

bar snacks

Soft Baked Pretzel Bites choice of beer cheese creole mustard 9 🍴

Thin Onion Rings spicy aioli, scallions 10 🍴

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 10

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 🍴

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

Spring Risotto asparagus, snap peas, gremolata, pea tendrils
reggiano 18 🍴 (V)

Brussels Sprouts sweet diablo sauce, reggiano, scallions 16 🍴

Fried Calamari lightly fried with banana peppers, pickled onions,
Maine maple chili sauce 19

Buff Truff Chicken Mac Cabbot pepperjack cheese, crispy
chicken, buffalo sauce, truffle oil, frico, reggiano cheese 24

Brown Butter Scallops Patagonian scallops, roasted asparagus,
snap peas, bacon jam, green goddess dressing, pea tendrils 24

Maple Mustard Sliders toasted brioche bun, cheddar cheese,
stone ground maple mustard, lettuce, tomato 20

large plates

Peppercorn Haddock spring risotto, pea tendrils, spinach, gremolata,
toasted almonds, micro basil, pink peppercorns 30

Steak & Frites 10oz NY sirloin strip, chimichurri, bacon jam, spring
salad, choice of fries 43

Pulled Pork Rice Bowl jasmine rice, sauteed peppers and onions,
spinach, sesame ginger sauce, pickled carrot 24

Nonesuch Beer Battered Fish & Chips maine haddock,
coleslaw, homemade classic tartar 24

Blackened Salmon roasted asparagus, snap peas, jasmine rice,
asparagus purree, herb crema, pea tendrils 32 GF

Tofu Rice Bowl sweet diablo sauce, jasmine rice, roasted asparagus,
snap peas, sauteed peppers and onions, pickled carrots 22 (V)

salads

Spring Salad mixed greens, roasted asparagus, snap peas, goat
cheese, radish, green goddess dressing, toasted almonds 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 9, grilled or crispy chicken 9,
tofu 9, haddock 12, sirloin steak 24, 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 25

Pepperjack Burger bacon jam, sauteed peppers and onions,
lettuce, tomato, local pepperjack cheese, sweet diablo sauce 25

Veggie Burger Atlantic Sea Farms basil pesto sea-veggie burger
roasted garlic aioli, lettuce, tomato, onion 22 add cheese 2

Chicken Salad Sandwich grilled chicken breast, spicy mayo,
dried cranberries, sliced almonds, lettuce, fresh apple, ciabatta 22

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 24

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

Buffalo Chicken Caesar Wrap grilled flour tortilla, grilled chicken,
romain, caesar dressing, buffalo sauce, croutons 22

Blackened Salmon Sandwich blackened salmon medallions,
spinach, sweet diablo, bacon jam, tomato served on ciabatta 28

(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.*

All fried foods have a cross contaminant chance for gluten

Craft Beer

5oz

10oz

16oz



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!*



ENDLESS SUMMER Kolsch (ABV 5.2% IBU 24)

Smooth and full bodied yet light and refreshing. A slightly heavy hand in the whirlpool brings out ample notes of citrus.

Hops: Hallertau Mittlefruh, Wakatu, Northern Brewer

PATIO GARDEN Hefeweizen (ABV 4.4% IBU 20)

This beer has all the expected characteristics. Bubble gum and pear esters combined with light pepper notes, full bodied yet as fluffy as a macaroon.

Hops: Wakatu, Huell Melon



MY BEER TO BE NEIPA (ABV 6.1% IBU 45)

A double dry hopped 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



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

A NEIPA brewed with this year's **Yakima Chief** Pink Boots Society hop blend. Layers of both tropical and Pacific Northwest hop vibes. Notes of grapefruit zest, white grape and pine.

Hops: Krush, Simcoe, Mosaic, Chinook



IPA 2.0 NEIPA (ABV 5.3% IBU 42)

A toast to the East Coast, balanced by a hit of hops. Bright, tropical and citrusy with a clean malt finish.

Hops: Cryo Citra, Cryo Amarillo, Cryo El Dorado



SPACE GHOST DIPA (ABV 6.7% IBU 38)

This beer features notes of guava, passionfruit and mango carried by the hops. A juice box fit for the most discerning astronaut.

Hops: Rakau, Krush, Galaxy



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

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

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

Take home your favorite beer in a growler!

