

BAR SNACKS

Soft Baked Pretzels NRB English Bitter beer cheese 7 Thin Onion Rings chipotle aioli, scallions 7 French Fries salted • garlic • sea salt & vinegar 7 • Parmesan truffle 9 Fish Chowder haddock, potatoes, creamy fish fumet 8 Farm Chicken Wings Maine maple chili • buttery buffalo • spicy dry rub • XXX habanero 10 Poutine fries, pulled pork, Pineland Farms cheese curds, pork gravy Small 10 Large 16 Soup of the Day Chef's daily fresh made soup MP

.....SMALL PLATES

Cheese and Charcuterie Plate charcuterie, 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 Yellow Mussels NRB Summer Solstice, Italian Sausage, honey mustard, crushed tomatoes, toasted baguette 16

Lobster Succotash local corn, grape tomatoes, white wine cream sauce grilled bread 18 Brussels Sprouts fried brussels, Kung Pao sauce, candied hazelnuts, scallions 10 Lobster Mac fresh lobster, 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 21 Summer Veggie Pasta hand made pasta, local corn, tomatoes, white wine cream, parmesan 17 Seared Salmon local corn and tomato succotash, house made corn bread 23 Lemon Pepper Parm Crusted Haddock grilled corn risotto, balsamic tomatoes 25 Sirloin Steak mashed potatoes, grilled corn on the cob, garlic butter, chimichurri 25 Vegetarian Melange chef's selection of vegetarian and vegan components 18 NRB Blonde Beer 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.



.....SALADS

Local Corn & Heirloom Tomato Salad local organic greens, grilled corn, heirloom tomatoes from Goronson Farm in Scarborough, goat cheese, candied hazelnuts, balsamic vin 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 to any salad: 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 Smoked Gouda Burger caramelized onions, horseradish mayo, lettuce, tomato, onion 16 Caprese Sandwich heirloom tomatoes, balsamic, 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, pesto 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

Heirloom Tomato BLT heirloom tomatoes from Goronson Farm Scarborough, smokey bacon,

lettuce, pesto mayo, balsamic reduction, olive oil grilled ciabatta 15

Fried Chicken Sandwich spicy mayo, pickled jalapenos, coleslaw 16

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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 palate. We will do our best to accommodate special requests, so please share with your servers: allergies, dietary restrictions, celebrations, likes & dislikes.



 HALF PINTS MENU
\$7 per meal

All kids meals come with a drink and your choice of one side: Vanilla yogurt, applesauce, steamed broccoli, side fresh fruit, fries

Grilled or Breaded Chicken Tenders

Curly Pasta Choose from: butter, tomato sauce, cheesy sauce

Burgers Sliders cheese, pickles, ketchup

Grilled Chicken Sliders

Grilled Steak

Grilled Cheese

Baked Haddock





