

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

VENISON TOSTADAS 18 ●■

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

ZA'ATAR HUMMUS 17 ●■V

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

STEAMED MAINE MUSSELS* 18 ●

pilsner, garlic, shallots, butter, snowflake rolls

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 ●■V

little leaf greens, toasted sunflower seeds, zinfandel vinaigrette

HARVEST BURRATA 18 ●■

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

CAESAR SALAD 13 ●

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

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

PLATES

AVOCADO TOAST* 16 ●■

fried eggs, guacamole, pickled jalapeños, parmesan cheese

BATSON MACARONI AND CHEESE 18 ■

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

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

ROASTED ATLANTIC SALMON* 34 ●

market vegetables, quinoa salad, ginger chili sauce

SHAREABLE SIDES

TRUFFLE FRIES 10 ●■ CAJUN FRIES 9 ●■V

parm, herbs, truffle salt, aioli

remoulade sauce

QUINOA SALAD 8 ●■V

corn, carrots, peppers, chickpeas

RED CABBAGE SLAW 7 ●■V

ginger, carrots, sesame

BRUSSELS SPROUTS 15 ●■V

ginger chili glaze, furikake, fried garlic

MARKET VEGETABLES 8 ●■V

lemon-shallot butter

HANDHELDS

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

BLT 16 ●

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

LOBSTER ROLL 36 ●

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

BLACKENED HADDOCK TACOS 20 ●

mango pico, red cabbage slaw, chipotle aioli, cotija,
corn tortillas

BATSON BURGER* 18 ●

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

QUINOA VEGGIE BURGER 18 ●■V

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

BREEZY HILL FARM PULLED PORK 18 ●

red cabbage slaw, cheddar, bbq sauce

TOMATO SANDWICH 18 ●■V

red onion, arugula, mozzarella, pesto, sourdough

TUNA MELT 18 ●

iceberg, tomato, red onion, bacon, cheddar, mayo, sourdough

ALLERGEN MENU

PLEASE INFORM YOUR SERVER OF ANY
ALLERGIES OR DIETARY RESTRICTIONS

- Can be made GLUTEN FREE
- Can be made VEGETARIAN
- V Can be made VEGAN

large parties subject to 20% gratuity | split checks limited to 6 per table

LUNCH - Winter 2026

BATSON RIVER

BREWING & DISTILLING • MAINE



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

HAPPY HOUR

ALL DAY EVERY MONDAY
TUESDAY-FRIDAY 3-5pm

FOOD SPECIALS

MINI BURGERS 10

2 mini burgers (one blue, one cheddar),
lettuce, tomato, onion, pickle, burger sauce

BEER BATTERED HADDOCK BITES 10

honey mustard, remoulade, tartar

FARMER'S MARKET GRILLED CHEESE 10 ■

seasonal veggies, cheese, sauce

SIDE FRIES 5 ●■V

assorted dipping sauces

CHIPS, SALSA & GUACAMOLE 8 ●■V

DRINK SPECIALS

\$5 HOUSE WINES

\$5 DRAFT BEER

\$3 OFF SIGNATURE COCKTAILS

BATSON LITTLES

for our little guests 12 and under

all meals come with choice of fresh fruit, veggie sticks, market vegetables, or french fries

CHICKEN FINGERS 8

choice of honey mustard or ranch

CHEESEBURGER 10

burger topped with american cheese

PASTA 8 ■

with butter OR red sauce and cheese

MAC & CHEESE 8 ■

classic mac & cheese

GRILLED CHEESE 8 ■

with american cheese

PETITE STEAK* 15 ●

grilled to your liking

ROASTED SALMON* 12 ●

pan-roasted, seasoned with s&p

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DESSERT

CARAMEL CHURROS 9 ■

cinnamon sugar, chocolate sauce,
whipped cream

CHEESECAKE 12 ●■

mixed berries, mint, whipped cream

- GLUTEN FREE -

WHOOPIE PIE FLIGHT 15 ■

four assorted mini whoopie pies,
chocolate and caramel sauces

EVENTS?

WE DO THOSE!

From small private parties to full weddings, we've got a space for you in southern Maine!

Batson River Brewing & Distilling is the perfect place! All four of our locations – Biddeford, Portland, Kennebunk, or Wells – are available for private events. Let us take care of all the details, with game rooms, private space, and of course craft beer, cocktails and food!



OUR LOCATIONS

WELLS

73 MILE ROAD
WELLS, ME

KENNEBUNK

12 WESTERN AVE
KENNEBUNK, ME

BIDDEFORD

17 LINCOLN STREET
BIDDEFORD, ME

PORTLAND

82 HANOVER STREET
PORTLAND, ME