

## 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

**Truffalo Sprouts** fried crispy brussel sprouts, truffle oil, buffalo sauce, fresh parmesan reggiano, fresh herbs 14 🍷

**Maine Beer Mussels** Maine mussels cooked in Broad Turn pilsner, garlic, shallots, butter & herbs. served w/ toasted garlic loaf 18 🍷

**Bang Bang Shrimp** fried crispy, bang bang sauce 18

**Scallops** lemon brown butter, asparagus puree, microgreens 18 🍷

## large plates

**Chimichurri Tofu** Heiwa organic tofu, seasonal chimichurri sauce, white rice, sauteed garlic spinach, fried garlic, micro greens 23 🍷

**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 🍷

**Garlic Chimichurri Shrimp** seared garlic shrimp, steamed white rice, seasonal chimichurri sauce, micro greens, lemon 25 🍷

**Lobster Crusted Haddock** fresh Maine lobster crust, roasted red pepper & lobster risotto, microgreens, lemon 29 🍷

**Cioppino** Maine mussels, Maine lobster, Maine scallops, shrimp in tomato stew with garlic, shallots, lemon, herbs, toasted garlic loaf 37 🍷

## half pint menu 12 years 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

**Spring Salad** mixed greens, asparagus, fresh parmesan, roasted red pepper, cucumber, red pepper 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

**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

**BBQ Brisket Sandwich** house roasted brisket, BBQ from Maplewood in Minot, simple slaw, pickled onions, toasted brioche 24 🍷



**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*

### **NEW! ENDLESS SUMMER** Kolsch (ABV 5.2% IBU 24)

Summer is finally back! Smooth and full bodied yet light and refreshing. Ample notes of citrus from our blend of traditional and non traditional hops.

*Hops: Northern Brewer, Wakatu, Hallertauer*

### **PINKY AND THE BRIAN** NEIPA (ABV 7.1% IBU 50)

It's back! Our collab with Pink Boots Maine. Brewed with this year's Yakima Chief Pink Boots blend. We pushed the tropical hop notes to the limits. Notes of candied lemon peel, guava, and white grape.

*Hops: Pink Boots 24' Mosaic, Krush, Chinook, Simcoe*

### **EMERGENCY STOUT** 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, HBC 586*

### **NEW! PATIO GARDEN** Hefeweizen (ABV 4.4% IBU 20)

Brewed with the classic original Hefeweizen in mind. Fermentation gives you sweet fruity flavors with light pepper notes. It's full bodied but light enough for a sunny day in the yard or out on the boat!

*Hops: Wakatu, Huell Melon*

### **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*

great beer

