bar snacks

Thin Onion Rings spicy aioli, scallions 9

Fried Pickles with red pepper horseradish aioli 9

French Fries salted · cajun · garlic · sea salt & vinegar 10 · parmesan truffle 12
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Fish Chowder Maine haddock, potatoes, fish fumet 8

Soft Baked Pretzel Bites served with beer cheese 9

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

Caprese Plate backyard farms tomatoes, evoo, fresh sliced mozzarella, balsamic glaze, micro basil 14

Pumpkin Coconut Curry Soup served with toasted pepitas, herbs 10 (V) *GF*

Mussels Escabeche spanish paprika & vinegar sauce, sauteed onions & peppers, basil, toasted baguette 17

Brussels Sprouts Downeast apple cider reduction, topped with dried cranberries and reggiano 16

✓

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

ABG Mac & Cheese cavatappi, bacon bits, apple, tossed in a smoked gouda cheese sauce 20

large plates

Fall Haddock pepita crusted haddock, brown butter sage sweet potato puree, pumpkin coconut curry rice, spinach 30

Steak & Frites 10oz sirloin strip, chimichurri, fall salad, choice of fries 38

Pumpkin Curry Rice Bowl jasmine rice, grilled chicken, toasted pepitas, reggiano, tzatziki 24 *GF*

Fall Veggie Pasta cavatappi, roasted garlic sage & brown butter sauce, roasted sweet potato, spinach, parsnip chips, reggiano, herbs, toasted baguette 26

✓

Nonesuch Beer Battered Fish & Chips Maine haddock, coleslaw, homemade classic tartar 22

Fall Salmon sesame seared salmon, pumpkin coconut puree, sweet potatoes, sauteed spinach, parsnip chips 30

salads

Fall Salad mixed greens, apples, dried cranberries, toasted pepitas, feta, apple cider vinaigrette 15 *GF* ■

Cobb Salad chopped romaine, tomato, red onion, bacon, crumbled blue cheese, hard boiled egg, ranch dressing 16 *GF*

Garden Salad mixed greens, tomato, onion, cucumber, radish, balsamic vinaigrette 15 *GF* **② (V**)

Caesar Salad chopped romaine, croutons, parmesan cheese, house made caesar dressing 15

✓

*Protein options: pulled pork 8, grilled or crispy chicken 8, tofu 8, haddock 12, sirloin steak 18, salmon 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, cajun fries, or onion rings \$3 for parm truffle, \$7 small poutine

Smokehouse Burger Pineland Farms smoked cheddar, bacon, lettuce, tomato, onion 24

Tuna Melt Albacore Tuna, apples, melted cheddar, bacon bits, on a ciabatta 21

Nonesuch Cubano mojo pulled pork, black forest ham, pickles, Swiss cheese, creole mustard, ciabatta 22

Fried Chicken Sandwich fried chicken, spicy mayo, pickled jalapenos, coleslaw 23

Backyard Farms Tomato BLT smokey bacon, tomato, lettuce, pesto mayo, balsamic reduction, grilled ciabatta 20

Chutney Burger apple fig chutney, smoked gouda 24

NRB Reuben shaved corned beef, Swiss cheese, sauerkraut, Russian dressing, Big Sky rye 22

Italian Sandwich genoa salami, black forest ham, Swiss cheese, red pepper relish, dijon mayo, lettuce, tomato, red onion, red wine vinaigrette, ciabatta 22

Beer Battered Haddock Sandwich ciabatta, coleslaw, homemade tartar sauce 22

Nonesuch Veggie Burger local seaweed & pesto burger, roasted garlic & basil aioli, lettuce, tomato, onion 22

✓

Caprese Sandwich Fresh mozzarella, Backyard Farm tomatoes, basil, balsamic reduction, served on ciabatta 19 ✓

Vegan option



GF Gluten Free

Craft Beer

5oz 10oz 16oz

Beer Flights Available!

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This symbol means the beer is available to-go in 4 packs!

BROADTURN PILSNER Pilsner (ABV 5.9% IBU 31)

Brewed to export strength, using a blend of North American and European malts and hops.

Hops: Magnum, Saaz

BLONDE Ale (ABV 4.8% IBU 29)

An easy-drinking anytime ale.

Hops: Golding, Saaz

*Try it with pomegranate juice!

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

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

SPACE GHOST DIPA (ABV 6.7% IBU 38)

This double IPA brewed for a cruise around the Milky Way. Notes of guava, passionfruit and mango are provided by the hops. A juice box fit for the most discerning astronaut.

Hops: Rakau, Krush, Galaxy

GOLDEN RYE Belgian Pale Ale (ABV 5.9% IBU 32) This Belgian Pale Ale was brewed with a generous

serving of rye malt to keep every sip memorable.

Hops: Bru-1, Saaz, VT Crystal

IRISH RED (ABV 5.2% IBU 27)

An American Take on the Emerald Isle classic. Hopped for an earthy start leads to a roasted finish.

Hops: Fuggles

VIEW FROM THE PITCH ESB (ABV 5.7% IBU 40)

An English Style ESB. Robust malt flavors of caramel, toffee, and dried fig are abundant in this London pub classic. Loral and Willamette hops keep the sweetness in check.

Hops: Loral, Willamette

SANTA'S REINBEER Holiday Spiced Ale

(ABV 7.7% IBU 25)

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

Hops: Cascade, Saaz

EMERGENCY STOUT Stout (ABV 5.4% IBU 35)

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

Hops: VT Magnum and HBC 586

Athletic Brewing 8

Non-Alcoholic Run Wild IPA

Lucky Pigeon 9

Gluten Free NEIPA (6.5%)

Ciders/Seltzers 9

Apres Seltzer Rotating

Downeast Cider Rotating

North Country Cider Fire Cider



We sell growlers to go, too!