Cocktails & Mocktails

HARRASEEKET MARGARITA *$14*
tequila, papaya, dry curaçao, lime, timut peppercorn, scallion-salt rim

STONE FRUIT SPRITZ *$14*
local gin, peach & plum, cocchi americano, lemon, fall spices - sparkling

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

Wine, Cider, & N/A Beer

RED	*bordeaux*	*$10*
WHITE	*chenin blanc*	*$10*
ROSÉ	*sparkling rosé*	*$10*
CIDER	*semi dry*	*$10*
N/A BEER	*golden ale*	*$7*

Soft Drinks *$5*

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

SPINDRIFT SELTZER
lemon, 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

ANOTHER ONE	*IPA 7%*
BLACK BARN EXCLUSIVE	*dark mild 3.5%*
BLACK BARN EXCLUSIVE	*rice lager 5.0%*
LUNCH	*IPA 7%*
RED WHEELBARROW	*red IPA 7%*

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

FSC FOREST STEWARDSHIP COUNCIL

Draft

16oz $9.50 • 10oz $6.50 • 5oz $3.50

ANOTHER ONE	*IPA 7%*
BLACK BARN EXCLUSIVE	*dark mild 3.5%*
BLACK BARN EXCLUSIVE	*rice lager 5.0%*
LUNCH	*IPA 7%*
PEEPER	*pale ale 5.5%*
RED WHEELBARROW	*red IPA 7%*
WOLFE'S NECK	*IPA 6.5%*

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*

VEGAN *$18*
red sauce, vegan cheese

Additional Toppings

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

Sandwiches

MORTADELLA SANDWICH *$16*
*house garlic bread, pistachio mortadella, spicy Calabrian spread, dressed greens**
+ potato chips *$3*

ROASTED VEGETABLE SANDWICH *$16*
*roasted pepper, onion, mushroom, provolone, mozzarella, spicy Calabrian spread, dressed greens**
+ potato chips *$3*

Salads

HOUSE SALAD WITH BEER MUSTARD VINAIGRETTE *$16*
local greens, cucumber, tomato, root vegetables, pepperoncini, toasted pistachios
+ add Winter Hill Farm feta *$4*
+ add roasted chicken *$6*

CAESAR SALAD* *$16*
crisp romaine, kale, croutons, house caesar dressing
+ add marinated anchovies *$4*
+ add roasted chicken *$6*

Snacks

CHEESE & CHARCUTERIE *$28*
a rotating selection of Winter Hill Farm cheeses, cured meats & traditional accoutrements

CHEESE BREADSTICKS WITH HOUSE TOMATO SAUCE *$14*

OVEN-WARMED OLIVES *$10*

PRETZEL WITH BEER MUSTARD *$8*

POTATO CHIPS *$3*

Desserts

TWO CANNOLI *$9*
ricotta, candied orange, pistachios, chocolate chips
**contains almond*

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