

## bar snacks

**Thin Onion Rings** chipotle aioli, scallions 9 🌿

**Fresh Baked Pretzel Bites** with beer cheese 8 🌿

**French Fries** salted · cajun · garlic · sea salt & vinegar 9  
parmesan truffle 12 🌿

**Fried Pickles** with red pepper horseradish aioli 9 🌿

**Fish Chowder** Maine haddock, potatoes, creamy fish fumet 8

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

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

## small plates

**Brussels Sprouts** sliced almonds, reggiano,  
blueberry habanero sauce 14 🌿

**Seared Scallops** sauteed brussels sprouts with brown butter and  
bacon, green goddess dressing, pea tendrils 26

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

**Spinach Artichoke Dip** served with tortilla chips 15 *GF* 🌿

**Lobster Mac & Cheese** Maine Lobster, creamy mornay, cavatappi,  
truffle oil, herbs 32

## large plates

**Poppy Seed Seared Salmon** jasmine rice, marinated zucchini,  
blueberry basil balsamic glaze 28

**Mediterranean Pasta al Olio** EVOO, Kalamata olives, feta, parsley,  
red pepper flakes, spinach, garlic 24

**Crab Crusted Haddock** balsamic glazed cherry tomatoes, red  
pepper and roasted zucchini risotto, pea tendrils 30

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

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

**Steak & Frites** 10oz sirloin strip, bourbon bacon jam,  
summer salad, fries 32

🌿 **Vegetarian**

**GF Gluten Free**

## salads

**Summer Salad** mixed greens, sliced almonds, poppy seeds, red  
onion, cucumbers, feta, strawberry vinaigrette 14 *GF* 🌿

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

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

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

*\*Protein options: braised pulled pork or chicken 8, grilled chicken 8,  
crispy chicken 8, haddock 12, salmon 16, sirloin steak 16, lobster 18*

## sandwiches

*Gluten free buns available. Price includes side of fries, Maine chips  
OR choose a green or caesar salad. Add \$1 for onion rings, garlic fry,  
salt & vinegar fry, cajun, \$3 for parm truffle fry, \$5 small poutine*

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

**BBQ Burger** bleu cheese, caramelized onion, housemade bbq 22

**Nonesuch Veggie Burger** local black bean burger, roasted garlic &  
jalapeño aioli, lettuce, tomato, onion 19 🌿

*\*Add cheese or additional toppings upon request*

**Salmon Sandwich** poppy seed seared salmon, marinated zucchini,  
blueberry basil balsamic glaze, spinach 28

**Lobster Roll** 4 oz fresh Maine lobster, brioche roll, brown butter  
mayo, shredded lettuce 32

**Crab Sandwich** crab salad, bacon, pickled jalapeño, lettuce, spicy  
mayo 28

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

**Caprese Sandwich** Backyard Farm tomatoes, balsamic glaze,  
mozzarella, fresh basil, grilled ciabatta 18 🌿

**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 20

**Pulled Chicken Sandwich** Pineland cheddar, caramelized onions,  
housemade BBQ, coleslaw 20

**Nonesuch Cubano** mojo pulled pork, black forest ham, pickles,  
swiss cheese, creole mustard, ciabatta 20

**Pastrami Sandwich** shaved uncured pastrami, jalapeno beer  
mustard, swiss cheese, sourdough bread 20

**Backyard Farms Tomato BLT** smokey bacon, tomato, lettuce,  
pesto mayo, balsamic reduction, grilled ciabatta 19

**Fried Chicken Sandwich** spicy aioli, pickled jalapeños, coleslaw 20

• **Ask about our Specialty Desserts** •

*Some menu items may contain nuts. Please inform your server of any allergies at your table.*

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