

Marathon

Burgers and Barbeque

Appetizers

“SWEET BASIL” CALAMARI Fried with Asparagus, Carrots & Jalapeños. Tossed in a Sweet & Spicy Sauce **11**

SMOKED CHICKEN WINGS OR FRIED TENDERS Please Choose One: Classic Buffalo, Spicy Asian or BBQ. Served with Bleu Cheese Dressing & Celery Sticks **10**

GRILLED CHICKEN QUESADILLA Bell Peppers, Caramelized Onions, Mozzarella, Monterey Jack Cheese & Smoked Jalapeños **10**

HOUSE SMOKED PULLED PORK QUESADILLA Caramelized Onions, Corn & Smoked Jalapeños, Mozzarella & Monterey Jack Cheese **10**

FRIED MACARONI AND CHEESE BITES Cholula Ranch Dipping Sauce **8**

POTATO SKINS Bacon & Cheddar or Broccoli & Cheese **9**

FRIED PICKLES House Made Cajun Style Remoulade **7**

BBQ CHICKEN SPRING ROLLS Shredded Chicken, Cabbage, Smoked Jalapeños, Corn & Caramelized Onions. Served with BBQ Ranch Dipping Sauce **9**

Nachos

Served with Sour Cream & Pico de Gallo. Guacamole upon Request **+1**

ORIGINAL NACHOS Tri-Colored Tortilla Chips, House Made Brisket Chili & Jack Cheese. Topped with Shredded Lettuce, Diced Tomatoes, Black Olives & Jalapeño Peppers **8/12**

PULLED PORK NACHOS Tri-Colored Tortilla Chips, House Smoked BBQ Pulled Pork, Cheddar & Jack Cheese. Topped with Shredded Lettuce, Diced Tomatoes, Caramelized Onions, Corn, Apple Wood Smoked Bacon & Smoked Jalapeño Peppers **10/13**

Soups

NEW ENGLAND CLAM CHOWDER Our Variation of the Classic **5/8**

BRISKET CHILI Topped with Jack Cheese & Scallions **5/8**

Pizzas

PULLED PORK PIZZA Smoked Jalapeño Peppers, Corn, Caramelized Onions & Jack Cheese **13**

BUFFALO CHICKEN PIZZA Grilled Chicken & Red Onions. Finished with Buffalo Sauce, Mozzarella & Bleu Cheese **13**

ALSATIAN PIZZA Crème Fraîche, Ricotta, Apple Wood Smoked Bacon, Caramelized Onions, Scallions & Mozzarella Cheese **12**

BBQ CHICKEN PIZZA Grilled Chicken, Red Onions, Scallions, Cheddar & Jack Cheese **13**

Salads

CAESAR SALAD Fresh Romaine Tossed in our Classic Caesar Dressing. Topped with Croutons & Parmegiano-Reggiano **5/9**

HOUSE SALAD Mixed Greens, Red Onions, Cucumbers, Tomatoes & Bell Peppers. Served with Croutons **4/8**

HIDDEN BRICK SALAD Craisins, Candied Walnuts & Goat Cheese with Mixed Greens. Balsamic Vinaigrette **6/11**

Salad Additions Blackened or Grilled Chicken **+4**,
BBQ Pan Roasted Salmon* **+9**, Grilled Shrimp **+6**

CLASSIC CHICKEN COBB SALAD Mixed Greens, Fresh Avocado, Diced Tomatoes, Apple Wood Smoked Bacon, Hard Boiled Eggs, Bleu Cheese Crumbles & Sliced Black Olives **8/11**

STEAK & SPINACH SALAD* Grilled Steak with Caramelized Onions, Mushrooms & Crumbled Bleu Cheese. Steak House Vinaigrette **14**

SESAME SEARED TUNA SALAD* Mixed Greens, Chow Mein Noodles, Cilantro, Mandarin Oranges, Tomatoes, Red Peppers & an Oriental Honey Ginger Dressing **12/16**

BBQ CHICKEN SALAD Crispy Fried Chicken Tenders Tossed in BBQ Sauce, Mixed Greens, Corn, Red Bell Peppers and Caramelized Onions. Ranch Dressing **9/12**

Steaks, Seafood & Pasta

MACARONI & CHEESE 10/14

Add: Buffalo Chicken **+3** or “Smoke House Style” Pulled Pork & Bacon **+6**

STEAK FRITES* Grilled Flat Iron Steak Served with Hand Cut French Fries. Smoked Jalapeno & Cilantro Butter **14/19**

RIB EYE* Potato Salad **25**

SIRLOIN TIPS* House Marinated. Served with Red Bliss Mashed Potatoes **14/20**

BBQ PAN ROASTED SALMON* Red Bliss Mashed Potatoes **14/19**

FISH & CHIPS Beer Battered Haddock. Served with French Fries, Cole Slaw & Tartar Sauce **11/16**

BLOODY MARY SHRIMP Collard Greens **11/17**

Sides

Baked Beans

Cole Slaw

Collard Greens

Creamed Corn

Fried Green Tomatoes

House Smoked BBQ

Served with One Side + House Made Cole Slaw

Beef Brisket

11/16

Pulled Pork

9/13

Beef Ribs

18/24

Half Chicken

12

Smoked Sirloin Meatloaf

12/17

Baby Back Ribs:

Half Rack **16** / Full Rack **21**

Combo: Choose any Two BBQ Items **17** Choose any Three BBQ Items **21**

Sandwiches

Served with Hand Cut French Fries & Cole Slaw

BBQ PULLED PORK Pretzel Roll & Cole Slaw **12**

BBQ CHICKEN WRAP Mixed Greens Tossed in Ranch with Red Onions, Smoked Jalapeño Peppers, Diced Plum Tomatoes & Jack Cheese **11**

BUFFALO CHICKEN WRAP Mixed Greens Tossed in Bleu Cheese Dressing with Tomato & Crumbled Bleu Cheese **11**

CRISPY ASIAN CHICKEN WRAP Mixed Greens Tossed in Oriental Honey Ginger Dressing with Red Peppers, Chow Mein Noodles, Cucumbers & Cilantro **11**

SLICED BEEF BRISKET Served on Texas Toast with Cole Slaw **11**

PORTOBELLO MUSHROOM Red Pepper Fillet, Caramelized Onions & Wilted Spinach. Roasted Red Pepper Aioli **10**

TURKEY BACON & SWISS WRAP Dijon Spread, Lettuce & Tomato **11**

BLACKENED CHICKEN CAESAR WRAP Romaine Lettuce, Caesar Dressing & Parmegiano-Reggiano **10**

CHEESEBURGER CLUB* Aged White Cheddar Cheese, Apple Wood Smoked Bacon, Lettuce, Tomato & Mayonnaise **12**

SMOKED TURKEY BLT Fried Green Tomatoes, Bibb Lettuce, Apple Wood Smoked Bacon & Mayo **12**

MINIS* Served with French Fries and Pickle Chips

Burger **3**

Brisket Sandwich **4**

Pulled Pork **4**

Meatloaf Sandwich **4**

Bacon Cheese Burger **4**

BYOB Build Your Own Burger*

Served with Marathon Signature Burger Sauce, Hand Cut French French Fries & Cole Slaw. Lettuce, Tomato, & Red Onion Upon Request

Choose: 5oz Specially Selected Sirloin Burger **7**
8oz Specially Selected Sirloin Burger **9**
Veggie Burger **7**

Add: American Cheese	.75	Avocado	1.25
Aged White Cheddar Cheese	1.00	Caramelized Onions	.75
Bleu Cheese Crumbles	1.00	Jalapeño Peppers	.75
Monterey Jack Cheese	.75	Sauerkraut	.75
Goat Cheese	1.00	Sauteed Mushrooms	.75
Fresh Mozzarella Cheese	1.25	Sauteed Peppers	.75
Swiss Cheese	.75	BBQ Sauce	.75
Apple Wood Smoked Bacon	1.25	Guacamole	1.50
BBQ Pulled Pork	2.00	Pico de Gallo	.75

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Before placing your order inform your server if a person in your party has a food allergy.

Beers

Draft

Ask Your Server About Our Local & Seasonal Offerings

Bud Light	(USA)	3.5
Guinness	(Dublin, IRL)	5
Harpoon IPA	(Boston, MA)	5
Harpoon Seasonal	(Boston, MA)	5
Harpoon UFO White	(Boston, MA)	5
Smithwick's Ale	(Kilkenny, IRL)	5

Bottles

ABBEY

Trois Pistoles	(Quebec, Canada)	7.5
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ALE

Bass Ale	(Staffordshire, UK)	5
Kentucky Bourbon Barrel	(Lexington, KY)	5
Lagunitas Little Sumpin' Ale	(Petaluma, CA)	5.5
Stone Levitation Ale	(Escondido, CA)	6
The Shed Mountain Ale	(Stowe, VT)	5

BROWN ALE

Abita Turbo Dog	(Abita Springs, LA)	5
Newcastle	(N. Yorkshire, ENG)	5
Wachusett Nut Brown	(Westminster, MA)	5

AMBER ALE

Anderson Valley Boont	(Boonville, CA)	5
Belfast Lobster Ale	(Belfast, ME)	5
Troeg's HopBack	(Hershey, PA)	5

FARM HOUSE ALE

Boulevard Tank 7	(Kansas City, MO)	7
Pretty Things Jack D'Or	(Cambridge, MA)	10

PALE ALE

Ipswich Ale	(Ipswich, MA)	5
Sierra Nevada	(Chico, CA)	5

SCOTTISH ALE

Innis and Gunn Original	(Edinburgh, UK)	6
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STRONG DARK ALE

Delirium Nocturnum	(Melle, Belgium)	10
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ESB

Wychwood Hobgoblin Ale	(Oxon, UK)	5
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FRUIT

Lakefront New Grist	(Milwaukee, WI)	5
Long Trail Blackbeary Wheat	(Bridgewater, VT)	5
Magic Hat #9	(S. Burlington, VT)	5
New Planet Raspberry	(Boulder, CO)	6
Wachusett Blueberry	(Westminster, MA)	5
Woodchuck Granny Smith	(Middlebury, VT)	5

IPA

Bear Republic Racer 5	(Healdsburg, CA)	5.5
Founder's All Day IPA	(Grand Rapids, MI)	5
Lagunitas IPA	(Petaluma, CA)	5.5
Stone IPA	(Escondido, CA)	6
Uinta Hop Notch IPA	(Salt Lake City, UT)	5

IMPERIAL IPA

Dogfish 90 Minute IPA	(Milton, DE)	7
Harpoon Leviathan IPA	(Boston, MA)	7
Southern Tier 2x IPA	(Lakewood, NY)	6
Troeg's Perpetual IPA	(Hershey, PA)	5

LAGER

Amstel Light	(Amsterdam, NL)	4
Bud Light	(USA)	3.5
Budweiser	(USA)	3.5
Coors Light	(Golden, CO)	3.5
Corona	(Mexico)	4
Corona Light	(Mexico)	4
Great Divide Hoss Rye Lager	(Denver, CO)	5
Heineken	(Netherlands)	4
Heineken Light	(Netherlands)	4
Jack's Abby Jabby Brau	(Framingham, MA)	6.5
Michelob Ultra	(USA)	3.5
Miller Lite	(USA)	3.5

BLACK LAGER

Jack's Abby Smoke & Dagger	(Framingham, MA)	6.5
Uinta BABA	(Salt Lake City, UT)	5

PORTER

Wachusett Black Shack	(Westminster, MA)	6.5
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STOUT

Boulevard Dark Truth	(Kansas City, MO)	7
Samuel Smith Oatmeal	(Tadcaster, UK)	6.5

MILK STOUT

Left Hand Nitro Stout	(Longmont, CO)	5.5
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TRIPLE

La Fin Du Monde	(Quebec, Canada)	7.5
Weyerbacher Merry Monks	(Easton, PA)	6

WITBIER

Allagash White	(Portland, ME)	5.5
Avery White Rascal	(Boulder, CO)	5

FLAVORED MALT BEVERAGE

Mike's Hard Lemonade	(Seattle, WA)	4.5
Twisted Tea	(USA)	4.5

NON-ALCOHOLIC

Buckler's N/A		4
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Desserts

Flourless Chocolate Torte 7

Peanut Butter Pie 7

Ice Cream Chocolate or Vanilla **5**

Cinnamon Roll Sundae House Made Cinnamon Roll with Vanilla Ice Cream. Topped with Hot Fudge **8**

Hot Fudge Sundae Candied Walnuts, Hot Fudge & Whipped Cream **7**

Bread Pudding Served with Ice Cream **8**

Seasonal Fruit Crisp Served with Ice Cream **7**

Wine

Red

Matchbook Cabernet Sauvignon *Lake County, California*

Full-bodied with loads of juicy red fruit and barrel spice. Solid tannins, moderate acidity and lush richness mingle seamlessly **8/28**

The Crusher Cabernet Sauvignon *Clarksburg, California*

Enticing aromas of raspberries and plums with spice lead to lively dark fruit flavors on the palate with notes of fresh coffee and sweet leather **10/35**

Melini Chianti *Borghi d'Elsa, Italy*

The bouquet is intense, fragrant with elegant scents of iris and raspberries and spices. The taste is dry, full and harmonious with an elegant aftertaste of toasted almonds and fruit **8/28**

Diseno Malbec *Mendoza, Argentina*

A rich wine with an inviting bouquet of stone fruit. A hint of coffee complements the blueberry, spice and chocolate flavors **8/28**

Natura Merlot *Rapel Valley, Chile*

Made from organically grown grapes. Full-bodied with aromas of red berries, black pepper, vanilla and cedar with rounded tannins on the finish **9/33**

Lucky Star Pinot Noir *California*

Ripe red raspberry and cherry aromas carry through to the palate, balanced by a crisp yet silky finish **8/28**

Cooper Hill Pinot Noir *Williamette Valley, Oregon*

The palate offers concentrated dark red fruit, good acid and a supple, velvety mouthfeel **12/42**

Yalumba Shiraz *Barossa Valley, Australia*

Aromas of blueberries, violets and cherry with a well rounded palate and silky tannins **8/28**

Vina Zaco Tempranillo *Rioja, Spain*

Notes of black fruits, violets and licorice followed by the underlying spicy notes of vanilla and clove, full-bodied with a long, fresh finish **10/35**

Gnarly Head Old Vine Zinfandel *Lodi, California*

Robust berry flavors and exotic spice notes are balanced with layers of vanilla and chocolate. Rich and jammy with a lingering finish **7/25**

Sparkling & Champagne

Henkell Trocken Dry-Sekt, *Germany* 187ml

Aromas of orchard fruit with hints of white peaches and pears, light bodied with bright acidity **9/bottle**

Mionetto Prosecco Brut D.O.C. *Veneto, Italy* 187ml

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light bodied and well balanced **11/bottle**

White

Cambria "Katherine's Vineyard" Chardonnay

Santa Maria Valley, California Lush flavors of fresh mango and peach with notes of citrus vanilla and a hint of minerality **9/33**

Kendall Jackson "Avant" Chardonnay *California*

This refreshing Chardonnay bursts with intriguing layers of fresh pineapple, bright green apple, crisp Meyer lemon, juicy pear and wildflowers **11/39**

Ca' Montini Pinot Grigio *Trento Alto-Adige, Italy*

Rich, creamy layers of apple and citrus flavors that mingle with hints of almond and hazelnut **9/33**

14 Hands Riesling *Columbia Valley, Washington*

Aromas of spiced peaches, freshly sliced apples with juicy flavors of nectarines and apricots with a sweet-tart finish **7/25**

Eroica Riesling *Columbia Valley, Washington*

Fragrant aromas of mandarin peel and white peach with underlying mineral notes and vibrant acidity on the palate **13/45**

Villa Maria Sauvignon Blanc *Marlborough, New Zealand*

Bursting with flavors of gooseberry, passion fruit, fresh citrus, melon and herbaceous aromas **8/28**

MARATHON SELECTIONS 6/glass

Each of these wines has been hand selected to deliver exceptional taste at an exceptional value. Choose from:

Chardonnay	Pinot Grigio
Cabernet Sauvignon	Pinot Noir
Merlot	

Specialty Cocktails

Blueberry Lemonade Triple Eight Blueberry Vodka & Freshly Squeezed Lemonade **8**

Gun Powder Perry's Tot Navy Strength Gin, Sugar in the Raw, Fresh Lime Juice, Mint & Cucumber with a Splash of Soda **8**

Marathon Grand Margarita Patron Silver Tequila, Grand Marnier, Sour Mix & Freshly Squeezed Orange Juice. Served on the Rocks **11**

Massachusetts Mule Triple Eight Cranberry Vodka, Fresh Lime Juice & Ginger Beer **8**

Patriot Mojito Privateer Rum, House Grown Mint, Simple Syrup & a Splash of Soda **9**

Pear Tree Martini Grey Goose La Poire Vodka with St. Elder Liqueur & Grapefruit Juice **12**

The John Daly Sweet Tea Vodka & Freshly Squeezed Lemonade **8**
Watermelon Martini GT Watermelon Vodka with a Slash of Cranberry Juice, Finished with Midori **11**