



Menu & Nutrition Guide

Every dish, every ingredient, every calorie.

Local beef, pork and chicken from farms within 30 miles · Smoked in-house daily over Maine hardwood

HOW TO READ THIS MENU

Each dish lists its price, total calories, and a breakdown of every ingredient with its portion size and its own calories. For burgers and sandwiches, the first number is the sandwich alone; the second includes the 5 oz side of hand-cut fries (about 440 cal).

Meat weights for burgers are raw weight before cooking. All other meats are cooked weight. Calories are rounded to the nearest 10.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

WHERE IT COMES FROM

Beef	Presumpscot Ridge Farm	Grass-fed chuck & brisket
Pork	Old Stage Road Farm	Heritage-breed shoulder, ham & bacon
Chicken	Highfield Acres	Pasture-raised thighs, breasts & wings
Potatoes & produce	Local growers, in season	Maine potatoes, greens, blueberries

STARTERS

Smoked Wings (6)

\$15

Dry-rubbed, hickory smoked, tossed in maple-chipotle glaze. Buttermilk ranch on the side.

840 cal

6 wings	smoked chicken wings	540	2 tbsp	buttermilk ranch	140
3 tbsp	maple-chipotle glaze	150	2 oz	celery	8

Brisket Burnt Ends

\$16

Caramelized point-cut brisket, house BBQ, house pickles.

770 cal

7 oz	brisket burnt ends	700	1 oz	house pickles	3
2 tbsp	house BBQ sauce	60	½ oz	pickled red onion	6

Fried Pickles

\$10

Local dill spears in a cornmeal crust with comeback sauce.

450 cal

6 oz	dill pickle spears	18	2 tbsp	comeback sauce	160
3 oz	cornmeal batter (fried)	270			

Pimento Cheese & Crackers

\$11

Sharp Maine cheddar pimento cheese, house-made sea salt crackers.

640 cal

4 oz	pimento cheese	440	1 oz	house pickles	3
10 crackers	house sea salt crackers	200			

Smoked Corn Ribs

\$10

Chili-lime butter, cotija, scallion.

380 cal

2 ears	sweet corn on the cob	180	1 tbsp	scallions	2
1½ tbsp	chili-lime butter	150	1 wedge	lime	2
½ oz	cotija cheese	50			

BURGERS

Half-pound grass-fed chuck & brisket blend from Presumpscot Ridge Farm, on a toasted brioche bun. Served with hand-cut fries (5 oz).

The George

\$18

Aged cheddar, lettuce, tomato, onion, house pickles, George's sauce.

1,050 cal · 1,490 cal with fries

8 oz	grass-fed chuck & brisket blend (raw)	576	2 slices	tomato	8
1 bun	toasted brioche bun	220	½ oz	red onion	6
1 oz	aged Maine cheddar	114	1 oz	house pickles	3
2 leaves	green leaf lettuce	4	2 tbsp	George's sauce	120

Smokehouse

\$21

Smoked gouda, thick-cut bacon, crispy onions, bourbon BBQ sauce.

1,220 cal · 1,660 cal with fries

8 oz	grass-fed chuck & brisket blend (raw)	576	2 slices	thick-cut bacon	110
1 bun	toasted brioche bun	220	1 oz	crispy fried onions	150
1 oz	smoked gouda	101	2 tbsp	bourbon BBQ sauce	60

The Westbrook

\$20

Swiss, cremini mushrooms, caramelized onions, garlic aioli.

1,140 cal · 1,580 cal with fries

8 oz	grass-fed chuck & brisket blend (raw)	576	½ tbsp	butter	50
1 bun	toasted brioche bun	220	1½ oz	caramelized onions	45
1 oz	Swiss cheese	106	1½ tbsp	garlic aioli	135
2 oz	cremini mushrooms	12			

Blueberry Bacon

\$21

Goat cheese, Maine blueberry-bacon jam, arugula.

1,030 cal · 1,470 cal with fries

8 oz	grass-fed chuck & brisket blend (raw)	576	2 tbsp	Maine blueberry-bacon jam	120
1 bun	toasted brioche bun	220	½ oz	arugula	4
1½ oz	goat cheese	112			

Hot Honey

\$20

Pepper jack, fried jalapeños, local hot honey, chipotle mayo.

1,170 cal · 1,610 cal with fries

8 oz	grass-fed chuck & brisket blend (raw)	576	1 oz	fried jalapeños	70
1 bun	toasted brioche bun	220	1 tbsp	local hot honey	64
1 oz	pepper jack	104	1½ tbsp	chipotle mayo	135

The Brisket Stack

\$24

Burger topped with sliced smoked brisket, cheddar, slaw, BBQ sauce.

1,280 cal · 1,720 cal with fries

8 oz	grass-fed chuck & brisket blend (raw)	576	1 oz	aged Maine cheddar	114
1 bun	toasted brioche bun	220	1½ oz	creamy slaw	60
3 oz	smoked brisket	255	2 tbsp	house BBQ sauce	60

Garden Burger

\$17

House black bean & beet patty, avocado, sprouts, herb aioli. Vegetarian.

710 cal · 1,150 cal with fries

5 oz	house black bean & beet patty	275	½ oz	alfalfa sprouts	3
1 bun	toasted brioche bun	220	2 slices	tomato	8
1½ oz	avocado	68	1½ tbsp	herb aioli	135

ADD-ONS

Bacon (2 slices)	\$3	+110 cal
Fried egg	\$2	+90 cal
Avocado (1½ oz)	\$3	+70 cal
Extra patty (8 oz)	\$7	+580 cal
Swap to sweet potato fries	\$2	-40 cal
Lettuce wrap instead of bun	free	-210 cal

BBQ SANDWICHES

Served with hand-cut fries (5 oz) or any side.

Pulled Pork

\$17

14-hour smoked Old Stage Road Farm pork shoulder, Carolina vinegar slaw, pickles.

740 cal · 1,180 cal with fries

6 oz	smoked pulled pork shoulder	420	2 oz	Carolina vinegar slaw	40
1 bun	toasted brioche bun	220	1 oz	house pickles	3
2 tbsp	house BBQ sauce	60			

Sliced Brisket

\$20

16-hour smoked brisket, horseradish cream, pickled red onion, Texas toast.

870 cal · 1,310 cal with fries

6 oz	smoked brisket	510	2 tbsp	horseradish cream	60
2 slices	Texas toast	240	1 oz	pickled red onion	12
½ tbsp	butter	50			

Chopped Brisket Melt

\$19

Chopped brisket, smoked gouda, caramelized onions, grilled sourdough.

980 cal · 1,420 cal with fries

5 oz	smoked brisket	425	1½ oz	smoked gouda	152
2 slices	sourdough bread	240	1 oz	caramelized onions	30
1 tbsp	butter	100	1 tbsp	house BBQ sauce	30

The Pig & Cow

\$21

Pulled pork and brisket together, BBQ sauce, slaw.

980 cal · 1,420 cal with fries

4 oz	smoked pulled pork shoulder	280	2 tbsp	house BBQ sauce	60
4 oz	smoked brisket	340	2 oz	creamy slaw	80
1 bun	toasted brioche bun	220			

Cuban

\$18

Pulled pork, smoked ham, Swiss, mustard, pickles, pressed.

800 cal · 1,240 cal with fries

4 oz	smoked pulled pork shoulder	280	2 tsp	yellow mustard	6
2 oz	smoked ham	80	1 oz	house pickles	3
1 roll	Cuban roll	280	½ tbsp	butter	50
1 oz	Swiss cheese	106			

CHICKEN SANDWICHES

Pasture-raised chicken from Highfield Acres. Served with hand-cut fries (5 oz).

Nashville Hot

\$17

Buttermilk-fried thigh, hot oil, slaw, pickles.

840 cal · 1,280 cal with fries

6 oz	buttermilk-fried chicken thigh	450	1½ oz	creamy slaw	60
1 bun	toasted brioche bun	220	1 oz	house pickles	3
1 tbsp	Nashville hot oil	110			

Smoked Chicken

\$17

Pulled smoked chicken, Alabama white sauce, pickled onion.

680 cal · 1,120 cal with fries

6 oz	smoked pulled chicken	300	1 oz	pickled red onion	12
1 bun	toasted brioche bun	220	2 leaves	green leaf lettuce	4
2 tbsp	Alabama white sauce	140			

Classic Crispy

\$16

Fried thigh, lettuce, tomato, honey mustard.

780 cal · 1,220 cal with fries

6 oz	buttermilk-fried chicken thigh	450	2 slices	tomato	8
1 bun	toasted brioche bun	220	2 tbsp	honey mustard	100
2 leaves	green leaf lettuce	4			

Grilled Chicken & Avocado

\$17

Herb-marinated breast, avocado, bacon, garlic aioli.

770 cal · 1,210 cal with fries

6 oz	herb-marinated chicken breast	282	2 slices	thick-cut bacon	110
1 bun	toasted brioche bun	220	2 leaves	green leaf lettuce	4
1½ oz	avocado	68	1 tbsp	garlic aioli	90

LOADED FRIES

Hand-cut Maine potatoes, 10 oz base. Big enough to share.

Brisket Fries

\$16

Chopped brisket, cheddar sauce, pickled jalapeños, BBQ drizzle.

1,380 cal

10 oz	hand-cut Maine potato fries	880	1 oz	pickled jalapeños	8
3 oz	smoked brisket	255	1 tbsp	house BBQ sauce	30
3 oz	cheddar cheese sauce	210			

Pulled Pork Fries

\$15

Pulled pork, smoked gouda sauce, slaw, scallions.

1,350 cal

10 oz	hand-cut Maine potato fries	880	1½ oz	Carolina vinegar slaw	30
3 oz	smoked pulled pork shoulder	210	1 tbsp	scallions	2
3 oz	smoked gouda cheese sauce	225			

Poutine

\$14

Local cheese curds and beef gravy made from brisket drippings.

1,310 cal

10 oz	hand-cut Maine potato fries	880	4 oz	brisket-drippings beef gravy	100
3 oz	local cheese curds	330			

Buffalo Chicken Fries

\$15

Crispy chicken, buffalo sauce, blue cheese, celery.

1,330 cal

10 oz	hand-cut Maine potato fries	880	1 oz	blue cheese crumbles	100
3 oz	buttermilk-fried chicken thigh	225	1 oz	celery	4
2 tbsp	buffalo sauce	50	1 tbsp	buttermilk ranch	70

Truffle Parm

\$12

Truffle oil, parmesan, garlic, parsley.

1,030 cal

10 oz	hand-cut Maine potato fries	880	1 tsp	garlic	4
2 tsp	truffle oil	80	1 tbsp	parsley	1
3 tbsp	grated parmesan	66			

Garden Fries

\$12

Sweet potato fries, black beans, pico, avocado crema, cotija. Vegetarian.

1,010 cal

10 oz	sweet potato fries	800	2 tbsp	avocado crema	70
2 oz	black beans	74	½ oz	cotija cheese	50
2 oz	pico de gallo	12			

SIDES

\$6 each.

Hand-Cut Fries

\$6

Maine potatoes, sea salt.

440 cal

5 oz	hand-cut Maine potato fries	440
------	-----------------------------	-----

Sweet Potato Fries

\$6

Sea salt, a pinch of smoked paprika.

400 cal

5 oz	sweet potato fries	400
------	--------------------	-----

Mac & Cheese

\$6

Aged cheddar, cavatappi, toasted crumb.

300 cal

6 oz	mac & cheese	300
------	--------------	-----

Carolina Slaw

\$6

Vinegar-dressed cabbage and carrot.

100 cal

5 oz	Carolina vinegar slaw	100
------	-----------------------	-----

Smoked Baked Beans

\$6

Slow-cooked with brisket burnt ends.

240 cal

6 oz	smoked baked beans w/ burnt ends	240
------	----------------------------------	-----

Cornbread

\$6

Skillet cornbread with maple butter.

390 cal

1 piece	skillet cornbread (3 oz)	280
---------	--------------------------	-----

1 tbsp	maple butter	110
--------	--------------	-----

Side Salad

\$6

Local greens, cucumber, radish, cider vinaigrette.

130 cal

2 oz	mixed local greens	10
1 oz	cucumber & radish	4

2 slices	tomato	8
1½ tbsp	cider vinaigrette	105

Collard Greens

\$6

Braised low and slow with smoked pork.

120 cal

6 oz	braised collard greens	120
------	------------------------	-----

PLATES

BBQ Plate

\$26

Choose two meats with two sides and cornbread. Shown: pulled pork + sliced brisket, mac & cheese, Carolina slaw.

1,620 cal

5 oz	smoked pulled pork shoulder	350	5 oz	Carolina vinegar slaw	100
5 oz	smoked brisket	425	1 piece	skillet cornbread (3 oz)	280
2 tbsp	house BBQ sauce	60	1 tbsp	maple butter	110
6 oz	mac & cheese	300			

The Big Table (feeds 3–4)

\$65

Pulled pork, brisket, smoked chicken, wings, and four sides.

6,160 cal total · about 1,540 cal per person (serves 4)

10 oz	smoked pulled pork shoulder	700	12 oz	mac & cheese	600
10 oz	smoked brisket	850	12 oz	smoked baked beans w/ burnt ends	480
10 oz	smoked pulled chicken	500	10 oz	Carolina vinegar slaw	200
8 wings	smoked chicken wings	720	12 oz	hand-cut Maine potato fries	1,056
3 tbsp	maple-chipotle glaze	150	2 piece	skillet cornbread (3 oz)	560
4 tbsp	house BBQ sauce	120	2 tbsp	maple butter	220

KIDS

12 & under. \$10 each, served with 3 oz fries and a drink (drink not included in calories).

Kid Burger

\$10

4 oz patty, American cheese, slider bun.

750 cal

4 oz	grass-fed chuck & brisket blend (raw)	288	1 slice	American cheese	70
1 bun	slider bun	130	3 oz	hand-cut Maine potato fries	264

Chicken Tenders

\$10

Breaded tenders with honey mustard.

590 cal

4 oz	breaded chicken tenders	280	3 oz	hand-cut Maine potato fries	264
1 tbsp	honey mustard	50			

Grilled Cheese

\$10

American and cheddar on griddled white bread.

750 cal

2 slices	white bread	200	1 tbsp	butter	100
1 slice	American cheese	70	3 oz	hand-cut Maine potato fries	264
1 oz	aged Maine cheddar	114			

Pulled Pork Slider

\$10

Pulled pork and BBQ sauce on a slider bun.

630 cal

3 oz	smoked pulled pork shoulder	210	1 tbsp	house BBQ sauce	30
1 bun	slider bun	130	3 oz	hand-cut Maine potato fries	264

DESSERTS

Blueberry Cobbler

\$10

Maine wild blueberries, served warm with vanilla ice cream.

620 cal

5 oz	Maine wild blueberries	80	2½ oz	buttermilk biscuit topping	300
2 tbsp	cane sugar	96	1 scoop	vanilla ice cream (½ cup)	140

Banana Pudding

\$8

House-made vanilla custard, fresh banana, Nilla wafers.

400 cal

6 oz	vanilla custard pudding	210	5 wafers	Nilla wafers	90
2 oz	banana	50	2 tbsp	whipped cream	50

Brown Butter Skillet Cookie

\$10

Baked to order, served warm with vanilla ice cream.

660 cal

4 oz	brown butter cookie dough	520	1 scoop	vanilla ice cream (½ cup)	140
------	---------------------------	-----	---------	---------------------------	-----

Maple Whoopie Pie

\$6

A Maine classic.

460 cal

2½ oz	chocolate whoopie cakes	275	1½ oz	maple cream filling	180
-------	-------------------------	-----	-------	---------------------	-----

DRINKS

Maine Craft Draft (16 oz)

\$8–10

Rotating local drafts. Calories vary by beer.

210 cal

16 oz	Maine craft beer (avg.)	208
-------	-------------------------	-----

Hard Cider (12 oz)

\$9

Local Maine cider.

190 cal

12 oz	Maine hard cider	192
-------	------------------	-----

Bourbon (2 oz pour)

\$10–18

Ask your server about the list.

130 cal

2 oz	bourbon	128	
------	---------	-----	--

Smoked Old Fashioned

\$13

Bourbon, Maine maple, bitters, hickory smoke.

160 cal

2 oz	bourbon	128	2 dashes	aromatic bitters	2
1½ tsp	pure Maine maple syrup	26	1 peel	orange peel	—

Blueberry Mule

\$13

Vodka, blueberry syrup, lime, ginger beer.

200 cal

1½ oz	vodka	96	½ oz	fresh lime juice	4
¾ oz	blueberry syrup	52	4 oz	ginger beer	48

Spicy Maple Margarita

\$13

Tequila, orange liqueur, lime, maple, jalapeño.

220 cal

2 oz	blanco tequila	128	2 tsp	pure Maine maple syrup	34
½ oz	orange liqueur	50	2 slices	fresh jalapeño	2
1 oz	fresh lime juice	8			

Maine Root Soda (12 oz)

\$4

Root beer, ginger brew, or blueberry.

160 cal

12 oz	Maine Root soda	156	
-------	-----------------	-----	--

House Lemonade (16 oz)

\$5

Fresh-squeezed.

200 cal

16 oz	house-squeezed lemonade	200	
-------	-------------------------	-----	--

Sweet Tea (16 oz)

\$4

Brewed daily.

160 cal

16 oz	sweet tea	160	
-------	-----------	-----	--

Cold Brew (16 oz)

\$5

Black, served over ice.

0 cal

16 oz	cold brew coffee	5	
-------	------------------	---	--

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Calorie values are estimates based on standard recipes and portion sizes; actual values may vary.