

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 

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

Brussels Sprouts fried and tossed in a house made calabrian maple chili sauce, reggiano, and scallions 16 

Chili En Nogada Roasted poblano pepper stuffed with sweet and savory pacadilla, (Sausage, Peach, Apple, spices) shredded cheddar, smothered in a creamy walnut sauce, topped with pomegranate seeds & fresh parsley 15 

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

Mushroom Risotto Arborio, Timberwoods Farms mushrooms, reggiano, truffle oil 25

large plates

Porcini Seared Haddock mushroom risotto, truffle oil, cauliflower, micro greens 30

Mushroom Pasta local fresh pappardelle, local Timberwood Farm mushrooms, white wine roasted garlic cream sauce, fresh herbs, reggiano cheese served with toasted baguette 28

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

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

Sausage Mac & Cheese Cavatappi, hot honey sausage, roasted poblano, calabrian chilis, broccoli, sesame seeds, herbs 25 

Winter Salmon roasted butternut squash, cauliflower, walnut pesto, pomegranate arils, blood orange crema 32 GF

Pork Sugo local fresh pappardelle, pulled pork simmered in a tangy tomato sauce, reggiano, fresh herbs served with toasted baguette 28

salads

Winter Salad mixed greens, sliced radicchio, roasted butternut squash, feta cheese, pomegranate arils, toasted walnuts, blood orange vinaigrette 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

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

Southwest Burger roasted poblano, caramelized onions, Pineland Farms white cheddar cheese, BBQ sauce 25

Quinoa Burger red quinoa burger, pesto aioli, lettuce, tomato, onion 22  add cheese 2 add bacon 3

Chicken Salad Sandwich grilled chicken breast, spicy mayo, dried cranberries, 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

Build your own flight
(Four 5oz beers)

BLONDE Ale (ABV 4.8% IBU 29)

An easy-drinking anytime ale.

Hops: Golding, Saaz

*Try it with pomegranate juice!

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 woodsy spice.

Hops: Magnum, Saaz

MY BEER TO BE NEIPA (ABV 6.1% IBU 45)

A bright citrus aroma of Galaxy hops, golden raspberry and lemon meringue are the primary flavors elegantly bestowed upon an oatmeal cookie.

Hops: Cryo Citra, Galaxy, Cryo 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

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

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

SNOW SHOVELERS REPRIEVE Barley Wine

(ABV 9.5% IBU 54)

For this year's batch of barley wine, we put emphasis on featuring high-quality local malt. We compiled a unique grain bill sourced solely from Maine's Blue Ox Malthouse using a trio of barley, triticale and oats. Sip wisely.

Hops: Cirta, Equanot, Cascade

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

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

This spiced brown ale will bring warmth and cheer to your holiday season. It Really does taste like Christmas!

Hops: Cascade, Saaz

BLACK SEDAN Stout (ABV 6.0% IBU 32)

There is nothing more intriguing than having a Black Sedan roll up in front of your house. We think this Stout is as intriguing. Copious chocolate notes, hearty backbone of roast and smoothly drinkable.

Hops: VT Crystal, Goldings, Tettnanger

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

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

