

bar snacks

- Fresh Baked Pretzel Bites with beer cheese 8 🍴
- French Fries salted • cajun • garlic • sea salt & vinegar 10 (V) 🍴
• parmesan truffle 12 🍴
- Fish Chowder maine haddock, potatoes, fish fumet 8
- Farm Chicken Wings served with ranch or bleu cheese plain • Maine maple chili • spicy dry rub • buttery buffalo • sea salt & vinegar 17
- Poutine pulled pork, Pineland Farms cheese curds, gravy Small 14 Large 18

small plates

- Crab Dip colby jack & reggiano, minced red pepper, served with tortilla chips & rosemary focaccia crostini 18
- Zucchini Risotto roasted red peppers, zucchini, reggiano, micro broccoli 16 🍴
- Caprese Plate backyard farms tomatoes, evoo, fresh sliced mozzarella, balsamic glaze, micro basil 14 🍴
- Beer Braised Mussels Endless Summer Kolsch, red peppers, herbs, garlic, served with a toasted baguette 18

large plates

- Crab Crusted Haddock red pepper and zucchini risotto, balsamic glazed cherry tomatoes, arugula 30 GF
- Steak & Frites 10oz sirloin strip, chimichurri, summer salad, choice of fries 32
- Veggie Pasta cashew pesto, cavatappi, arugula, cherry tomatoes, zucchini, red peppers, reggiano, herbs, toasted baguette 26 🍴 (V)

salads

- Summer Salad mixed greens, red onion, sliced almonds, raspberry basil vinaigrette, feta, blueberries, strawberries 14 GF 🍴 (V)
- 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 🍴 (V)
- Caesar Salad chopped romaine, croutons, parmesan cheese, house made caesar dressing 14 🍴

**Protein options: pulled pork 8, grilled chicken 8, tofu 8, haddock 12, ahi-tuna 16, sirloin steak 16, Maine lobster 18*

sandwiches

- gluten free buns available. includes one choice of side: plain fries, Maine chips, small garden salad or caesar salad*
- Add \$1 for garlic, salt & vinegar, or cajun fries, \$3 for parm truffle, \$7 small poutine*
- Smokehouse Burger Pineland Farms smoked cheddar, bacon, lettuce, tomato, onion 22
- Ahi-Tuna Sandwich seared rare tataki ahi tuna, arugula, pickled carrots, lemongrass glaze, wasabi lime aioli 24
- Lobster Roll fresh Maine lobster tossed in brown butter mayo, shredded lettuce on a toasted brioche roll 35
- 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
- Nonesuch Cubano mojo pulled pork, black forest ham, pickles, swiss cheese, creole mustard, ciabatta 20
- Nonesuch Beer Battered Haddock Sandwich fried haddock, coleslaw, homemade tartar sauce on ciabatta 22
- Backyard Farms Tomato BLT smokey bacon, tomato, lettuce, pesto mayo, balsamic reduction, grilled ciabatta 19
- Raspberry Chicken Wrap grilled chicken, cucumber, feta, arugula, pickled carrots & onions, raspberry basil vinaigrette, sundried tomato wrap 20 (V)
- NRB Reuben shaved corned beef, swiss cheese, sauerkraut, russian dressing, Big Sky rye 20

(V) **Vegan option**

🍴 **Vegetarian**

GF **Gluten Free**

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.*

cocktails

Berry Blitz 16

Coconut Tequila, *Spicy* Tequila, Gran Gala, Fresh Lime, *Homemade* Blueberry Syrup, Chili Salt Rim

Cool as a Cucumber 14

Local Hardshore Gin, Fresh Lemon, Muddled Cucumbers, *Homemade* Simple Syrup, Prosecco

High Tea 13

Citron Vodka Fresh Lemon, *Homemade* Lavender Syrup, Iced Tea

Lavender Latte 15

Vanilla Vodka, Grind Rumspresso, Frangelico, *Homemade* Lavender Syrup, Cold Brew

The Peach Sour 16

Local Wiggly Bridge Bourbon, *Homemade* Peach Syrup, Fresh Lemon, Fee Foam Bitters

Blueberry Beach Mule 14

Local Ice Pik Vodka, Fresh Lime, *Homemade* Blueberry Syrup, Ginger Beer

Just Peachy 15

Local Bully Boy Rum, Malibu, Fresh Lime, *Homemade* Peach Syrup, Grapefruit Juice

Nonesuch Cosmo 16

Local Cold River Blueberry Vodka, Citron Vodka, Fresh Lemon, Pomegranate

Bloody Mary 14

Homemade Bloody Mix, Tito's, Chili Salt Rim

Scarborough Summer Sangria 13

La Nevera White Wine, Cucumber Vodka, *Homemade* Blueberry Syrup

housemade desserts

Strawberry Shortcake

Jumbo *homemade* buttermilk biscuit, macerated strawberries, vanilla bean whipped cream 14

Churros

with bourbon caramel and chocolate dipping sauce 10

Key Lime Cheesecake

with lime curd and vanilla bean whipped cream 13

spiritless 8

Cucumber Spritz

Homemade Simple Syrup, Fresh Lime, Muddled Cucumbers, Soda

Live Lav Love

Ritual Gin Alternative, Fresh Lime, *Homemade* Lavender Syrup, Grapefruit Juice

Blueberry Lemonade

Homemade Blueberry Syrup, Fresh Lemon, Fee Foam Bitters, Soda

Princess Peach

Homemade Peach Syrup, Orange Juice, Sprite

ciders/seltzers 9

Apres Seltzer Rotating

Downeast Cider Seasonal

High Noon Seltzer Peach

wine by the glass 12

Chardonnay Blue Lobster, Portland ME

Sauvignon Blanc Starborough, NZ

Prosecco Zonin, Italy

Cabernet Angeline, Sonoma

Rhone Blend Lubanzi, South Africa

Rose Angeline, Sonoma

Ice Cream Sandwich

Homemade chocolate chip cookies, chocolate ganache, Gifford's ice cream 10

Sorbet

rotating flavors
Gluten and Dairy Free 6

Gelato

rotating flavors
Gluten Free 6

Scoop of Ice Cream

Gifford's vanilla ice cream 4