

Handcrafted Food & Beer → Scarborough, Maine

.....BAR SNACKS

Soft Baked Pretzels NRB English Bitter beer cheese 6

Thin Onion Rings chipotle aioli, scallions 6

French Fries salted • garlic • sea salt & vinegar 6 • parmesan truffle 8

Fish Chowder haddock, potatoes, creamy fish fumet 8

Farm Chicken Wings Maine maple chili • buttery buffalo • spicy dry rub • XXX habanero 9

Poutine fries, pulled pork, Pineland Farms cheese curds, pork gravy Small 9 Large 15

Soup of the Day Chef's daily fresh made soup MP

.....SMALL PLATES

Cheese and Charcuterie Plate charcuterie from "<u>Fat Back Cured Meats</u>" in Dayton, ME, artisan cheese, mustard, pickled veg, herb crostinis Choose Three **16**Each Additional Cheese **5** Each Additional charcuterie **4 (changes daily ask server)**Chili Crusted Squid maple chili sauce **14**

NRB Red Mussels NRB Red Ale, escabeche style, spanish spice blend, red peppers, San Marzano tomatoes, butter, toasted baguette **14**

Brussels Sprouts fried brussels, roasted garlic parmesan sauce 10

Lobster Mac fresh lobster from Bayley's, creamy mornay, lobster butter, fresh herbs 16

Salmon cakes lemon aioli, autumn apple slaw 12

.....LARGE PLATES

Pappardelle Pork Sugo hand made pasta, pork, red wine, San Marzano tomatoes, parm 19
Spring Veggie Pasta mixed mushrooms, asparagus, fresh peas, wine cream sauce 17
Seared Salmon truffled pea puree, Maine roasted potatoes, mixed roasted mushrooms 23
Lemon Parmesan Baked Haddock roasted asparagus risotto, sauteed kale 22
Sirloin Steak green potato gratin, asparagus, pink peppercorn cream sauce 24
Vegetarian Melange chef's selection of vegetarian and vegan components 16
ESB Battered Fish and Chips Maine haddock, slaw, fries, classic tartar 18

- ◆ vegetarian (some vegetarian options can be made vegan just ask!)
- ◆ gluten free (some dishes can be made gluten free just ask!)

^{*}Consuming raw or undercooked meats, seafood, shellfish or poultry may increase your risk of foodborne illness.



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.....SALADS

Spring Veggie Salad local organic greens, fresh peas, asparagus spears, chickpeas, radishes, citrus vinaigrette, candied roasted hazelnuts, ricotta salata cheese, fresh mint oil **12 Cobb Salad** chopped romaine, kale, tomatoes, red onion, crumbled blue cheese, bacon, hard boiled egg, ranch dressing **12**

Local Greens organic greens, grape tomatoes, radishes, red onion, cucumbers, balsamic vinaigrette **10**

Caesar Salad chopped romaine, kale, croutons, parmesan cheese, caesar dressing 10

Add a protein: braised pulled pork 5 grilled chicken 5 crispy chicken 6 grilled steak 8 salmon 8 salmon cakes 8 haddock 6 buttered lobster 12

.....SANDWICHES

Gluten Free bun available for all sandwiches

Price includes side of fries, local Maine potato chips OR mixed green salad
add \$1 for garlic fries or salt and vinegar \$2 for parm truffle fries

Smokehouse Burger Pineland Farm smoked cheddar, bacon, lettuce, tomato, onion 16

Mushroom Blue Burger caramelized Onions, Blue cheese, sauteed mushrooms 16

Caprese Sandwich backyard Farms tomatoes, fresh mozzarella, basil, grilled ciabatta 14

Italian Sandwich speck ham, salami, ham, provolone cheese, red pepper relish, dijon mayo, lettuce, tomato, red onion, red wine vinaigrette 16

Lobster Roll brown butter mayo, shredded lettuce, toasted brioche roll 22

Tuna Melt albacore white tuna, fresh apples, bacon, melted cheddar cheese 16

Salmon Sandwich chopped kale, citrus vinaigrette, pickled red onion, 19

Grilled Chicken provolone, bacon, lettuce, tomato, onion, spicy mayo 16

NRB Cubano mojo pulled pork, black forest ham, swiss, pickles, creole mustard, ciabatta 16

Beer Battered Haddock Sandwich coleslaw, tartar sauce, ciabatta 18

Backyard Farms Tomato BLT thick sliced Backyard Farms tomatoes, smokey bacon, lettuce, fresh basil mayo, balsamic reduction, olive oil grilled ciabatta 15

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At NRB, we want you to feel right at home. Each delicious dish, pint of beer and artisan cocktail is handcrafted to quench your craving and please your palette. We will do our best to accommodate special requests, so please share with your servers: allergies, dietary restrictions, celebrations, likes & dislikes.

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