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

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 $18 \nearrow (V)$

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 $GF \triangleleft V$

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

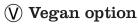
NRB Reuben shaved corned beef, swiss cheese, sauerkraut, russian dressing, Big Sky rye 22

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 Caeser Wrap grilled flour tortilla, grilled chicken, romain, caeser dressing, buffalo sauce, croutons 22







Craft Beer

16₀z 10oz **50**z

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)

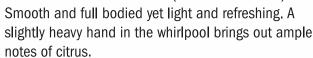


Hops: Golding, Saaz

*Try it with pomegranate juice!



ENDLESS SUMMER Kolsch (ABV 5.2% IBU 24)



Hops: Hallertau Mittlefruh, Wakatu, Northen 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

SPACE DOPPELGANGER DIPA (ABV 6.9% IBU 38)

This time dilated version of Space Ghost has two minor adjustments made to its flux capacitor. This resulted in a beer that is a little less punchy on the palate and has a more golden hue than the original.

Hops: Rakau, Krush and 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 Cirta, Cryo Galaxy, Cryo Amarillo



Athletic Brewing

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



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 Pacifc Northwest hop vibes. Notes of grapefruit zest, white grape

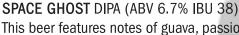
Hops: Krush, Simcoe, Mosaic, Chinook

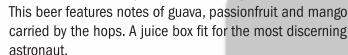


IPA 2.0 NEIPA (ABV 5.3% IBU 42)

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





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

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



Take home your favorite beer in a growler!