

Cocktails & Mocktails

MANGO FLORA \$14
local gin, mango, basil, lemon, cocchi americano - sparkling

SOLAR WINDS \$13
tequila, blood orange, pineapple, lime, al pastor spices, lime-salt rim

MOCKTAIL \$7
passionfruit, basil, citrus, sea salt, club

Wine, Cider, & N/A Beer

RED rioja \$10
WHITE chenin blanc \$10
ROSÉ cabernet franc \$10
CIDER semi dry \$9
N/A BEER golden ale \$7

Soft Drinks \$4

MAINE ROOT SODA
root beer, blueberry, ginger beer, cola, diet-cola, lemonade, lemon-lime

SPINDRIFT SELTZER
lemon, half & half, grapefruit

Bottles To Go

500ml / 12 bottles per case / \$6.50 per bottle

PEEPER *pale ale 5.5%*

500ml / 12 bottles per case / \$7.50 per bottle

BLACK BARN EXCLUSIVE *mexican lager 4.4%*

LUNCH *IPA 7%*

MEAN OLD TOM *vanilla stout 6.5%*

SPRING *kölsch style 5%*

WOLFE'S NECK *IPA 6.5%*

WOODS & WATERS *IPA 6.2%*

500ml / 12 bottles per case / \$9 per bottle

BREAKFAST *DIPA 8.5%*



Maine Beer Company

Do what's right.

TABLE

📶 *Open Network: Taproom Guest*

All contributions made above and beyond your final check will be donated to nonprofits



Draft

.5L \$9.50 • 10oz \$6.50 • 5oz \$3.50

BLACK BARN EXCLUSIVE *mexican lager 4.4%*
SPRING *kölsch style 5%*

16oz \$9.50 • 10oz \$6.50 • 5oz \$3.50

LUNCH *IPA 7%*
MEAN OLD TOM *vanilla stout 6.5%*
PEEPER *pale ale 5.5%*
WOLFE'S NECK *IPA 6.5%*
WOODS & WATERS *IPA 6.2%*

10oz \$8 • 5oz \$4

BREAKFAST *DIPA 8.5%*

Pizza

CHEESE \$16

PEPPERONI \$18

MARGHERITA \$18

SAUSAGE & CALABRIAN CHILI \$24
red sauce, smoked mozzarella, oregano, local honey

PESTO & CHEVRE \$24
basil, fresh mozzarella, crumbled chevre, aged balsamic, local honey
+ add prosciutto \$4

FLORA \$24
mushrooms, asparagus, sweet onion, lemon-honey cream, green goddess, beet microgreens

Additional Toppings

- + \$2 each • onions, jalapeños, hot cherry peppers, roasted red peppers
- + \$3 each • pepperoni, mushrooms, ricotta, kalamata olives, Calabrian chilis, local honey
- + \$4 each • prosciutto, sausage, gluten-free crust, vegan cheese, vegan pepperoni

Sandwiches

MORTADELLA SANDWICH \$16
*house garlic bread, pistachio mortadella, spicy Calabrian spread, dressed greens**
+ potato chips \$4

ROASTED VEGETABLE SANDWICH \$16
*roasted pepper, onion, mushroom, provolone, mozzarella, spicy Calabrian spread, dressed greens**
+ potato chips \$4

Salads

HOUSE SALAD WITH BEER MUSTARD VINAIGRETTE \$16
local greens, cucumber, tomato, root vegetables, pepperoncini, toasted pistachios
+ add Winter Hill Farm feta \$4

CAESAR SALAD* \$16
+ add marinated anchovies \$4

Snacks

CHEESE & CHARCUTERIE \$28
a rotating selection of cheeses from near and away, cured meats & traditional accoutrements

CHEESE BREADSTICKS WITH HOUSE TOMATO SAUCE \$14

OVEN-WARMED OLIVES \$10

PRETZEL WITH BEER MUSTARD \$8

POTATO CHIPS \$4

Desserts

TWO CANNOLI \$9
ricotta, candied orange, pistachios, chocolate chips

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*