

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 arugula, 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 lobster, mussels, scallops, haddock and shrimp in tomato stew with garlic, shallots, lemon, herbs, toasted garlic loaf 37 🍷

pizza menu

14" hand stretched

gluten free crust available

Cheese 18

Pepperoni 20

Margherita

fresh mozzarella, sliced tomato, fresh basil, balsamic glaze 21

Bee Sting

pepperoni, banana peppers, hot honey, crushed red pepper 23

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 fried shrimp 10 seared haddock 10 sauteed shrimp 12 scallops 16*

Dressings Options: ranch, blue cheese, caesar, balsamic vinaigrette, red pepper vinaigrette, oil & vinegar

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 Life Burger quinoa vegan burger from Veggie Life in Freeport, lettuce, tomato, onion, brioche bun 18 add cheese \$2 add bacon \$3

Carolina BBQ Chicken Sandwich fried or grilled. Carolina BBQ from Maplewood in Minot, banana peppers, coleslaw, toasted brioche 21 🍷

Caprese Sandwich backyard farm tomatoes, balsamic glaze, mozzarella, fresh basil, toasted ciabatta 18

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