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

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

Spinach Dip served with fresh tortilla chips 16 GF

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

Risotto roasted butternut, candied pecans, reggiano, pomegranate molasses, pomegranate arils 18

Brussels Sprouts balsamic glaze topped with pomegranate arils and reggiano 16

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

Southern Mac & Cheese cavatappi, pulled pork, sauteed mushrooms and onions, housemade bbg 20

large plates

Porcini Seared Haddock parsnip puree, parmesan risotto, almond tapenade with pomegranate arils 30

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

Mushroom Pasta local campanelle pasta (Petrullo Farms), local shiitake and golden oyster mushrooms, reggiano, herbs, red wine cream sauce, toasted baguette 26

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

Winter Salmon parsnip puree, roasted cauliflower and roasted butternut, honey sriracha glazed salmon, citrus crema, sesame seeds, micro cilantro 30

salads

Winter Salad mixed greens, roasted butternut, goat cheese,

pomegranate, candied pecan, maple balsamic 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 $GF \bigcirc (V)$

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

Mushroom Dill Burger dill aioli, local sauteed mushrooms, arugula, havarti dill cheese 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

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

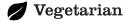
Beer Battered Haddock Sandwich ciabatta, coleslaw, homemade tartar sauce 22

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

✓

Caprese Sandwich fresh mozzarella, balsamic reduction, Backyard Farms tomatoes, basil, served on ciabatta 19 ■

V Vegan option



Craft Beer

16₀z **50**z 10₀z

Beer Flights Available!

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

WHAT HAD HAPPENED WAS... Cold IPA (ABV 6.8% IBU 55)

A beer constructed like a high gravity American adjunct lager, hopped New England style, and fermented quick. This beer is not lagered and is meant to be consumed fresh. Flavor wise, think deep pine and citrus sorbet.

Hops: CTZ, Rakau, Simcoe, Bru-1, Talus

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

Athletic Brewing Non-Alcoholic Run Wild IPA Lucky Pigeon 9

Gluten Free NEIPA (6.5%)

Ciders/Seltzers 9

Apres Seltzer Rotating **Downeast Cider** Rotating High Noon Seltzer Peach

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

SNOW SHOVELER'S REPRIEVE (ABV 9.7% IBU 54)

Is an English style barley wine fermented with a Belgian yeast strain. This beer is sweet and yet dry, with notes of poached pear and orange marmalade. Sip wisely.

Hops: Eclipse, Goldings

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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

