

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

Pumpkin Coconut Curry Soup served with toasted pepitas, toasted
sesame seeds 10 (V)

small plates

Brussels Sprouts sliced almonds, reggiano,
apple cider reduction 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 🌱

ABG Mac & Cheese fresh apples, bacon bits, smoked gouda,
creamy mornay, cavatappi 20

Pumpkin Risotto cranberries, apples, toasted pecans, pomegranate
glaze, black mission figs, parmesan frico 20

large plates

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

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

Maple Harvest Melange quinoa, lentils, roasted butternut squash,
roasted cauliflower, spinach, mushrooms, maple glaze 24 (V)

(V) Vegan

🌱 Vegetarian

GF Gluten Free

salads

Tomato Corn Salad mixed greens, balsamic vinaigrette, red onion,
local roasted corn, cherry tomatoes, feta, balsamic glaze 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*

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 Farms smoked cheddar, bacon,
lettuce, tomato, onion 22

Chutney Burger smoked gouda, apple fig chutney, maple aioli 23

Nonesuch Veggie Burger local seaweed & pesto 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

Tuna Melt Pineland Farms cheddar cheese, bacon bits, apple on
ciabatta 20

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.*