

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

Winter Brussels goat cheese, bacon, house blueberry vinaigrette,
sea salt & vinegar slivered almonds 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

Scallops lemon brown butter, black garlic puree, microgreens 18 🍷

large plates

Winter Vegan Melange risotto, Heiwa organic tofu, blueberry
vinaigrette, roasted sweet potato, carrots, micro greens, mint oil 25 🍷

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

Brisket Mac & Cheese Pineland Farms brisket, Maplewood BBQ,
cavatappi, house mornay, toasted bread topping, microgreens 29 🍷

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

Scallops Dinner black garlic risotto, lemon brown butter scallops,
Timberwoods Farm mushrooms, microgreens, fresh herbs 29 🍷

Parmesan Crusted Haddock parmesan risotto, roasted sweet
potatoes, lemon, balsamic glaze & microgreens 29 🍷

Gulf Of Maine Salmon crispy skin seared salmon, cranberry
chutney, garlic spinach risotto, chives, carrots, 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

Winter Salad spinach, crispy roasted sweet potatoes, goat cheese,
dried cranberries, toasted pine nuts, house blueberry 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*

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

Grilled Chicken Pesto Sandwich cheddar cheese, freshly cooked
bacon, sliced tomato, house spinach pine nut pesto on ciabatta 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

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 100% 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

SPACE GHOST Double IPA (ABV 6.7% IBU 38)

Double IPA brewed for a cruise around the Milky Way. Notes of guava, passionfruit and mango. A juice box fit for the most discerning astronaut!

Hops: Rakau, Krush, Galaxy

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

GOLDEN RYE Belgian Pale Ale (ABV 5.9% IBU 32)

Hopped American style. This beer has some spiciness from the rye and belgian yeast, a bit of body and a sweet malt finish to quench your thirst and warm you up in the cold months of winter.

Hops: Bru-1 Saaz, VT Crystal

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

