

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 🍽️

Bang Bang Shrimp fried crispy, bang bang sauce 18

Chipman's Scallops lemon brown butter, Chipman's Farm butternut squash 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 Pappardelle Pappardelle pasta from Petrullo Farms in Buckfield, ME. house brisket, red sauce, microgreens 25 🍽️

Garlic Chimichurri Shrimp seared garlic shrimp, steamed white rice, seasonal chimichurri sauce, micro greens, lemon 25 🍽️

Chipman's Herb Haddock herb crusted haddock, Chipman's Farm roasted squash, risotto, squash puree, microgreens, lemon 26 🍽️

Timberwood Pappardelle Pappardelle pasta from Petrullo Farms in Buckfield, ME. mushrooms from Timberwood Farms in South Paris, ME. mornay sauce, truffle oil, parmesan cheese, microgreens 25 🍽️

pizza menu hand stretched 14"
dough from Dough Masters in Auburn, ME
baked with house made red sauce
gluten free cauliflower crust available

Cheese Pizza 18

Pepperoni Pizza 20

Margherita Pizza fresh mozzarella, sliced tomato, fresh basil, balsamic drizzle 21

Bee Sting pepperoni, banana peppers, house hot honey, crushed red pepper 23

salads

Chipman's Salad mixed greens, Chipman's Farm roasted butternut squash, fresh apples, carrots, dried cranberries, pepitas, apple cider 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 wine vinaigrette, oil & vinegar

sandwiches

Gluten free buns available. Price includes french fries, mixed greens salad, caesar salad or Fox Family chips. 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

Brisket Dipper Sandwich House roasted brisket, garlic aioli, cheddar cheese, red onion on toasted ciabatta with a side of house au jus 20 🍽️

**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



WHAT HAD HAPPENED WAS Cold IPA

(ABV 6.8% IBU 55) Hopped New England style & fermented quick. This is not lagered and is meant to be consumed fresh. Flavors? Think deep pine, citrus sorbet.

Hops: CTZ, Rakau, Simcoe, Bru -1, Talus



SPACE GHOST DDH IPA (ABV 6.7% IBU 38)

Double Dry-Hopped 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



RED Irish Red Ale (ABV 5.2% IBU 24)

An American take on the Emerald Isle classic. Hopped for an earthy start to a roasted finish.

Hops: Fuggles



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

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



BROAD TURN Pilsner (ABV 5.9% IBU 31)

The most popular beer style in the world. We brewed ours to export strength, using a blend of North American and European malts and hops.

Hops: Vermont Magnum and Saaz Hops



SANTA'S REINBEER Spiced Brown Ale (ABV 7.7% IBU 25)

It's the most wonderful time for a beer! Ginger, orange peel, honey and cinnamon all balanced in a deep amber ale.

Hops: Cascade, Saaz



LAUGH TRACK IPA (ABV 6.5% IBU 24)

Laugh Track is 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.

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



SULLY DOG MILK JUG STOUT* Stout (ABV 4.9% IBU 44)

Brewed in honor of Captain Chris Sullivan. This milk stout has nutty overtones with a lasting sweetness.

***Portion of sales go The Summit Project, a non-profit organization honoring our fallen Maine heroes.**

Hops: Perle, Eclipse



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

Copious amounts of freshly harvested Vista hops from Vermont's Champlain Valley Hops. Terpene presence and aroma that you only get with wet hops. Notes of tropical fruit, pine & green tea.

CRAFT
BREWED IN LEWISTON, ME

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

BAXTER IPA Non-Alcoholic

BAXTER BLUEBERRY ALE Non-Alcoholic

BAXTER PUMPKIN ALE Non-Alcoholic

Crafted and canned in Lewiston, Maine!

Gluten allergy? We serve...

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

Crafted and canned in Biddeford, Maine!