

## 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 import the majestic woody 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*



**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, 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!

