



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

Pork Schnitzel breaded pork loin fried golden brown, served with
lemon caper beurre blanc 16

Spinach Artichoke Dip served with fresh tortilla chips 18 GF 


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

Brussels Sprouts fried and tossed in a house made honey sriracha
sauce, reggiano, and scallions 16  

Pumpkin Coconut Curry Soup topped with toasted pepitas 10 GF  

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

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

Fall Risotto butternut squash, dried cranberries, toasted pepitas,
fresh apple, arugula, reggiano, pomegranate molasses 25 

large plates

Chicken Jambalaya peppers, onions, housemade chorizo, shrimp,
herbs, and spices stewed in a spicy tomato sauce, served over
jasmine rice, scallions 25


Pepita Crusted Haddock fall risotto, arugula, parsnip puree, pink
peppercorns, pomegranate molasses 30

Shrimp Scampi local fresh linguini sauteed bell peppers, arugula,
and herbs in a white wine cream sauce, served with toasted
baguette 28

Butternut Squash Linguini local fresh linguini, sage brown butter
and roasted garlic cream sauce, roasted butternut, arugula,
reggiano, crispy speck served with toasted baguette 28

Steak & Frites 10oz NY sirloin strip, chimichurri, bacon jam,
served with a small fall salad and choice of fries 43

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


Honey Sriracha Salmon roasted butternut squash, cauliflower,
pumpkin curry puree, sauteed arugula, crema 32 GF 

salads

Fall Salad mixed greens, pomegranate ginger vinaigrette, roasted
butternut squash, dried cranberries, fresh green apples, toasted
pepitas, feta cheese 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/crispy chicken 9, tofu 9
haddock 12, sirloin steak 24, salmon 15, shrimp 12*

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

Chutney Burger apple fig chutney, smoked gouda, and lettuce 25

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

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, ciabatta 20

NRB Reuben shaved corned beef, swiss cheese, sauerkraut,
russian dressing, served on 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 coleslaw, homemade tartar,
served on ciabatta 24

Caprese Sandwich fresh mozzarella, balsamic reduction,
Backyard Farms tomatoes, basil, ciabatta 19 

 Vegan

GF Gluten Free

 Vegetarian

 Spicy

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

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

BROADTURN PILSNER Lager (ABV 5.7% IBU 31)

Lager, the most popular beer style in the world. We brew ours with a blend of American and European malts. Saaz and Magnum hops are used to impart the majestic woody spice.

Hops: Magnum, Saaz

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 beer's crisp finish.

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

WHAT HAD HAPPENED WAS Cold IPA (ABV 6.8% IBU 55)

A beer constructed like high a gravity American adjunct lager, hopped New England style, and fermented quick. This beer is not lagered and is meant to be consumed fresh. Flavor wise, think deep pine and citrus sorbet.

Hops: CTZ, Rakatu, Simcoe, 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



FRESHLY HOPPED & HAZY Hazy IPA (ABV 6.6% IBU 30)

For this year's Wet Hop brew, we brought in copious amounts of freshly picked Vista hops, from Vermont's Champlain Valley. These fresh Vista hops provide that high functioning terpene presence.

Hops: CTZ, Citra, Wimea, Vista



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 bitterness in check. Enjoy with your favorite Sitcom.

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



MÄRZEN (ABV 5.2% IBU 20)

An Oktoberfest Style Märzen. We stayed true to style with this one, bringing you a most exquisite malt forward beer. Embrace a multitude of caramel notes that finish up cleanly like the crust of freshly baked whole wheat bread.

Hops: Cryo Simcoe, Tettnanger



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!

