

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 18
- 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, dried cranberries 18 🍴
- Brussels Sprouts balsamic glaze topped with dried
cranberries and reggiano 16 🍴
- Fried Calamari lightly fried with banana peppers,
pickled onions, maine maple chili sauce 18

large plates

- Porcini Seared Haddock parsnip puree, parmesan risotto,
almond tapenade with dried cranberries 30
- Steak & Frites 10oz sirloin strip, chimichurri, winter salad,
choice of fries 38
- Mushroom Pasta local campanelle pasta (Petrullo Farms),
local Timberwoods Farm 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, 🍴
cranberries, 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 for \$1. 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, \$8 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.

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

