

## SHARED PLATES



- BroHo Nachos** \$12.95  
House-fried tortilla chips, shredded lettuce, chopped tomatoes, jalapenos, jack cheese, sour cream, guacamole, salsa fresca
- Buffalo Wings** \$8.95 (6) | \$13.95 (12)  
Affinee Bleu dipping sauce, celery, carrots
- Fried Calamari** \$13.95  
Tossed with Thai chili glaze, garlic aioli
- Short Rib Quesadilla** \$13.95  
Slow-cooked short rib, black beans, salsa fresca, jack cheese, whole wheat tortilla, fresh guacamole, crispy tortilla strips
- ACK Tomato Bruschetta** \$14.95  
Local farm tomatoes, fresh basil, XVOO mozzarella, grilled house-made foccacia

### FEATURED ARTISANAL CHEESE

Served with traditional accoutrements  
Market Price

- Steamed PEI Mussels** \$16.95  
Dijon-cream sauce, fresh tarragon, grilled house-made focaccia

- Lobster Corn Dogs** \$17.95  
House-made with fresh claw and knuckle meat, jalapeno-sweet corn remoulade
- Daily Flatbreads** Market  
Daily preparations featuring fresh local ingredients
- Mediterranean Mezze** \$13.95  
House-made hummus, tzatziki, marinated olives, feta cheese, warm pita
- Saku Sliders** \$16.95  
Sesame-cruste marinated tuna, wasabi aioli, organic baby greens, pickled ginger, five-spice sweet potato fries
- Shrimp Tostadas** \$16.95  
House-fried tostada shells, tequila-marinated shrimp, black beans, jack cheese, lettuce, salsa fresca

### SOUPS

- Island Quahog Chowder**  
cup \$6.25 / bowl \$7.95
- Lobster Bisque** \$9.75
- French Onion Soup** \$8.75
- Seasonal Potage**  
cup \$5.75 / bowl \$7.25

### RAW BAR

*Served with cocktail sauce, mignonette, & lemon*

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| <p><b>Six Wellfleet Oysters</b> \$16.95</p> <p><b>Tuna Tartare</b><br/><i>Wonton nest, wasabi aioli, hoisin, pickled ginger</i> \$14.95</p> | <p><b>Six Local Littlenecks</b> \$14.95</p> <p><b>Raw Bar Platter</b><br/><i>Three oysters, three littlenecks, tuna tartare</i> \$19.95</p> |
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### FRIED SEAFOOD

*Served with fries, coleslaw, lemon, & house-made tartar sauce*

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| <p><b>Local Chatham Cod</b> \$20.95</p> <p><b>Seasonal Scallops</b> \$22.95</p> | <p><b>Black Tiger Shrimp</b> \$19.95</p> <p><b>Combination Platter</b> \$25.95</p> |
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## CRAFTED BURGERS

Our burgers are made with hormone-free Certified Angus beef.

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| <p><b>The Brotherhood Burger</b> \$13.95<br/>Our famous burger with all the standards</p> <p><b>Veggie Burger</b> \$11.95<br/>House-made with black beans, corn broccoli, and spices</p> | <p><b>Cisco BBQ Burger</b> \$14.95<br/>House-made BBQ sauce, cob-smoked bacon, Vermont cheddar</p> <p><b>Steakhouse Burger</b> \$14.95<br/>Horseradish aioli, caramelized onions, sautéed mushrooms, boursin</p> | <p><b>California Burger</b> \$14.95<br/>Avocado, pea shoots, fried onions, jack cheese</p> <p><b>Bayou Burger</b> \$14.95<br/>Blackening spices, red pepper remoulade, fried onions, Vermont cheddar</p> |
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- Accompaniments:** *House-made coleslaw, fries, and a local half-sour pickle*

You may substitute Murray's Farm hormone-free Chicken at no additional charge.

**The Lamb Burger** \$17.95  
House-ground lamb, demi glaze, Affinee Bleu, sweet potato fries

**Choice of cheeses:** *Imported Swiss, American, Boursin, Affinee Bleu, Jack, Vermont Cheddar, or Goat Cheese*

Lettuce, tomato, and onion by request.

### SPECIALTY SALADS

- Summer Greens** \$11.95  
Herb-cruste Vermont goat cheese, shaved fennel, strawberries, rocket greens, XVOO, balsamic glaze
- BroHo Caesar Salad** \$11.95  
Romaine lettuce, roasted tomatoes, kalamata olives, imported parmesan, garlic croutons, house-made Caesar dressing
- ACK Tomato & Burrata Salad** \$16.95  
Local farm tomatoes, imported buffalo Burrata, crispy prosciutto, sweet basil vinaigrette
- Chicken Milanese Salad** \$18.95  
Pan-fried chicken breast, arugula, roasted tomatoes, balsamic glazed cippolini onions, XVOO, red wine demi glaze
- Lobster Salad** \$21.95  
Fresh lobster claw and knuckle meat over baby greens, farm tomatoes, red onion, cucumber, hard-boiled egg, honey-sherry vinaigrette
- Seared Tuna Salad** \$20.95  
Sesame seared tuna, organic baby greens, cucumber, pea shoots, pickled ginger, wasabi peas, marinated rice noodles, orange-sesame vinaigrette

Add to any specialty salad:  
Murray's Farm Grilled Chicken ... \$6.50  
Grilled Black Tiger Shrimp ... \$8.50

### SPECIALTY SANDWICHES

*Served with BroHo Curly Fries, coleslaw, and a pickle*

- Smokehouse Reuben** \$13.95  
Slow-smoked corned beef, Imported Swiss, sauerkraut, Thousand Island dressing, marble rye bread
- Chicken Caesar Wrap** \$14.95  
Crispy Murray's Farm chicken, romaine lettuce, bacon, house-made Caesar dressing, wheat wrap
- Turkey Club** \$13.95  
Classic hand-carved turkey with cob-smoked bacon, mayonnaise, lettuce, tomato, toasted wheat bread
- Chicken Focaccia** \$14.95  
Murray's Farm grilled chicken, prosciutto, arugula, tomato, mozzarella cheese, basil aioli, focaccia
- Fish Burrito** \$15.95  
Tequila marinated local cod, organic baby greens, black beans, rice, salsa fresca, chipotle crema, wheat wrap
- Lobster Roll** \$19.95  
Fresh lobster claw and knuckle meat, organic baby greens, grilled New England style hot dog bun

#### OUR MISSION

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

Thank you for being our guests!

## SIDES

BroHo Curly Fries \$4.95	Sweet Potato Fries \$5.95
Seasonal Vegetables \$5.95	Petit Salad \$6.95

## KIDS

*You may substitute Seasonal Vegetables or Applesauce for BroHo Curly Fries.*

Grilled Cheese Served with fries and a pickle \$9.95	Chicken Fingers Served with fries and coleslaw \$10.95
Cheese Pizza Marinara and mozzarella \$9.95	Fish & Chips Fries, tartar sauce, and coleslaw \$11.95

## DESSERTS

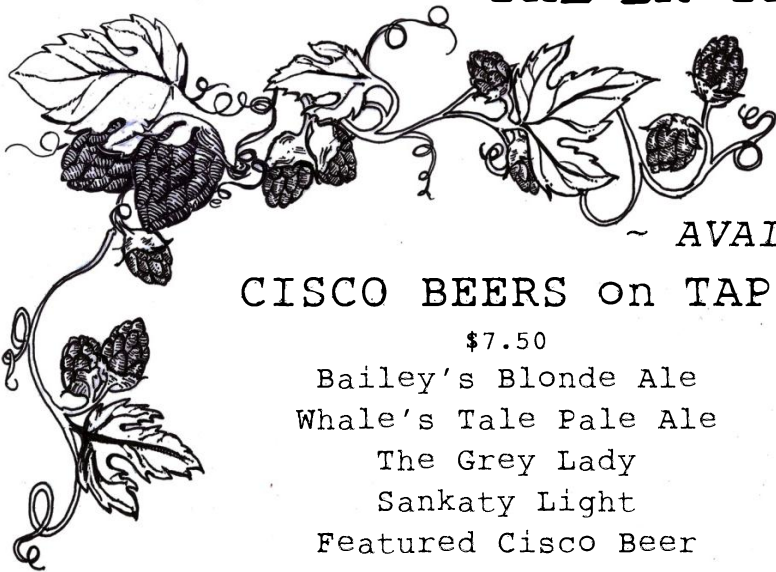
Stout-Chocolate Mousse \$8.00	Three-Berry Trifle \$8.00
The Blondie of Thieves \$8.00	"Cotton Candy" Kids' Sundae \$6.00

All desserts are made in house. We serve locally produced ice cream.

## ARTISANAL SODAS & WATERS

FENTIMANS	Victorian Lemonade	\$5
FENTIMANS	Dandelion & Burdock	\$5
SPINDRIFT LOCAL	Cran-Raspberry	\$4
SPINDRIFT LOCAL	Half & Half	\$4
SPINDRIFT LOCAL	Orange-Mango	\$4
CAPT'N ELI'S	Root Beer	\$5
AQUA PANNA 500mL	Italian Spring Water	\$5
SAN PELLEGRINO 500mL	Italian Sparkling Water	\$4

## THE BROTHERHOOD BIERGARTEN



~ AVAILABLE ON THE PATIO ~

### CISCO BEERS on TAP

\$7.50

Bailey's Blonde Ale
Whale's Tale Pale Ale
The Grey Lady
Sankaty Light
Featured Cisco Beer

### 888 DISTILLERY

Hurricane Rum	Gale Force Gin
Cranberry Vodka	Orange Vodka
Vanilla Vodka	Blueberry Vodka
Regular Vodka	

### NANTUCKET VINEYARD

SAMPLING of FIVE CISCO BEERS  
4.5oz each ... \$10

### CISCO OFF THE TAP

Pechish Woods Oaked Ale 22oz	\$13
Cherry Woods Oaked Ale 22oz	\$13
Captain Swain's Stout 22oz	\$12

	Glass	Bottle
Peach Wine	\$9	\$32
Cranberry Wine	\$9	\$32
Pinot Gris	\$9	\$32
Chardonnay	\$11	\$39
Sailor's Delight	\$12	\$45

## CISCO TAPAS HAPPY HOUR

2:00PM - 5:00PM at The Brotherhood Biergarten  
\$5 each

Oyster Shooter Cocktail sauce, vodka, lemon Pair with Bailey's Blonde Ale	Spiced Sweet Potato Fries Voodoo dipping sauce Pair with The Grey Lady
Bacon-Wrapped Tots Maple-mustard dipping sauce Pair with Whale's Tale Pale Ale	Smokehouse Slider Cisco BBQ sauce, coleslaw Pair with Moore Porter
Mini Hot Dog Smoked grain mustard Pair with Sankaty Light	

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 of rugged individualism, personal liberty, and the fostering of eccentricity still exists and continues to thrive.

Jeffrey L. Knab, Director of Operations | Christopher M. Hinds, Sous Chef

Let us throw your next party! We offer everything from cocktail receptions to multi-course seated dinners.

CALL 508.228.2551 FOR MORE INFORMATION!

Before placing your order please inform your server if you or a member of your party has any food allergies. Consuming raw or undercooked foods may increase the risk of food borne illness. A gratuity of 18% will be added to parties of six or more.

508.228.2551 | www.brotherhoodofthieves.com | Cash, Visa, and MasterCard Accepted