bar snacks

Thin Onion Rings chipotle aioli, scallions 8

Fresh Baked Pretzel Bites with beer cheese 8

French Fries salted · cajun · garlic · sea salt & vinegar 9 · parmesan truffle 11

✓

Fried Pickles with red pepper horseradish aioli 8

Fish Chowder haddock, potatoes, creamy fish fumet 8

Farm Chicken Wings Maine maple chili buttery buffalo spicy dry rub sea salt & vinegar choice of bleu cheese or ranch 17

Poutine fries, pulled pork, Pineland Farms cheese curds, pork gravy **small** 14 **large** 18

small plates

Blueberry Habanero Brussels Sprouts fried brussels, blueberry hot sauce, toasted almonds, parmesan cheese 14 **Ø** *GF*

Tuna Ceviche fresh tuna, watermelon, habenero, lime, cilantro, tortilla chips 18 **Ø** *GF*

Crispy Pork Belly fried pork belly, watermelon relish, spiced peach hot sauce 16

Fried Calamari lightly fried with banana peppers and pickled onions, maple chili sauce 18

Pork Schnitzel seasoned breaded pork loin, creamy lemon caper beurre blanc 16

Street Corn Mac N Cheese spiced seasoned corn, chorizo, feta, cilantro, mornay sauce 16

Creole Jambalaya chorizo sausage, shrimp, chicken, simmered with peppers, spices, rice 18 *GF*

Spinach Artichoke Dip served with tortilla chips 15 GF

large plates

Pappardelle Pork Sugo handmade pasta, pork, red wine, San Marzano tomatoes, parmesan 24

Vegan Power Bowl farro, corn, summer slaw, braised jackfruit, radish, chipotle 22

Nonesuch Beer Battered Fish & Chips Maine haddock, coleslaw, homemade classic tartar 22

Almond Crusted Haddock corn risotto, cherry tomatoes, almond gremolata, balsamic glaze, pink peppercorn 26

Steak & Frites 8 oz Pub Steak, house made steak sauce, seasonal side salad, choice of fries 28 *GF*

Seared Ahi Tuna Steak marinated soba noodles, cucumber, summer slaw, sesame seeds 32

salads

Tomato Corn Salad arugula mix, feta, corn, cherry tomatoes, basil, balsamic vinaigrette 15 **Ø** *GF*

Cobb Salad chopped romaine, tomato, red onion, crumbled blue cheese, bacon, hard boiled egg, ranch dressing 15 *GF*

Garden Salad mixed greens, tomato, onion, cucumber, radish, balsamic vinaigrette 14 **Ø** *GF*

Caesar Salad chopped romaine, croutons, parmesan cheese, house made caesar dressing 14

✓

*Add a protein to any salad

sandwiches

Gluten free bun available for all sandwiches. Price includes side of fries, local Maine potato chips OR choose a green or caesar salad. Add \$1 for onion rings, garlic fries, salt and vinegar, \$3 for parm truffle fries, \$5 small poutine

Smokehouse Burger Pineland Farm smoked cheddar, bacon, lettuce, tomato, onion 22

Nonesuch Veggie Burger local black bean burger, roasted garlic & jalapeño aioli, lettuce, tomato, onion 18

*Add cheese or additional toppings upon request

Caprese Sandwich Backyard Farm tomatoes, balsamic glaze, mozzarella, fresh basil, grilled ciabatta 16 **∅**

Italian Sandwich genoa salami, black forest ham, Swiss cheese, red pepper relish, dijon mayo, lettuce, tomato, red onion, red wine vinaigrette, salt and pepper, ciabatta 18

Tuna Melt albacore tuna, apple, bacon, cheddar, ciabatta 18

Pulled Chicken Sandwich Pineland cheddar, caramelized onions, Ikawa BBQ, coleslaw 18

Nonesuch Cubano mojo pulled pork, black forest ham, pickles Swiss cheese, creole mustard, ciabatta 18

Beer Battered Haddock Sandwich coleslaw, homemade tartar sauce, ciabatta 22

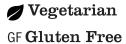
Backyard Farms Tomato BLT smokey bacon, tomato, lettuce, pesto mayo, balsamic reduction, grilled ciabatta 17

Fried Chicken Sandwich spicy aioli, pickled jalapeños, coleslaw 20

Seared Ahi Tuna black pepper ahi tuna seared rare, wasabi aioli, arugula, asian slaw on ciabatta 25

Street Corn Burger seasoned grilled corn, feta, cilantro 22

Nonesuch Reuben shaved corn beef, Russian dressing, Morse's sauerkraut, Swiss cheese, toasted "Big Sky" rye bread 20



• Ask about our Specialty Desserts •

BLONDE Blonde Ale (ABV 4.8% IBU 29)

An easy-drinking anytime ale. Hops: Golding, Saaz

POMEGRANATE BLONDE Blonde (ABV 4.8% IBU 29) Our Blonde Ale with pomegranate juice to add fresh sweetness to our Nonesuch favorite.

Hops: Golding, Saaz

IPA 2.0 NEIPA (ABV 5.3% IBU 85)

A toast to the East Coast balanced by a hit of hops. Bright, tropical and citrusy with a clean malt finish. *Hops: Citra, Amarillo, El Dorado*

DOUBLE IPA* DIPA (ABV 8.1 % IBU 93)

The spirited beer of British & American innovation is malt forward with earthy undertones and citrus notes. *Hops: Gyro Simcoe, Gyro Amarillo, Warrior*

IRISH RED Red Ale (ABV 5.2% IBU 27)

An American take on the Emerald Isle classic. Hopped for an earthy start to a roasted finish. *Hops: Fuggles*

STAR MOUNTAIN BANDIT West Coast IPA (ABV 6.8% IBU 65) We dialed up the dankness to 11 with this one. A mischevious and resinious fruit snack aroma leads you to their swindled stash of jams and preserves. Enjoy the bounty. Mosaic, Equanot, El Dorado and Galaxy.

MOJITO IPA NEIPA (ABV 5.2% IBU 32)

A sub-lime minty salute to summer, aromatic & alluring with a soft citrus bite. *Hops: Golden Promise, Crystal*

Who you callin' Old Alt Beer (ABV 5.9%, IBU 36)

Alt style, Alt Meaning old, Is one of Germany's few top fermented beers. Smooth and Malty with a dry finish.Alt beer is dusseldorf's darker and higher octane to counter colonge's kolsch Hops *Tettnanger, Perle, Northern Brewer*

guest offerings

Athletic Brewing Non Alcoholic Run Wild IPA 8 Lucky Pigeon Gluten Free NEIPA 9

Items marked with * are offered in 5oz or 12oz sizes