

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 10

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

Big Sky Dinner Rolls herbs, butter, parmesan cheese 6


Spring Brussels fried crispy brussel sprouts, lemon vinaigrette,
sliced almonds, scallions 14 


Bang Bang Shrimp fried crispy, bang bang sauce 18


large plates

Wild Rice Tofu Heiwa organic tofu, wild rice, poblano, roasted red
pepper sauce, fried garlic, micro greens 23 

Nonesuch Beer Battered Fish & Chips Maine haddock, french
fries, coleslaw, homemade classic tartar sauce 23

Chorizo Mac chorizo, cavatappi pasta, house mornay sauce,
shallots, garlic, poblano, microgreens 24 

Airline Chicken pan seared airline chicken from Cluck Ya Poultry in
Gardiner, ME, tri-colored potatoes, roasted asparagus, pan sauce,
fried garlic, micro greens 24 

Almond Crusted Haddock almond crusted haddock, risotto, roasted
asparagus, microgreens, lemon 27 

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

Chipotle Chorizo Pizza chorizo, roasted red peppers, poblanos,
onions, house chipotle ranch drizzle 23

*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.*

salads

Spring Salad mixed greens, house lemon vinaigrette, roasted red
peppers, cucumbers, mushrooms from Timberwood Farms in South
Paris, ME, sliced almonds 15 

Cobb Salad chopped romaine, tomato, onion, bacon, crumbled blue
cheese, hard boiled egg, ranch dressing 16

Caesar Salad chopped romaine, croutons, parmesan cheese,
house made caesar dressing 15

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*

*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

Fried Chicken Sandwich grilled optional, spicy aioli, pickled jalapeños,
coleslaw 21 


Caprese Sandwich backyard farm tomatoes, balsamic glaze, mozzarella,
fresh basil, toasted ciabatta 18

Beer Battered Haddock Sandwich ciabatta, cole slaw, tartar sauce 23

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 21

Nonesuch BLT smokey bacon, tomato, lettuce, basil mayo, balsamic
glaze on toasted ciabatta 20

Nonesuch Cubano mojo pulled pork, black forest ham, pickles, swiss
cheese, creole mustard on ciabatta 21

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!

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



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



ENDLESS SUMMER KÖLSCH (ABV 5.6% IBU 24)
A smooth and full bodied ale that is light & refreshing with ample notes of citrus.

Hops: Cryo Citra, Galaxy, Cryo Amarillo



PICNIC IN THE ORCHARD NEIPA (ABV 7.4% IBU 40)
This hazy New England IPA is a stone fruit extravaganza! Layers of flavor, with an apricot top and a peach bottom. So juicy, so smooth...could this be love?

Hops: Mosaic, Bru-1, Nectron, and Dolcita



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



FIELD DAY Franconian Field Beer (ABV 7.6% IBU 45)
Celebrate the bounty of a well-tended field! It is a robust ale brewed with a grist of malted wheat, rye, barley, and oats. Notes of almond, banana, and black pepper.

Hops: Cascade, Tettnanger, Crystal



PINKY & THE BRIAN NEIPA (ABV 7.5% IBU 50)
A New England IPA brewed with this year's Yakima Chief Pink Boots blend. It is a terrific combination of hops that balances resinous pine and depp berry terpenes. We fermented this beer with a yeast that we all find very peachy!

A portion of sales will go to the Maine Pink Boots Chapter.

Hops: Ekuanot, Centennial, HBC 638, and Mosaic.



BLACK SEDAN Stout (ABV 6% IBU 32)
There is nothing more intriguing than having a Black Sedan roll up in front of your house. This Stout is as intriguing. Copious chocolate notes, hearty backbone of roast, smoothly drinkable.

Hops: VT Crystal, Goldings, Tettnenger



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

CRAFT BREWED IN LEWISTON, ME



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

BAXTER IPA Non-Alcoholic
BAXTER BLUEBERRY ALE Non-Alcoholic
BAXTER PILSNER 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!*

craft beer