENTER CUT SWORDFISH

Apple, cranberry slaw and warm sweet potato salad
\$23.95

BISTRO STEAK FRITES *

Sliced certified Angus sirloin, sautéed spinach, caramelized cippolini onions with a red wine Great Hill blue cheese demi glaze served with Parmesan garlic fries
\$26.95

CHATHAM DAY BOAT COD TYROLIAN

Sautéed roasted peppers, crispy fried onions, with a roasted yellow tomato fondue
\$24.95

MURRAY'S RANCH STATLER CHICKEN BREAST

Hormone-free chicken breast oven roasted in a crispy corn tortilla crust with fresh cilantro and corn salsa
\$21.95

BROILED CHATHAM SCROD or CHANNEL SCALLOPS

Traditional crumbs with roasted rosemary fingerling potatoes
\$22.95

NANTUCKET SEAFOOD STEW

Fresh seared codfish, local littlenecks, mussels, scallops, red jacket potatoes, corn and linguica in a vibrant tomato broth with carrots, leeks with roasted garlic aioli and French bread crouton
\$25.95

STEAMED ORGANIC ATLANTIC SALMON

Steamed in parchment paper with fresh dill, white wine, fennel, carrots and orange
\$23.95

SEASONAL FISH OF THE EVENING

Each evening the Chef takes the freshest fish available and prepares it with the fresh local ingredients

Price per market

OUR MISSION

We will use, whenever possible, the freshest, most local, organic, and natural ingredients. We do this in the belief these qualities will offer the best dining experience and compliment our careful consideration of a sustainable environment.

THANK YOU FOR BEING OUR GUESTS