

## 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** Balsamic glaze, reggiano cheese, pomegranate  
seeds 14 🍴

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

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

**Chicken Jambalaya** Chorizo, chicken and shrimp stewed with  
peppers and spices in a red sauce. Served over jasmine rice 18 GF

**Mushroom Risotto** Crimini mushrooms, spinach, parmesan frico,  
truffle oil, herbs 16

**Pork Schnitzel** thin breaded fried pork cutlet, creamy lemon caper  
beurre blanc 16

## large plates

**Winter Salmon** roasted carrots and parsnips, maple glaze topped  
with lemon crema and a pomegranate almond tapenade 32

**Almond Crusted Haddock** mushroom risotto, spinach, roasted  
carrots, pomegranate glaze, topped with dried cranberries 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, winter salad,  
fries 32

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

(V) **Vegan**

🍴 **Vegetarian**

GF **Gluten Free**

## salads

**Winter Salad** spinach, radicchio, Bosc pears, shaved brussels,  
cranberries, candied pepitas, blue cheese, sweet and sour honey  
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, 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

**Mushroom All American Burger** New school American cheese,  
marinated mushrooms, special sauce, lettuce, and onion 22  
\*Add double patty with cheese \$8

**Nonesuch Veggie Burger** local seaweed & pesto burger, roasted  
garlic & jalapeño aioli, lettuce, tomato, onion 19 🍴  
\*Add cheese or additional toppings upon request

**Salmon Sandwich** maple glaze, lemon crema, spinach,  
pomegranate almond tapenade on a ciabatta roll 24

**Shrimp Po Boy** Fried shrimp, pickled radicchio,  
red pepper remoulade, brioche roll 21

**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

**Nashville Hot Fried Chicken Sandwich** Fried chicken, smothered  
in hot chili oil, pickles, coleslaw and horseradish mayo 20

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

**NRB Reuben** shaved corned beef, swiss, sauerkraut, russian  
dressing, big sky rye 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.*

## 5oz - 10oz - 16oz - 20oz Mug Club

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### **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.

*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*

### **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*

### **DOUBLE IPA** West Coast (ABV 8.1% IBU 106)

The spirited beer of British & American innovation is malt forward with earthy undertones and citrus notes.

*Hops: Simcoe, Amarillo, Warrior*

### **MY BEER TO BE** NEIPA (ABV 6.8% IBU 30)

A bright citrus aroma of golden raspberry and lemon meringue elegantly bestowed upon an oatmeal cookie.

*Hops: Citra, Galaxy, Amarillo*

### **TROPIC NECTAR** Pale Ale (ABV 5.6% IBU 30)

A bold orange peel essence to both the aroma and flavor of this beer. A touch of wheat adds the right amount of softness and a bit of mystique to this popular style. *Hops: Citra, Eclipse, 008*

### **SUPER DELUXE BROWN** (ABV 6% IBU 26)

This classic american style brown ale is chewy and chocolatey at its finest. A brownie in a glass.

*Hops: Northern Brewer, Centennial, Crystal*

### **guest offerings**

*Athletic Brewing Non-Alcoholic Run Wild IPA 8*

*Lucky Pigeon Gluten Free NEIPA 9*

### **SANTA'S REINBEER** Holiday Spiced Ale (ABV 7.7% IBU 20)

This spiced brown ale will bring warmth and cheer to your holiday season. It really does taste like Christmas!

*Hops: Cascade, Saaz*

### **MARZEN THE FIRST** Marzen (ABV 5.6% IBU 20)

A most exquisite malt forward beer. Embrace a multitude of caramel notes that finish up cleanly like the crust of a freshly baked wheat bread. *Hops: Cryo Simcoe, Tettnanger*

### **WHO WEARS SCHWARTZ SHORTS** (ABV 4.9% IBU 26)

Smooth and silky black ale. Notes of dark cocoa and coffee with a clean finish. Your new favorite session beer.

*Hops: Tradition, Perle, Tettnanger \*Can Only\**

### **BLACK SEDAN STOUT** Stout (ABV 6.7% IBU 32)

Copious chocolate notes, hearty backbone of roast and smoothly drinkable. *Hops: VT Crystal, Goldings, Tett*

### **ULTIMATE ESB** London style ESB (ABV 5.4% IBU 41)

It is quick witted and brilliantly clear. Caramel in its complication and loaded with fruit notes of golden raisin and fresh plum. *Hops: Nugget, Triumph, Goldings*

### **FLASH SALE** NEIPA (ABV 8.2% IBU 40)

This limited time offer is chock full of fruit smoothie goodness. Think blueberry, green melon and banana.

*Hops: Azacca, HBC 586, Mosaic, Talus*

### **LORD PALMERSTON** London ESB (ABV 5.2% IBU 41)

In this brew the typical English ale yeast esters are restrained, allowing the drinkers to more easily witness the debate between the Whigs and the Tories.

*Hops: Goldings, Chinook, 008*

## **Flights: 5oz pours**

**Build Your Own Adventure:** Any combination of our beer

*\*Excluding can only offerings\**