

## bar snacks

Thin Onion Rings spicy aioli, scallions 9

French Fries 8 - salt & vinegar - garlic - cajun 9 parm truffle 11

Fried Pickles served with house made ranch 9

Poutine fries, mojo pork, Pineland farms cheese curds, chicken gravy  
small 14 large 18

House Made Fish Chowder bowl 10 cup 7

Farm Chicken Wings plain - buttery buffalo - maple chili  
- dry rub - salt & vinegar 17

## small plates

Fall Brussels Sprouts apple cider vinaigrette, bacon, dried  
cranberries, fresh parmesan cheese 14 🍷

Timberwood Farms Mushroom Toast garlic toast, mushrooms  
from South Paris, mornay sauce, parmesan, chives, micro greens 14 🍷

Bang Bang Shrimp fried crispy, bang bang sauce 18

Bacon Mussels maine mussels, white wine sauce, cherry  
tomatoes, bacon, fresh garlic & herbs, grilled bread 20 🍷

Autumn Scallops lemon brown butter, butternut squash puree,  
microgreens 18 🍷

## large plates

Fall Vegan Melange cranberry apple squash risotto, Heiwa organic  
tofu, apple cider vinaigrette, squash chips, pepitas, micro greens 25 🍷

Nonesuch Beer Battered Fish & Chips maine haddock, french  
fries, coleslaw, homemade classic tartar sauce 22

Seafood Pasta scallops, shrimp, Maine mussels, lemon & garlic  
bechamel sauce, fresh pasta from Petruzzo Farms in Buckfield 36 🍷

Chicken Parmigiana fresh chicken, hand-breaded parmesan crust,  
house red sauce, fresh mozzarella, fresh Petruzzo Farms pasta 26 🍷

Seared Scallops parmesan risotto, lemon brown butter scallops,  
garnished with butternut squash puree, microgreens, fresh herbs 29 🍷

Steak Frites hand cut, certified angus beef NY strip, choice of fries,  
seasonal salad made with local produce, butternut squash puree 36

Parmesan Crusted Haddock risotto using Timberwood Farms  
mushrooms, Chipman's squash, balsamic glaze & microgreens 29 🍷

## half pint menu 12 year and under

all meals come with a side and a soft drink \$12

Sides: apple sauce, fries, steamed broccoli, Fruit

Crispy Chicken Fingers

Pasta choice of cheesy, red sauce or butter

Kids Haddock choice of fried or baked

Grilled Cheese

Cheeseburger Sliders available without cheese

French Bread Pizza choice of cheese or pepperoni

## salads

Autumn Salad mixed greens, roasted Chipman's butternut squash,  
apples, dried cranberries, fresh parmesan, apple cider vinaigrette 15 🍷

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

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

Garden Salad mixed greens, carrots, tomato, onion, cucumber,  
balsamic vinaigrette 14

*\*Protein options: grilled or crispy chicken 8 tofu 8 pulled pork 8  
sauteed shrimp 12 scallops 16 sirloin steak 18*

*Other Dressings Options: ranch, blue cheese, caesar, balsamic vinaigrette*

## sandwiches

*Gluten free buns available. Price includes french fries, mixed green or  
caesar salad, Add \$1 thin onion rings, garlic fries, salt & vinegar fries  
add \$3 parmesan truffle fries \$5 small poutine*

Smokehouse Burger Pineland Farms smoked cheddar, bacon, lettuce,  
tomato, onion 22

Timberwood Farms Mushroom Swiss Burger Timberwood Farms  
mushrooms, garlic malt aioli, arugula, swiss cheese 23 🍷

Veggie Burger Atlantic Sea Farms basil pesto vegan sea-burger  
lettuce, tomato, onion, 18 add cheese 2 add bacon 3

Maplewood BBQ Grilled Chicken Sandwich Maplewood BBQ from  
Minot, ME, pickles, house coleslaw, burger bun 21

Caprese Sandwich backyard farm tomatoes, balsamic glaze,  
mozzarella, fresh basil, toasted ciabatta 18

Fried Chicken Sandwich spicy aioli, pickled jalapenos, coleslaw 20

Beer Battered Haddock Sandwich ciabatta, cole slaw, tartar sauce 22

NRB Italian genoa salami, black forest ham, swiss cheese, red  
pepper relish, dijon mayo, lettuce, tomato, red onion, red wine  
vinaigrette, salt and pepper on toasted ciabatta 20

Nonesuch BLT smokey bacon, tomato, lettuce, basil mayo, balsamic  
glaze on toasted ciabatta 19

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



**This marks the dishes created by  
Poland Head Chef Joseph Bellman**

In addition to supporting the menu of unique recipes and elevated  
classics from our Scarborough location, Chef Bellman is constantly  
working with local farms, small business owners & our talented team  
to bring you his own fresh creations. Enjoy!

*Some menu items 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

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**BLONDE** Blonde Ale (ABV 4.8% IBU 29)

An easy-drinking anytime ale.

*Hops: Golding, Saaz*

**POMEGRANATE BLONDE** (ABV 4.8% IBU 29)

Our Blonde Ale with Pomegranate Juice

**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 & citrus notes.

*Hops: Cryo Simcoe, Cryo Amarillo, Warrior*

**MY BEER TO BE** NEIPA (ABV 6.1% IBU 45)

A bright citrus aroma of Galaxy, golden raspberry and lemon meringue are the primary flavors elegantly bestowed upon an oatmeal cookie.

*Hops: Cryo Citra, Galaxy, Cryo Amarillo*

**ENDLESS SUMMER** Kolsch (ABV 5.2 IBU 24)

Smooth, light and refreshing. A beer that is very much an ale but moon lights as a lager. A slightly heavy hand in the whirlpool brings out ample notes of citrus from our blend of traditional and nontraditional.

*Hops: Hallertau Mittlefruh, Wakatu, and Northern Brewer*

**FRESHLY HOPPED & HAZY** IPA (ABV 5.8% IBU 50)

Brewed each year to celebrate fresh hops right off the vine. This year is Crystal Hops from Vermont, picked around 2pm Monday and in our kettle by 11am Tuesday. Freshness, subtleness and vegetal notes come forward.

*Hops: VT Crystal, Eclipse, 008, Fresh VT Crystal*

**EMERGENCY** Stout (ABV 5.4% IBU 35)

The perfect companion for any non-emergency, emergency situation. This beer is elegantly roasted, full bodied and comes with a dry finish.

*Hops: VT Magnum and HBC 586*

**SANTA'S REINBEER** Spiced Ale (ABV 7.7% IBU 25)

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

*Hops: Cascade, Saaz*

**BROAD TURN** Pilsner (ABV 5.9% 31 IBUs)

Brew is slightly sweet with a toasted, biscuit-like, bready malt character. Pilsner is a pretty simple beer to brew but difficult to brew well and we think we've done well!

*Hops: Magnum, Saaz*

craft beer

