

bar snacks

Thin Onion Rings spicy aioli, scallions 9 🌿

Fresh Baked Pretzel Bites with beer cheese 8 🌿

French Fries salted · cajun · garlic · sea salt & vinegar 10
· 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 Swap to Smoked Pork Belly Burnt Ends +\$4

small plates

Fried Green Beans gochujang sauce, snow peas, sesame seeds 14 ⑤

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

Tuna Ceviche ahi tuna, habanero cilantro dressing,
served with tortilla chips 16 GF

Burrata Salad arugula, heirloom tomatoes, red onion, cashew pesto
coated burrata, microgreens, balsamic glaze 14

Spinach Artichoke Dip served with rosemary focaccia 15

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, arugula, parmesan frico,
truffle oil, herbs 16

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

large plates

Seared Ahi Tuna Entree jasmine rice, blackened green beans,
pickled carrot, lemongrass glaze, hoisin, micro shiso 32

Cashew Chili lime Crusted Haddock spanish rice, arugula,
snap peas, heirloom cherry tomatoes, fresh lime crema 30 GF

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, spring salad,
choice of fries 32

Veggie Pasta cashew pesto, cavatappi, snap peas, mushrooms,
herbs, lemon, arugula, red peppers, microgreens 26 🌿

Can be made: ⑤

⑤ Vegan

🌿 Vegetarian

GF Gluten Free

salads

Spring Salad mixed greens, cucumbers, snap peas, gooseberries,
blueberry lavender dressing, sliced almonds, feta, micro basil 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 8, grilled or crispy chicken 8,
haddock 12, ahi-tuna 16, sirloin steak 16*

sandwiches

*gluten free buns available. includes side of plain fries, maine chips or
choose of a mixed green or caesar salad.*

*Add \$1 for onion rings, garlic, salt & vinegar, or cajun fry, \$3 for parm
truffle fry, \$7 small poutine, \$10 poutine with burnt ends*

Smokehouse Burger pineland farms smoked cheddar, bacon,
lettuce, tomato, onion 22

American Dream Burger caramelized onions, smoked pork belly
burnt ends, new school american cheese, bbq sauce 24
**add double patty with cheese \$8*

Nonesuch Veggie Burger local seaweed & pesto burger,
roasted garlic & basil aioli, lettuce, tomato, onion 19 🌿
**add cheese or additional toppings upon request*

Ahi-Tuna Sandwich wasabi lime aioli, arugula, rare tataki tuna,
lemongrass glaze, pickled carrots, micro shiso 24

Shrimp Po Boy fried shrimp, coleslaw, pickled red onion,
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, ciabatta 20

The Colonel fried chicken smothered in honey sriracha,
white cheddar, bacon, pickles horseradish mayo 22

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

NRB Reuben shaved corned beef, swiss cheese, sauerkraut,
russian dressing, big sky rye 20

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

Blueberry Chicken Wrap grilled chicken, cucumber, pickled carrots
and onions, feta, arugula, blueberry lavender vinaigrette, sundried
tomato wrap 20 Can be made: ⑤

• 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

Flights: 5oz pours

Build Your Own Adventure: Any combination of our beer

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

MAPLE ALE American Ale (ABV 6.5 IBU 15)

Collaboration with Sap Hound Maple Co. in Maine. Smooth drinking light ale with a touch of sweetness & a balanced maple syrup touch on the back end.

Hops: Northern Brewer

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

HERITAGE WHEAT ALE (ABV 5.2% IBU 26)

This American Style Wheat ale is fermented with a clean German ale strain allowing it's more delicate American hop character to shine through. Brewed with 50% wheat, this beer is full bodied, with notes of fresh baked bread and a touch of citrus.

Hops: Idaho 7, Citra, and Northern Brewer,

BLACK SEDAN STOUT Stout (ABV 6.7% IBU 32)

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

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

DRY HOPPED PORTER Porter (ABV 4.6% 25 IBU)

This Porter is kind of like an eclipse. It is dark but light. This light bodied Porter will quench your thirst and you'll want to order another.

Hops: HBC 586, Perle, Saaz

PINKY AND THE BRIAN NEIPA (ABV 7.1% 40 IBU)

We reworked our 2.0 recipe to accentuate this year's Yakima Chief Pink Boots hop blend. Fermented with a thiol boosting yeast strain we pushed the tropical hop notes to the limits. Passionfruit, white grape and pineapple with a silky smooth finish.

Hops: HBC 638, El Dorado, Ahtanum, Idaho 7

Guest Offerings:

Athletic Brewing Non-Alcoholic Run Wild IPA 8

Lucky Pigeon Gluten Free NEIPA 9

Craft
beers

