

## 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 bbq 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 🍃 (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**

🍃 **Vegetarian**

GF **Gluten Free**

*Please inform your server of any allergies. Some menu items may contain nuts.*

*\*Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.*

# Craft Beer

5oz

10oz

16oz

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*



## 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*

## 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

High Noon Seltzer Peach

We sell growlers to go, too!

