

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 Nonesuch beer, 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 on seared Maine haddock, 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 🍽️

salads

Summer Salad mixed greens, fresh blueberries, fresh strawberries, toasted almonds, parmesan cheese, red wine 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.*

Nonesuch Beer Menu

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



NEW! CACTUS LEAGUE Session IPA (ABV 4.8% IBU 38)

This elegant American Pale Ale is brewed crisp, hoppy and dry. A heaping dose of red winter wheat adds a touch of depth to this beer's light, crisp finish.

Hops: Equanot, Hallertaur Blanc, Amarillo, Bru-1



This symbol means the beer is available in 4-pack pint cans!

Also, take home your favorite Nonesuch beer in a growler!



PATIO GARDEN Hefeweizen (ABV 4.4% IBU 20)

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

Hops: Wakatu, Huell Melon



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



LAUGH TRACK West Coast IPA (ABV 6.5% IBU 40)

Inspired by the Pacific NW beers of the early 2000's. Big pine, zesty citrus & the right amount of caramel malt to keep bitterness in check. Enjoy with your favorite sitcom.

Hops: CTZ, El Dorado, Simcoe, Vista, Cascade

EMERGENCY STOUT Stout (ABV 5.4% IBU 35)

The perfect companion for any non-emergency, emergency situation. Elegantly roasted, full bodied with a dry finish.

Hops: VT Magnum, HBC 586



NEW! MARVELOUS MELON MOSAIC NEIPA

(ABV 6.8%, IBU 40) Mmm for short! Ripe melon is the focal point of this silky beer. Built on a cushion of oats and floating on a river of pine.

Hops: Huell Melon, Mosaic, Waimea and Talus

Gluten allergy? We serve...

LUCKY PIGEON ROCK DOVE Gluten-Free NEIPA (ABV 6.5%)

Crafted and canned in Biddeford, Maine!

CRAFT
BREWED IN LEWISTON, ME

Featuring...BAXTER
BREWING CO.
Non-Alcoholic Beers!

BAXTER IPA Non-Alcoholic

BAXTER BLUEBERRY ALE Non-Alcoholic

Crafted and canned in Lewiston, Maine!

craft beer