

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

Elote Corn Dip served with fresh tortilla chips 16 🍃

Caprese Plate Backyard Farms tomatoes, fresh sliced mozzarella,
balsamic glaze, EVOO, micro basil, crostini 14 🍃

Brussels Sprouts fried and tossed in Maine maple chili sauce,
fresh lime, sesame seeds 16 🍃

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

Brown Butter Scallops Patagonian scallops, roasted zucchini,
summer squash, bacon jam, green goddess dressing,
locally grown micro greens 24

Maple Mustard Sliders three mini beef burgers, cheddar cheese,
stone ground Maine maple mustard, lettuce, tomato 20

large plates

Maine Lobster Succotash roasted corn, heirloom cherry tomatoes,
fresh Maine lobster in a rich white wine cream sauce, served with
bacon jam smothered maiz azul cornbread, topped with balsamic
glaze and fresh cilantro 38

Cashew Chili Lime Crusted Haddock spanish rice, bell and spicy
aleppo peppers, arugula, herb crema, local micro greens 30 🍃

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

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

Sesame Seared Ahi Tuna seared rare tuna steak, wasabi aioli,
honey sriracha pepper relish, daikon slaw, micro greens, cashews 32 GF

Summer Pasta local fusilli pasta from Petrullo Farms, cashew pesto,
zucchini, summer squash, bell peppers, onions, fresno peppers,
cherry tomatoes, spicy aleppo pepper, regiano cheese, arugula 24 🍃
Add protein: Maine Lobster 19, seared Ahi Tuna 15, chicken 9

🍃 **Vegan option available**

🍃 **Vegetarian**

GF **Gluten Free**

🔥 **Spicy**

salads

Tomato Corn Salad mixed greens, maple balsamic vinaigrette,
local roasted corn, heirloom cherry tomatoes, feta cheese, fresh
basil, balsamic glaze 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 🍃 🍃

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, Ahi Tuna 15, Maine Lobster 19*

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 parmesan truffle, \$8 small poutine*

Smokehouse Burger Pineland Farms smoked cheddar, bacon,
lettuce, tomato, onion 25

All American Burger New School American cheddar, pickles,
shaved onion, lettuce, mac sauce 25 add extra patty +8

Veggie Burger southwest black bean burger, pesto aioli,
lettuce, tomato, onion 22 🍃 add cheese 2 add bacon 3

Maine Lobster Roll fresh Maine lobster meat tossed in a
homemade brown butter mayo, shredded lettuce brioche roll 38

Ahi Tuna Sandwich rare seared black pepper crusted Ahi tuna,
wasabi aioli, daikon slaw, arugula, micro greens 26

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

Raspberry Chicken Wrap grilled chicken, daikon slaw, arugula,
feta cheese, raspberry vinaigrette 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 🍃

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

Nonesuch Beer Menu

5 oz 10 oz 16 oz

Flights

- Build Your Own
 - Original Core Four
 - IPA Flight
- Our signature flights include (4) 5 oz beers!



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 of the smooth German style. Bubble gum and pear esters combined with light pepper notes, full bodied yet as fluffy as a macaroon.
Hops: Wakatu, Huell Melon



CACTUS LEAGUE 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 beers crisp finish.
Hops: Hallertaur Blanc, Equanot. Bru-1, Amarillo



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



MMM Marvelous Melon Mosaic NEIPA (ABV 6.8% IBU 40)
Ripe melon is the focal point of this silky beer. Built on a cushion of oats with pine stitching. Is this my favorite beer?
Hops: Mosaic, Huell Melon, Waimea, Talus



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 IPA (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



LAUGH TRACK IPA (ABV 6.5% IBU 40)
A classic IPA inspired by the Pacific NW beers of the early 2000's. Big on pine and zesty citrus with the right amount of caramel malt to keep the bitterness in check. Enjoy with your favorite Sitcom.
Hops: CTZ, El Dorado, Simcoe, Vista, Cascade



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



BLACK SEDAN STOUT (ABV 6% IBU 32)
Copious chocolate notes, hearty backbone of roast and smoothly drinkable.
Hops: VT Crystal, Goldings, Tettnenger

- Baxter Brewing 8**
Non-Alcoholic IPA
Non-Alcoholic Blueberry
Lucky Pigeon 9
Gluten Free NEIPA (6.5%)
Ciders/Seltzers 9
Apres Seltzer Rotating
Downeast Cider Rotating

Take home your favorite beer in a growler or a 4 pack!

This symbol  means the beer is available to-go in 4 packs!

