

Draft

.5L \$9 / 10oz \$6 / 5oz \$3 / 4-Flight \$12	
BLACK BARN NO. 46	mexican lager 5%
SPRING	kölsch style 5%
16oz \$9 / 10oz \$6 / 5oz \$3 / 4-Flight \$12	
IRISH RED	irish red ale 4.6%
LITTLE WHALEBOAT	IPA 6.5%
LUNCH	IPA 7%
MEAN OLD TOM	nitro stout 6.5%
PEEPER	pale ale 5.5%
THANK YOU 2024	IPA 6.2%
ZOE	amber ale 7.2%
10oz \$7 / 5oz \$4 / 4-Flight \$12	
DINNER	DIPA 8.2

Bottles To Go

500ml Bottle \$6/ Case \$72	
PEEPER	pale ale 5.5%
500ml Bottle \$7 / Case \$84	
BLACK BARN NO. 46	mexican lager 5%
IRISH RED	irish red ale 4.6%
LITTLE WHALEBOAT	IPA 6.5%
LUNCH	IPA 7%
MEAN OLD TOM	vanilla stout 6.5%
SPRING	kölsch style 5%
THANK YOU 2024	IPA 6.2%
WOODS & WATERS	IPA 6.2%
ZOE	amber ale 7.2%

Wines 6oz glass \$9

RED	corvina
WHITE	sauvignon blanc
ROSÉ	montepulciano/sangiovese

Hard Cider 16oz can \$9

Soft Drinks \$4

MAINE ROOT SODA	root beer, blueberry, ginger beer, cola, lemonade, lemon-lime
SPINDRIFT SELTZER	lemon, half & half, grapefruit

Pizza 12”

CHEESE	\$15
PEPPERONI	\$17
MARGHERITA	\$17
ASPARAGUS + BRIE	\$23
roasted asparagus, brie, sweet onion, preserved lemon cream, basil + add bacon jam	\$4
SAUSAGE & CALABRIAN CHILI	\$23
red sauce, smoked mozzarella, oregano, honey	
CHORIZO + CHIMICHURRI	\$24
chorizo verde, cilantro chimichurri, red onion, poblano crema	
ADDITIONAL TOPPINGS	
onions, jalapeños, hot cherry peppers, roasted red peppers, ricotta, kalamata olives, local honey,	\$2
pepperoni, mushrooms, extra cheese	\$3
prosciutto, sausage, gluten-free crust, vegan cheese	\$4

Salads & Snacks

MORTADELLA SANDWICH	\$15
house garlic bread, mortadella, pickled hot spread, dressed greens*	
HOUSE SALAD	\$14
local greens, cucumber, tomato, root vegetables, peperoncinis, toasted pistachios, beer mustard vinaigrette + add Winter Hill Farm feta or Gorgonzola (Blue Cheese)	\$4
CAESAR SALAD*	\$16
romaine, kale, aged parmesan, garlic-butter croutons, lemon, caesar dressing + add marinated anchovies	\$4
CHEESE & CHARCUTERIE	\$28
a rotating selection of cheeses from Winter Hill Farm, cured meats, beer mustard, and traditional accoutrements	
CHEESE BREADSTICKS	\$12
with a side of house-made tomato sauce	
OVEN-WARMED OLIVES	\$10
marinated with orange, rosemary, garlic, sweet peppers	
PRETZEL W/ BEER MUSTARD	\$8
SWEET & SPICY PECANS	\$6

TABLE

📶 Open Network: Taproom Guest

All contributions made above and beyond your final check will be donated to nonprofits
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.