

APPETIZERS

WINGS 17

choice of: dry rub, buffalo, carolina mustard bbq or ginger chili glaze
with carrots, celery, blue cheese or ranch

SEA SALT PRETZEL 14

batson beer cheese, raye's mustard

STEAMED MAINE MUSSELS* 18

pilsner, garlic, shallots, butter, snowflake rolls

CHARCUTERIE BOARD 30

assorted meats and cheeses

VENISON TOSTADA NACHOS 18

corn, black beans, pickled jalapeños, cheddar, scallions, cilantro, sour cream, red onion - add guacamole & salsa +4

ZA'ATAR HUMMUS 17

cucumbers, sweet peppers, carrots, marinated olives, stuffed grape leaves, pita

CHILLED SHRIMP COCKTAIL 5 ea

poached colossal shrimp, cocktail sauce, chipotle aioli, lemon

OYSTERS ON 1/2 SHELL* 4 ea

cocktail sauce, lemon, mignonette

COZY & CRISP

CLAM CHOWDER 14

chives, oyster crackers

SWEET POTATO QUINOA CHILI 14

sour cream, chives, aleppo, tortilla chips

SIMPLE GREENS SALAD 10

little leaf greens, toasted sunflower seeds, zinfandel vinaigrette

HARVEST BURRATA 18

butternut squash, beets, candied pecans, cranberries, arugula, white balsamic-shallot vinaigrette

CAESAR SALAD 12

romaine, croutons, parmesan, fried garlic, white anchovy, lemon

**ADD: CHICKEN 8, STEAK* 12, SALMON* 12,
HADDOCK 10, LOBSTER 22,
SHRIMP 15, DUCK CONFIT 8**

**Consuming foods that are raw or undercooked may increase the risk of food borne illness*

PLATES

AVOCADO TOAST* 16

fried eggs, guacamole, jalapeños, parmesan cheese

STEAK FRITES* 38

10oz NY Strip, french fries, shallot butter, red wine demi-glace

DUCK CONFIT POUTINE 25

cheese curds, fries, chives, chicken demi-glace

BEER BATTERED FISH AND CHIPS 24

beer battered haddock, red cabbage slaw, fries, tartar, lemon

BATSON MACARONI AND CHEESE 18

roasted tomatoes, basil, crushed red pepper, parmesan cheese
add lobster +22, chicken +8, pulled pork +8

ROASTED ATLANTIC SALMON* 34

market vegetables, quinoa salad, ginger chili sauce

SHAREABLE SIDES

TRUFFLE FRIES 10

parm, herbs, truffle salt, aioli

DUCK FAT CORNBREAD 12

hot honey, bourbon maple butter

MARKET VEGETABLES 8

lemon-shallot butter

CAJUN FRIES 9

remoulade sauce

QUINOA SALAD 8

corn, carrots, peppers, chickpeas

BRUSSELS SPROUTS 15

ginger chili glaze, furikake, fried garlic

BATSON RIVER

Brewing & Distilling

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

Parties of 8 or more subject to 20% gratuity | Split checks limited to 6 per table

PIZZA

MARGHERITA 21

red sauce, fresh mozzarella, basil, olive oil

ITALIAN SAUSAGE 22

roasted onion, smoked mozzarella, arugula

PEPPERONI 22

red sauce, mozzarella, basil, hot honey

HANDHELDs

served with french fries and pickle. sub side salad +4, vegetables +4, truffle fries +3, gluten free bun +1

FRIED HADDOCK SANDWICH 19

beer battered haddock, tartar, red cabbage slaw, lemon

BLACKENED HADDOCK TACOS 20

mango pico, red cabbage slaw, chipotle aioli, cotija, corn or flour tortilla

BLT 16

bacon, iceberg, tomato, mayo, sourdough
add lobster +22

LOBSTER ROLL 36

iceberg, lemon, chives, brioche, mayo - sub warm butter +2

BATSON BURGER* 18

angus beef patty white american, boursin, onion, bacon, lettuce - double patty + 6

VEGGIE BURGER 18

lettuce, tomato, red onion, pickle, cheddar cheese, burger sauce

FRIED CHICKEN SANDWICH 18

red cabbage slaw, spicy remoulade, pickled jalapeño

BREEZY HILL FARM PULLED PORK 18

red cabbage slaw, cheddar, bbq sauce

TOMATO SANDWICH 18

red onion, arugula, mozzarella, pesto, sourdough

DUCK CONFIT 25

membrello, mustard, arugula, red onion, goat cheese, hot honey, sourdough

