

bar snacks

- Soft Baked Pretzel Bites** served with beer cheese 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, mini burgers,
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
- Nonesuch Beer Battered Fish & Chips** Maine haddock,
coleslaw, homemade classic tartar 24
- Blackened Salmon** roasted asparagus, snap peas, parmesan risotto,
asparagus purree, herb crema, pea tendrils 32 GF

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

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

(V) **Vegan option**

🍴 **Vegetarian**

GF **Gluten Free**

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 bright citrus aroma of Galaxy, golden raspberry and lemon meringue are the primary flavors elegantly bestowed upon an oatmeal cookie.

Hops: Cryo Citra, Cryo 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



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

MOON SHADOW Stout (ABV 6% IBU 35)

Fermented with a Bavarian Hefeweizen yeast, this stout is a beer like no other. This ale is ester forward, with flavor notes of grilled pear, molasses and a touch of black pepper.

Hops: VT Nugget, Wilamette

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!

