



APPETIZERS

new england clam chowder (cup) \$8 (bowl) \$11;

with cherrywood bacon & sea salt cracker add tater tots +3

crispy brussel sprouts \$14

garlic thyme aioli, sunflower seeds, bacon bits, pickled onion

cornbread \$10

cinnamon honey butter

fried pickles \$12

served with chipotle ranch

fried green tomatoes \$13

sriracha crema & bacon bits

buffalo cauliflower \$14

crispy with scallions & blue cheese crumbles; served with blue cheese

pretzels & IPA beer cheese \$15

served with housemade beer cheese

loaded nachos \$16

tortilla chips, jack cheddar, charred corn, pico, black beans, sour cream add guacamole +\$3 | pork, chicken (crispy, grilled or smoked pulled) +\$8 smoked brisket +\$9

hot to tot \$ 16

tater tots, pulled pork, jack cheddar, caramelized onions, jalapeños, salsa roja, sour cream

southwest egg rolls \$14

smoked pulled chicken, jack cheese, charred corn, black beans; chipotle ranch

wings (one pound) \$16

tenders (half pound) \$14

sweet teriyaki, buffalo, honey sriracha, dry rub or house bbq served with blue cheese

TACO BOARD

3 flour tortillas served with spanish rice or swap for \$1.50 /

pulled pork \$17 \$2.50 Try it bowl-style!

smoked pulled hot honey pork, black beans, corn, cotija, lime wedges

brisket \$19

smoked chopped brisket, pico, cotija cheese, sriracha crema

chicken \$17

smoked pulled chicken, salsa roja, lettuce, jack cheddar, sour crema

buffalo cauliflower \$16

crispy buffalo cauliflower, blue cheese crumbles, diced tomato, shredded lettuce, pickled onion; side blue cheese

shrimp \$18

seasoned shrimp, red cabbage slaw, guacamole, honey lime aioli

fish \$19

fried haddock, mango jalapeño salsa, sweet soy, shredded lettuce

pork belly \$18

crispy pork belly, lettuce, diced tomato, cotija, garlic thyme aioli

SMASH BURGERS

two 3 oz smashed beef patties - served with lettuce, tomato, pickles & fries add a 3rd patty +\$6; swap your fries \$1.50 / \$2.50; GF bun \$3

hamburger \$15

add cheese +\$1 american, cheddar, pepper jack, swiss, blue cheese crumbles, pimento spread, whipped goat

something else +\$1 caramelized onions, jalapeños, sunny egg

top it off +\$3 bacon, portobello mushroom, pulled pork, guacamole, chopped brisket

the shed \$17

american cheese, caramelized onions, shed sauce

the caveman \$21

pulled pork, bacon, sunny egg, cheddar cheese

rodeo burger \$20

crispy pork belly, onion strings, pimento cheese spread

the spicy \$18

pepper jack, jalapeños, bacon, volcano sauce

cali style \$19

choose one: grilled or crispy chicken - portobello - beef - salmon +\$6 guacamole, sliced cucumber, red onion, garlic thyme aioli

portobello mushroom (v) \$16

roasted red peppers, arugula, herb whipped goat cheese, garlic thyme aioli

MAINS

skillet mac & cheese \$17

herb buttered, toasted breadcrumbs, pasta, housemade cheese sauce

add: tomato (+\$2) bacon (+\$3) broccolini (+\$5) pulled pork - buffalo, bbq or smoked chicken - portobello - crispy pork belly (+\$8) chopped brisket (+\$9)

chicken & waffle \$19

belgian waffle, crispy chicken tenders, bacon, vermont maple syrup, fries

combo one: one protein \$24* combo two: two proteins \$32*

pulled pork - chopped brisket - st. louis style ribs*(+\$4) - steak tips smoked pulled chicken - crispy pork belly - lime marinated shrimp skewer

served with cornbread, bbq baked beans, spanish rice swap your spanish rice \$1.50 / \$2.50

steak tips \$29

12 oz marinated tips, fries, sautéed broccolini

blackened salmon \$28

mango jalapeno salsa, pickled onions, spanish rice, sautéed brussels

fish & chips \$24

fried haddock, fries, tartar sauce, lemon wedge, kaleslaw

GREENS

add the following: smoked pulled, grilled or crispy chicken; hamburger, pulled pork, portobello, fried green tomatoes (+\$8) brisket (+\$9) salmon, lime marinated shrimp skewer, steak tips (+\$10)

house \$12

mixed greens, cucumber, red onion, tomato, carrot, balsamic

caesar \$14

romaine, shaved parmesan, garlic croutons, caesar

southwest \$16

mixed greens, cotija cheese, charred corn, pico, crispy tortilla strips, cucumber, black bean, pickled onion, chipotle ranch

arugula \$14

arugula, pickled onion, shaved parmesan, prosciutto cracklings, champagne vinaigrette

turn any salad + protein into a wrap sandwich with fries chicken, burger, pork, portobello, tomatoes wraps +\$4; brisket wrap +\$5; salmon wrap, shrimp or steak wrap \$6

SANDWICHES

served with french fries or swap your side \$1.50 / \$2.50; GF bun \$3 turn any sandwich into a wrap

bbq sandwich - choose chopped brisket (\$18), pulled pork (\$16) or pulled smoked chicken (\$16)

grilled bun, pickles, house bbq

chicken sandwich \$18

crispy or grilled, honey chipotle mayo, pickles, lettuce & tomato

pastrami \$18

shaved pastrami, swiss, shred sauce, pickles, caramelized onions, grilled sourdough

smoked chicken salad sandwich \$17

smoked pulled chicken thighs, swiss, bacon, garlic thyme aioli, lettuce, tomato, grilled sourdough

the melt \$18

chopped ground beef, american & cheddar, bacon bits, caramelized onions, pickles, chipotle ketchup, grilled sourdough

the clucker \$18

crispy or grilled buffalo chicken, bacon, lettuce, tomato; side blue cheese

fish sandwich \$19

fried haddock, lettuce, tomato, grilled bun; side kaleslaw, tartar, lemon

Before placing an order - Please inform your server if a person in your party has a food allergy. The consumption of raw or uncooked foods may increase your risk for food borne illness.

All food from fryer may be cross contaminated with gluten, egg, dairy & animal protein including shellfish & fish

RIVERSHED

BBQ • BURGERS • CRAFT BEER

MENU

781-378-2438



SHED KIDS

\$12 | served with fries & soda

- cheeseburger
- hamburger
- chicken tenders
- hot dog
- lil fish n' chips
- grilled cheese
- macaroni & cheese



SIDES

mixed green salad; caesar salad; bbq baked beans; kaleslaw; spanish rice; french fries

\$7

sweet potato fries; mac & cheese; onion rings; tater tots; sautéed broccolini; sautéed brussels; parmesan truffle fries

\$9

WINE LIST

RED

silver palm \$11 glass | \$42 bottle

cabernet - california 2020 ; blackberries, cherries, cocoa, oak

treana \$16 glass | \$62 bottle

cabernet - paso robles 2021 ; warm vanilla, coffee, black cherries

banshee \$12 glass | \$46 bottle

pinot noir - sonoma valley 2020 ; pomegranate, oak, thyme, vanilla

cantina valle triana \$10 glass | \$38 bottle

montepulciano - italy 2020 ; plum, raspberry, warm baking spice

foxbrook \$8 glass | \$32 bottle

merlot - california 2020 ; dark fruit, vanilla spice, chocolate

WHITE

landmark \$12 glass | \$46 bottle

chardonnay - sonoma valley 2019 ; buttery, pear, golden apple

la crema \$13 glass | \$50 bottle

chardonnay - sonoma valley 2021 ; apple, tangerine, pineapple

benvolio \$9 glass | \$34 bottle

pinot grigio - italy 2021 ; white peach, rosewater, citrus, pear

tohu \$11 glass | \$42 bottle

sauvignon blanc - new zealand 2022 ; green apple, lime, tropical

foral \$10 glass | \$38 bottle

alvarinho - portugal 2022 ; grapefruit, white peach, lemon, apple

romance \$12 glass | \$46 bottle

rose - france 2021 ; strawberry, cherry blossom, peach, citrus

SPARKLING

jeio \$10 glass | \$38 bottle

prosecco - italy ; apricot, pear, citrus, grapefruit, honey, biscuit

N/A DRINKS

coca cola, diet coke, sprite, gingerale, iced tea, lemonade \$3.50

IBC Bottled Root Beer \$3.50

Goslings Ginger Beer \$3

Speedwell Nitro Brew Coffee \$8

When Life Gives You Lemons \$5

lemonade, choice of: raspberry, blood orange, lavender, strawberry, pomegranate, guava, watermelon

Virgin Richard \$5

raspberry puree, lime, sprite

Sober Sunset \$5

pineapple, lime, blood orange, ginger beer

COCKTAILS

the cape cod \$12

espolon blanco, cointreau, lime, honey simple, cranberry, salt rim

gone apple picking \$13

stoli karamel, high limb hard cider, lemon, ginger beer

sheddy tea \$10

deep eddy sweet tea and lemonade

blackberry bourbon lemonade \$14

bulleit bourbon, muddled blackberries, lemon, simple, soda

cadillac \$16

casamigos reposado, grand marnier, lime, agave, salt rim

apple cider sangria \$14

pinot grigio, apple cider, stoli karamel, cranberry, orange, ginger ale

grapefruit thyme mule \$12

titos, grapefruit, thyme simple, lime, ginger beer

honey smash \$12

makers mark, honey simple, lemon, on the rocks

ginger pear martini \$12

absolut pear, koval ginger, lemon, simple

pumpkin espresso martini \$14

stoli vanilla, kahlua, boston coffee liqueur, speedwell nitro brew, pumpkin

spicy cowgirl \$12

dulce vida pineapple jalapeno, aperol, blood orange puree, lemon, lime, agave, tajin rim

red sangria \$13

red wine blend, stoli raspberry, triple sec blueberry, pineapple, sprite

raspberry lime richard \$10

titos, raspberry puree, lime, sprite

build your own margarita \$12

espolon blanco, triple sec, lime, agave, your choice of: pineapple, guava, raspberry, blood orange, strawberry, pomegranate, watermelon