

## FROM THE BEGINNING

### SOUP OF THE DAY

ask about our soup of the day cup... 7 bowl... 9.50

### MEAT CHILI

beef, pulled pork, brisket, three beans, cheddar cheese, sour cream & cornbread crumbs cup... 10.50 bowl... 13 + toasted ciabatta or corn bread... 2

### VEGETARIAN CHILI (V)

seitan, beans, cheddar cheese & cornbread crumbs cup... 9 bowl... 11.50 + toasted ciabatta or corn bread... 2

### PRETZEL STICKS (V)

sea salt, coarse black pepper with pilsner beer cheese, spicy mustard & charred onion aioli... 14.50

### COCONUT CHICKEN NEW!

(5) crispy coconut-crusted chicken tenders served with kani salad & a tangy pineapple glaze on the side for dipping... 19 Kani Salad contains dairy, egg & sesame seeds.

### MOM'S PICKLES (V)

golden-fried, tempura battered pickle spears with cajun breadcrumbs served with chipotle mayo sauce... 14.50

### BRUSSELS SPROUTS & CARROTS (V)

sautéed brussels sprouts & carrots in a flavorful broth with beer-soaked onions, roasted garlic, sesame seeds & a buttery sweet vinegar glaze... 14.50

### CASA STREET CORN (V) (GF)

sweet corn, creamy lime mayonesa, cotija cheese, red onions, jalapeño, cilantro & chili tajin, garnished with lime... 13

### CRISPY ONION RINGS (V)

breaded & fried onions served with pilsner beer cheese & MudHen sauce... 14.50

### HEN CHIPS (V) (GF)

thinly sliced potatoes flash fried & hen seasoned served with herb ranch, malt vinegar aioli & devil's mustard... 13

### BEER CHIP NACHOS

hen potato chips topped with cheddar, pilsner beer cheese, chipotle crema, pico de gallo & shredded lettuce... 16.50 + pulled pork, bbq pulled chicken, meat chili or brisket... 8.50 + crab meat... 11

### AHI TUNA

6oz sesame seed crusted ahi tuna, seaweed salad, wasabi & teriyaki glaze... 19.50

### COLDWATER MUSSELS

steamed with MudHen IPA, garlic, grated parmesan cheese, lemon, roasted tomatoes & crostini... 20.50

### FRESH OYSTERS (GF)

(6 or 12) cape may salts on the half shell, smoked onion mignonette & horseradish lemon... market price

### GRILLED OYSTERS (GF)

(6) grilled oysters topped w/ grated parmesan cheese, mozzarella cheese & lemon thyme sauce... market price

### SOUTHERN FRIED OYSTERS

(12) southern fried oysters, cherry peppers, blistered cherry tomatoes, spicy ketchup, citrus zest & pickled veggie tartar... market price

### WINGS COMBINATION ONLY

(12 or 24) fresh bone-in chicken wings with your choice of **smoked, classic buffalo butter, korean bbq, parmesan garlic** or **sriracha honey** served with mixed celery & carrots and bleu cheese dressing... market price

### PORK CORNISH

(6) homemade pastries filled w/ roasted pork, cheddar cheese, roasted corn, cream cheese & homemade bbq sauce served w/ pilsner beer cheese & spicy ketchup... 15.50

### CHEESESTEAK CORNISH

(6) homemade pastries filled with chopped ribeye steak & american cheese served w/ cheese sauce... 16.50

### SMOKED PORK BELLY

smoked pork belly, grilled pineapple, sliced jalapeño, cilantro with bourbon pineapple... 18

### HOT HONEY SLIDERS

(3) fried chicken with mayo, honey sriracha & pickle... 15.50

### BUFFALO CAULIFLOWER BITES (V)

beer-battered cauliflower tossed in classic buffalo sauce, topped with celery, carrots & crumbled bleu cheese, served with a side of bleu cheese dressing... 14.50

### CRAB, SPINACH & ONION DIP (GF)

crab meat, cheddar cheese, sautéed spinach & minced onions, served with hen chips & crostini... 19.50

# MUDHEN

WILDWOOD, NEW JERSEY

BREWING CO.

## SALADS & BOWLS

**CAESAR (V)** romaine, crostini, cherry tomatoes & shaved parmesan in a caesar dressing... 14

**HEN HOUSE (V)** spring mix, cucumbers, carrots, red onions, cherry tomatoes & crostini served with side of balsamic vinaigrette dressing... 12

**WEDGE CAPRESE** iceberg lettuce, bacon, tomatoes, mozzarella, crumbled bleu cheese, crispy buttermilk onions, drizzled with pesto italian vinaigrette & balsamic glaze... 18.50

**BLACK & BLEU STEAK** grilled 8oz seasoned new york strip steak, romaine lettuce, red onions, bleu cheese crumbles, avocado, tomatoes & croutons tossed in a homemade bleu cheese dressing... 25

**HIPPIE CHICK (V)** spring mix, roasted red peppers, herb garbanzo beans & onions, cucumbers, shiitake mushrooms, sweet potatoes, ancient grains & onions, california candied walnuts, roasted sweet corn & roasted red pepper raspberry walnut vinaigrette... 19.50

**BURRATA BEET (V) (GF)** 4oz burrata, roasted beets, arugula, tomatoes drizzled with a balsamic glaze & pesto italian vinaigrette... 18.50

**SMOKEHOUSE GINGER SALAD (GF)** spring mix, carrots, red onion, cherry tomatoes, cucumbers & 12 hours smoked brisket with sesame ginger dressing... 24

**CHIPOTLE SALMON SALAD (GF) NEW!** spring mix, roasted sweet corn, avocado, chopped red onion, fresh strawberry, black beans, cotija cheese with cilantro vinaigrette dressing, drizzled with balsamic glaze & topped with chipotle grilled salmon... 25

## TOP it OFF

GRILLED OR BLACKENED SHRIMP...8 GRILLED OR BLACKENED SALMON...10  
GRILLED OR BLACKENED CHICKEN...6 NEW YORK STRIP STEAK...12

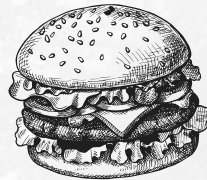
## TACOS

SERVED COMPLETE WITH YOUR CHOICE OF ONE PROTEIN

(3) tacos with your choice of one protein served with green & red cabbage, diced tomatoes, pickled red onions, cotija cheese & spicy chipotle lime crema on soft corn tortillas.

**blackened shrimp, blackened mahi,**  
or **smoked brisket (GF)**... 18.50

## BURGERS



SERVED WITH HEN CHIPS & A PICKLE  
FRENCH FRIES +3  
ONION RINGS +4  
HOUSE SALAD +3.5

GLUTEN FREE BUN IS AVAILABLE

### MUDHEN BURGER

8oz black angus beef, beer-soaked onions, fresh mozzarella, pilsner beer cheese, crispy buttermilk onions, lettuce tomato & red onions on brioche... 17.50

### JERSEY MAN

8oz black angus, taylor pork roll, fried egg, american cheese, lettuce, tomato & red onion on brioche... 18.50

### FUNGUY

8oz black angus beef, mushrooms, goat cheese, garlic aioli, arugula & red onion on brioche... 18.50

### BLACK BEAN (V)

homemade black bean burger, avocado, boursin cheese, charred onion aioli, lettuce, tomato, & red onion on brioche... 17.50

### THE UNCLE GEORGE

smashed patties, yellow american cheese, lettuce, tomato, red onion, bacon & signature sauce on brioche bun... 18.50

### THE IMPOSSIBLE (V)

100% plant based vegan & gluten free burger with lettuce, tomato & red onion (vegan) on a gluten free bun (vegetarian)... 18

## SANDWICHES

SERVED WITH HEN CHIPS & A PICKLE.  
FRENCH FRIES +3, ONION RINGS +4, HOUSE SALAD +3.5

GLUTEN FREE ROLL IS AVAILABLE

### BRISKET SANDWICH

12-hour slow smoked brisket, pepper jack cheese, coleslaw & homemade bbq sauce on brioche... 18.50

### BBQ PULLED PORK SANDWICH

slow roasted pork served with cheddar cheese, pilsner beer cheese & coleslaw topped with homemade bbq sauce on brioche... 16.50

### SPICY CHICKEN SANDWICH

homemade spicy fried chicken, lettuce, red onion, tomato & yellow american cheese on brioche with chicken dipping sauce... 17

### CRAB CAKE

fried crab cake, tartar sauce, charred lemon, lettuce, tomato & red onion on brioche... market price (broiled upon request)

### CHICKEN PESTO PANINI

grilled chicken breast, homemade pesto sauce, grilled zucchini, roasted tomato & provolone cheese on ciabatta bread... 17

### PORTOBELLO PANINI (V)

grilled portobello mushrooms, roasted red peppers, roasted garlic & spinach, grilled zucchini, provolone cheese & chipotle mayo on ciabatta bread... 17.50

### CHEESESTEAK

shaved ribeye, caramelized onions, mushrooms, provolone & american cheese on a long roll... 16.50

### CUBAN

smoked ham, pulled pork & swiss cheese smothered in a tangy mayo w/ sliced sweet pickles on pressed ciabatta bread... 17

### STACKED PASTRAMI REUBEN

melted swiss cheese & sauerkraut on grilled marble rye with russian dressing... 17.50

### SHRIMP PO' BOY

crispy fried shrimp served on a toasted ciabatta bread with shredded lettuce, sliced tomato, red onions, coleslaw and Po' boy cream sauce... 18

### BEER BATTERED COD

citrus & herb dusted, flash fried & beer battered cod with lettuce, tomato, red onion & pickled veggie tartar sauce on brioche... 17.50

### MUDHEN FAJITA

(2) smoked brisket, onions, green & red peppers, cheddar cheese & salsa verde on 6" flour tortillas... 18

**DUE TO THE SIZE OF OUR MENU & THE VARIETY OF ITEMS PREPARED FRESH TO ORDER, FOOD WILL BE SERVED AS IT'S READY.**

Items & prices are subject to change without notice. PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

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

## BBQ PLATTERS

ALL BBQ PLATTERS SERVED WITH BAKED BEANS, COLESLAW & CORNBREAD  
MADE WITH GLUTEN-FREE BBQ SAUCE

### SMOKED RIBS

st. louis-style smoked ribs seasoned with bbq spice & homemade bbq sauce  
half rack... 23 full rack... 34

### SMOKED PULLED PORK

slow smoked pulled pork topped with homemade bbq sauce  
1/2 lb... 24

### SMOKED BRISKET

12-hour slow smoked brisket seasoned with bbq spice, homemade bbq sauce  
1/4 lb... 26 1/2 lb... 37

### SMOKED WINGS COMBINATION ONLY

(12) fresh bone-in chicken wings smoked & served with your choice of **classic buffalo butter, korean bbq, parmesan garlic** or **sriracha honey** with mixed celery & carrots and bleu cheese dressing... market price

### TWO'S A FEAST

**SERVES 2** COMBINATION ONLY  
1/4 lb smoked brisket, 1/4 lb bbq pulled pork, full rack of ribs & two hot dogs on potato buns topped with our secret sauce & onions... 65

## ENTREES

SERVED COMPLETED

### KOREAN SALMON

8oz grilled or blackened salmon, grilled shrimp & rice noodles served with ginger orange sauce, kimchi slaw & scallions... 32

### FISH & CHIPS

12oz citrus, herb dusted, flash fried & beer battered cod served with tartar sauce, coleslaw & your choice of hen chips, seasoned fries or onion rings... 24

### MUDHEN PASTA

shrimp, mussels, & chopped clams in homemade marinara with scallions & parmesan cheese served over linguini... 36

### LILIANA'S U-PEEL SHRIMP (GF)

(12) u-peel it shrimp, pilsner beer, old bay, cajun butter & lemon served with sweet butter corn, baked beans & cornbread... 28.50

### RED SNAPPER (GF)

8oz red snapper fillet, green peas, carrots, cilantro, ginger & coconut curry served with jasmine white rice... 34

### MUDHEN KEBAB COMBINATION ONLY

sesame ginger brisket, general tso shrimp & chicken with grilled pineapple, shiitake mushrooms, red onions, red & green peppers served with potato salad... 28.50

## PRIME CUTS

ALL PRIME CUTS ABOVE SERVED WITH CHOICE OF TWO SIDES: COLESLAW • GREEN BEANS  
RED BLISS POTATOES • FRENCH FRIES • POTATO SALAD • BAKED BEANS • CORNBREAD • SWEET BUTTER CORN  
UPGRADE SIDES +4: BABY BROCCOLINI

### T-BONE STEAK (GF) NEW!

14oz tender cut topped with cowboy butter... market price

### RIBEYE STEAK (GF)

14oz angus prime ribeye steak topped with garlic rosemary herb butter... market price  
+ crab meat... 11 + grilled shrimp... 8

### BEEF SHORT RIBS

smoked & marinated beef short ribs with homemade bbq sauce... market price

### CIDER GLAZED PORK CHOP NEW!

juicy, grilled pork chop topped with a warm apple cinnamon sauce... 36

## SIDES

### HEN HOUSE SIDE SALAD (V)

spring mix, romaine, cucumbers, carrots, red onions & cherry tomatoes served with side of balsamic vinaigrette dressing... 6.50

### CAESAR SIDE SALAD (V)

romaine, cherry tomatoes & shaved parmesan tossed in a Caesar dressing... 7.50

### COLESLAW (V) (GF)

green & purple cabbage, shredded carrots, pickled onions, kale & creamy mayo dressing... 5.50

### BAKED BEANS (GF)

beans baked in brown sugar, molasses, bacon, smoked brisket & pulled pork... 5

### BABY BROCCOLINI (V)

sautéed sweet & tender broccolini with garlic, butter, crushed red pepper & parmesan cheese... 10.50

### CORNBREAD (V)

northern-style cornbread served with honey butter... 4.50

### HEN CHIPS (V) (GF)

thinly sliced potatoes, flash fried & hen seasoned... 5

### RED BLISS POTATOES (V) (GF)

roasted red skin potatoes seasoned with rosemary, butter & garlic... 6.50

### POTATO SALAD (V) (GF)

chopped red skin potatoes, eggs, celery, sour cream, red onions & mayo... 6.50

## MAC & CHEESE

### CLASSIC (V)

béchamel cheese sauce & buttered breadcrumbs... 16

### CRAB

jumbo lump crab meat with béchamel cheese sauce & buttered breadcrumbs... 27

### BACON & JALAPEÑO

bacon crumbles, chopped jalapeño with béchamel cheese sauce & buttered breadcrumbs... 19

### BBQ MEAT LOVER

pulled pork, bbq pulled chicken, smoked brisket, homemade bbq sauce, béchamel cheese sauce & buttered breadcrumbs... 24

### TOP it OFF

GRILLED OR BLACKENED SHRIMP...8  
GRILLED OR BLACKENED CHICKEN...6



## OUR STORY



Located in the heart of New Jersey's most southern barrier island, MudHen Brewing Company is Wildwood's first craft beer destination. This refurbished motorcycle dealership, turned brewpub, which opened in April of 2018, now houses a 15-barrel brewhouse with 300 barrels of fermentation space.

Local Brewmaster, Tony Cunha, utilizes a decade's worth of professional experience to create a variety of craft beer styles that appeal to a wide range of palates.

A foundation of five core brands provides craft beer enthusiasts with consistently delicious liquid that showcases an obvious passion for excellence. Complimenting these proven staples are seasonal & annual offerings that span the ever-evolving American brewing landscape using only the highest quality ingredients available.

MudHen Brewing Company brings southern-inspired BBQ with a hint of local flare to the heart of Wildwood, New Jersey. We start with top quality meats and hand-rub them with fresh spices, sometimes featuring our Pilsner beer glaze, & slow-cook them to perfection. We serve amazing BBQ & other unique dishes to friends, families & fellow food lovers.

MudHen Brewing Company is excited to bring its renowned craft beer and food experience from the entertaining shores of Wildwood, New Jersey, directly to your glass & plates. We hope you take the opportunity to try our locally crafted products & enjoy imbibing as much as we enjoy brewing!

Cheers!

(V) - VEGETARIAN • (GF) - GLUTEN FREE • RED ITEMS ARE TOP SELLERS!

## CATERING & WEDDINGS

Our team is more than happy to host a one-of-a-kind feast on-site or off-premises that you & your guests will surely love!

For events and catering inquiries please contact:  
catering@mudhenbrew.com or call 609-522-0159 ext. 120  
to check our available dates, pricing, packaging & more!

### ORDER ONLINE

PICK UP OR DELIVERY



CHECK OUT UPCOMING EVENTS!

127 WEST RIO GRANDE AVE.  
WILDWOOD, NJ 08260

609.846.7918

MUDHENBREW

### MUD CLUB



JOIN NOW!

## TAKE-OUT & DELIVERY

CALL AHEAD TO 609.846.7918 FOR TAKEOUT OR DELIVERY OF FOOD & BEER. PLACE YOUR ORDER ONLINE BY SCANNING THE QR CODE. STAY UP TO DATE WITH OUR LUNCH SPECIALS BY VISITING **MUDHENBREW.COM**

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