

bar snacks

- Soft Baked Pretzel Bites served with beer cheese 10 
- Thin Onion Rings spicy aioli, scallions 10 
- Fried Pickles served with red pepper horseradish aioli 10 
- 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

- Spinach Artichoke Dip served with fresh tortilla chips 18 
- Burrata cherry tomatoes, pea tendrils, gremolata, candied walnuts
flaky salt, toasted baguette 18 
- Brussels Sprouts fried, homemade calabrian maple chili sauce,
reggiano, scallions 16 
- Fried Calamari lightly fried, banana peppers, pickled onions,
Maine maple chili sauce 19
- Jr. All-American Sliders Nonesuch Mac sauce, pickles, lettuce,
New School American cheese 21
- Summer Risotto Zucchini, summer squash, cherry tomatoes,
reggiano, gremolata, micro greens 21

large plates

- Crab Crusted Haddock Lump crab crust, summer risotto, lemon,
fresh herbs, reggiano, pea tendrils 38
- Summer Veggie Pasta local fresh pappardelle, zucchini,
summer squash, cherry tomatoes, lemon white wine cream sauce,
reggiano, served with a toasted baguette 28 
- Steak & Frites 10oz NY sirloin strip, chimichurri, bacon jam,
served with a small summer salad and choice of fries 43
- Nonesuch Beer Battered Fish & Chips Maine haddock, coleslaw,
homemade classic tartar 24
- Chipotle Honey Salmon parsnip puree, roasted zucchini, 
summer squash, cherry tomatoes, chipotle honey glaze, parsnip chips 32
- Lobster Mac & Cheese cavatappi, Maine lobster, calabrian chili,
lemon, herbs, butter, reggiano, toasted breadcrumbs 36

 **Vegan** **GF** **Gluten Free**
 **Vegetarian**  **Spicy**

salads

- Summer Salad Mixed greens, fresh strawberries, candied walnuts,
feta, cucumber, red onion, honey lemon poppy vinaigrette 16 **GF** 
- Cobb Salad chopped romaine, tomato, red onion, bacon,
crumbled blue cheese, hard boiled egg, ranch dressing 17 **GF**
- Garden Salad mixed greens, tomato, onion, cucumber, radish,
balsamic vinaigrette 15 **GF** 
- Caesar Salad chopped romaine, croutons, reggiano,
homemade caesar dressing 16 
- *Protein options: pulled pork 9, grilled/crispy chicken 9, tofu 9
haddock 14, salmon 16, sirloin steak 24, lobster 26*

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
- All-American Burger Nonesuch Mac sauce, pickles, lettuce,
New School American cheese 25
- Quinoa Burger red quinoa patty, pesto aioli, lettuce,
tomato, onion 22  *add cheese 2 add bacon 3*
- Nonesuch Cubano mojo pulled pork, black forest ham, pickles,
swiss cheese, creole mustard, ciabatta 23
- Fried Chicken Sandwich fried chicken, spicy mayo,
pickled jalapenos, coleslaw 23 
- Backyard Farms Tomato BLT smokey bacon, tomato, lettuce,
pesto mayo, balsamic reduction, ciabatta 22
- NRB Reuben shaved corned beef, swiss cheese, sauerkraut,
russian dressing, 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 23
- Beer Battered Haddock Sandwich fried haddock, coleslaw,
homemade tartar, ciabatta 24
- Caprese Sandwich fresh mozzarella, balsamic reduction,
Backyard Farms tomatoes, basil, ciabatta 20 
- Lobster Roll Maine lobster, brown butter aioli, shredded lettuce,
cajun seasoning 36
- Crab Sandwich house crab salad, Old Bay remoulade,
shredded cabbage, pickled red onion, ciabatta 29

*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

20 oz

Build your own flight (Four 5oz beers)

THAI.PA. NEIPA (ABV 7% IBU 38)

This NEIPA uses Thai lime leaf to boost this beer's lavish citrus experience. English malt superstar Golden Promise relishes its time in the lime light.

Hops: *Wakatu, Nelson, 638*

ENDLESS SUMMER Kolsch (ABV 5.2% IBU 24)

Smooth and full bodied yet light and refreshing. It is a beer that is very much an ale but also moon lights as a lager. A slightly heavy hand in the whirlpool brings out ample notes of citrus from our blend of traditional and non traditional hops.

Hops: *Hallertauer, Wakatu, Great Northern Brewer*

PATIO GARDEN Hefeweizen (ABV 4.4% IBU 20)

We brewed this one with the classic Bavarian original in mind. At 60% wheat malt this beer has all the expected characteristics. Bubble gum and pear esters combined with light pepper notes, full bodied yet as fluffy as a macaroon.

Hops: *Wakatu, Huell Melon*

CACTUS LEAGUE NEIPA (ABV 4.8% IBU 38)

This sessionable New England IPA is brewed crisp, hoppy and dry. A heaping dose of red winter wheat adds a touch of depth to this beers crisp finish.

Hops: *Hallertaur Blanc, Equanot. Bru-1, Amarillo*

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

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

Hops: *Cryo Citra, Galaxy, Cryo Amarillo*

IPA 2.0 NEIPA (ABV 5.9% 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 7.1% 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*

WESTIE West Coast IPA (ABV 7.1% IBU 55)

Weyermann's Bohemian Pilsner malt takes center stage. A subtle honey sweetness binds together the ripe berry and resinous pine essence provided by the hop blend.

Hops: *HBC 638, Motueka, Riwaka, Nelson*

PICNIC IN THE ORCHARD NEIPA (ABV 7.4% IBU 40)

This NEIPA is a stone fruit extravaganza! This beer is fully saturated from head to toe, with an apricot top and a peach bottom. Could this be love?

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

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*

BLACK SEDAN STOUT Stout (ABV 6.0% IBU 32)

Copious chocolate notes, a hearty backbone of roast and smooth drinkability.

Hops: *VT Crystal, Goldings, Tettnenger*

Baxter Brewing 8

Non-Alcoholic IPA

Non-Alcoholic Blueberry

Gluten Free Beers 9

Lucky Pigeon NEIPA (6.5%)

Orange Bike Brewing Pilsner (5%)

Orange Bike Brewing Guava Sour (5.4%)

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!

