





## BURGERS

Burgers are 8oz and are served on a pretzel bun (unless otherwise requested), with cole slaw and hand-cut, house-seasoned fries, or substitute a different side for a little extra.

- Bleu Pig**   20  
 Stuffed with bacon and bleu cheese, topped with more bleu cheese. Cooked medium-well. We suggest adding lettuce, tomato, and onion.  
 Suggested pairing: Galway Girl Irish Red
- Mailbag**   20  
 Stuffed with bacon jam, topped with cheddar, apple-bourbon BBQ. We suggest adding lettuce and tomato.  
 Suggested pairing: Shut the Light
- Pigeonhole** 16  
 Nashville-seasoned chicken between two waffles. We suggest lettuce and tomato.  
 Suggested pairing: Pinky Swear Ale
- Meatless Lover's**    15  
 Maine-made, gluten- and nut-free quinoa burger, vegan cheddar (or cheese of your choice) on a gluten-free bun (or bread of your choice). We suggest lettuce, tomato, onions, pickles, and vegan avocado aioli.  
 Suggested pairing: Kuriro Rice Lager
- .....
- Build Your Own Burger**   9  
 Start with a 4oz local beef patty and add away!
- Make it a double** +6
- Add lettuce, tomato, onion, pickles, black olives, ketchup, mustard, mayo** +0
- Add any salad dressing, apple-bourbon BBQ, hot sauce, southwest ranch** +0.25
- Add cheddar, Swiss, gouda, provolone, beer cheese, blue cheese, queso** +0.75
- Add bacon, onion rings, fried pickles, pico de gallo, guacamole, sauerkraut, house-made bacon jam** +1.00







## SOUP

Freshly made in-house

- Soup or Chowder of the Day**   6/9  
 Check for today's selection
- French Onion**   7  
 Topped with house croutons and melted provolone cheese, served in a crock  
 Suggested pairing: Shut the Light

## CHARCUTERIE

A selection of the finest cheeses and meats from here and away, accompanied by crackers, fruit, spreads, and tasty garnishes.

- Board**   40  
 A meal for two or a snack for three to five
- Plate**   20  
 A meal for one or a snack for two or three
- Flight of Fancy Cheese**   15  
 Four cheeses - Humboldt Fog aged goat cheese, Winter Hill Tomme, Silvery Moon Brie, Québec Aged Cheddar  
 Suggested beer flight: I Will Always Love You, Androscogginator, Armistice, Shut the Light

The prices on this menu include taxes and a fair wage for all employees, so there's no need to leave a tip. No hidden charges or service fees - the prices you see here are what you'll see on your bill when you close out with us.

If you have any questions about this, please feel free to ask!



Bringing community together with great flavors

Please note that the last orders for sharables, charcuterie, sides, and desserts will be taken 15 minutes before close.










For all other food, the last orders will be taken 60 minutes before close.

On Sundays, the last orders for all food will be taken at 5:45pm.

We gratefully acknowledge the skill and hard work of our local suppliers, including Baker Brook Dairy (Windham), Caldwell Beef Farm (Turner), The Sausage Kitchen (Lisbon), Springworks Farm (Lisbon), Boutos Bakery (Westbrook), Silvery Moon Creamery (Westbrook), Winter Hill Farm (Freeport), Commonwealth Poultry (Gardiner) and many more.

## SALADS

All dressings are made in-house: Ranch, Caesar, Balsamic Vinaigrette, Italian, Bleu Cheese, Honey Mustard, Oil/Vinegar


- House**    7  
 Mixed greens, tomato, cucumber, red onion, carrot, cheddar, house-made croutons  
 Add chicken +5  
 Add steak +8
- Caesar**   9  
 Chopped romaine, parmesan, house-made croutons, tossed with house Caesar dressing unless specified  
 Add chicken +5  
 Add steak +8
- Taco**  10  
 House-made tortilla bowl with shredded local lettuce and cheddar, peppers, onions, jalpeños, roasted corn, olives, black beans, house-made guacamole, pico de gallo, sour cream with your choice of:  
 Taco chicken 15  
 Barbacoa beef 15  
 Carnitas pork 15
- Kale Power**    12  
 Kale, sweet potato, chickpea, red onion, avocado, cranberry, toasted pumpkin seeds, house vinaigrette

## SHARABLES & SIDES

- Fried Mozzarella Sticks** 10  
 4 large sticks, served with marinara sauce  
 Suggested pairing: Anchor & Hope Pinot Noir
- Big Ol' Basket of Fried Pickles** 10  
 Fried pickle chips and spears served with southwest ranch  
 Suggested pairing: Uncle New England IPA
- Nachos**   10  
 House-made chips layered with cheddar-jack cheese, topped with house-made pico de gallo, black beans, and sautéed black olives, peppers, onions, and jalapeños, with sour cream and house-made guacamole on the side  
 Add taco chicken, barbacoa beef, or carnitas +5
- Pretzels** 10  
 3 big Bavarian pretzel sticks served with Dijon mustard and house-made beer cheese  
 Suggested pairing: Androscogginator Doppelbock
- Wings** 6 for \$11, 12 for \$20  
 Served with celery and carrot, bleu cheese or ranch. We can do vegetarian wings too!  
 Choose one house-made flavor: plain, salt & vinegar, apple-bourbon BBQ, buffalo, garlic parmesan, Thai lime chili, mango-pineapple-habañero  
 Suggested pairing: False Bottom Lager
- Sides**
- Served with your choice of ketchup, ranch, bleu cheese, honey mustard, mayo, tartar, cinnamon & brown sugar butter
- House-made, house-seasoned chips** 2
- Hand-cut fries with house seasoning** 2
- Sweet potato waffle fries** 5
- House-made onion rings** 7
- Bag of gluten-free kettle chips**  1

 Can be made gluten free - ask for options!


 Can be made vegan - ask for options!



 Made with local ingredients.


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


## SANDWICHES


Sandwiches are served with house chips, and can be made on white, multi-grain, or sourdough bread unless otherwise specified. They can also be made on gluten-free bread, wraps (white, spinach, tomato-basil or gluten-free) or on lettuce

**Twisted Chicken**  8  
Chicken salad with mayo, celery, cranberry. Great on a croissant.  
Suggested pairing: Polar Vortex

**Side By Each Sammie**   12  
Ham, turkey, cheddar. We suggest lettuce, tomato, onion, pickle, mustard, and mayo.  
Suggested pairing: Kuriro

**Steak 'n Beer Cheese**  15  
Steak, peppers, onions, house beer cheese on a sub roll  
Suggested pairing: Galway Girl

**Reuben**  12  
Thinly sliced pastrami, swiss cheese, sauerkraut, house Russian, on marble rye  
Suggested pairing: False Bottom

**Rachel**  12  
Thinly sliced turkey, swiss cheese, sauerkraut, house Russian, on marble rye  
Suggested pairing: Uncle

## WEEKEND SPECIAL


Available Friday, Saturday, and Sunday

**Fish & Chips** 18  
House beer battered haddock fillets, house fries, cole slaw  
Suggested pairing: Galway Girl

## DESSERTS

**Cheesecake** 10  
With caramel cookie or mixed berry topping  
Suggested pairing: Pinky Swear Ale

**Chocolate Cake** 9  
Suggested pairing: Maillards Lab Coffee Porter

**Flourless Chocolate Torte**  10  
Suggested pairing: Shut the Light

**Chocolate Chip Lava Cake** 10  
Suggested pairing: Waxie's Dargle

Add vanilla or mint ice cream to any dessert for \$2

## FOR KIDS

All kids meals come with tater tots and a cookie

8

**Cheeseburger**  
Ketchup, mustard, mayo

**Chicken Fries**  
Ketchup, Ranch, Honey Mustard

**House Mac & Cheese**

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If you have any questions about this, please ask!

Our beverage menu page is still under construction. All our beers (draft and growlers), ciders, wines, coffees, sodas, juices, and other beverages are on the menu boards above the bar.

Or, scan the QR code with your phone camera and it'll take you to a full menu with descriptions.

Thanks for your patience!



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## BREAKFAST

Available Saturdays 8am-2pm

Eggs can be made with whites only or with vegan egg alternative for a small charge

**Breakfast Sandwich**    5  
Over hard egg, cheese, your choice of sausage, bacon, sweet or hot capicola, on an English muffin, gluten-free English muffin, croissant, or bagel  
Add micro greens, tomato, onion, green pepper +0.50




**Breakfast Burrito**    9  
Two scrambled eggs, green pepper, onion, cheddar, with bacon or sausage; on a white, spinach, tomato basil, or gluten-free wrap

**Mexican Burrito**   11  
Two scrambled eggs, queso, chorizo, peppers, onions, black olives, sides of house pico de gallo and sour cream

**Hashbrown Patty**  2

**Donuts** 1.25  
House made; sugar, powdered sugar, cinnamon, coconut crunch

**Cinnamon Roll** 4

**Bagels and Toast**    4  
Bagels: plain, everything, sesame, poppy, garlic, blueberry, cinnamon raisin, vegan plain, vegan everything

Toast: English muffin, white, wheat, marble rye, sourdough, gluten-free bread

with butter 2

add jelly 0.25

add chocolate or apple cinnamon 1.50

vegan spread 3.50

with cream cheese 3.75

with special cream cheese (please ask) 4

with peanut butter 10

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