

## APPETIZERS

### WINGS (traditional or boneless) 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, stone ground mustard

### CHARCUTERIE BOARD 35

assorted meats and cheeses

### ZA'ATAR HUMMUS 17

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

### CRISPY CALAMARI 18

cajun remoulade sauce

### STEAMED MAINE MUSSELS\* 18

pilsner, garlic, shallots, butter, snowflake rolls

### STREET CORN DIP 16

cojita, tortilla chips, scallions

### 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

### MAINE LOBSTER BISQUE 16

claw & knuckle meat, chives, crackers

### SIMPLE GREENS SALAD 10

little leaf greens, toasted sunflower seeds, zinfandel vinaigrette

### BURRATA CAPRESE 18

heirloom tomatoes, basil, arugula, pesto, balsamic glaze

### CAESAR SALAD 13

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

**ADD: CHICKEN 8, STEAK\* 14, SALMON\* 14, HADDOCK 12, SHRIMP 15, DUCK CONFIT 8**

## PLATES

### MEDITERRANEAN RICE BOWL 18

cherry tomatoes, red onion, olives, cucumber, chickpeas, dill, feta, tzatziki  
add chicken +8, steak +14, salmon + 14, haddock +10, shrimp +15

### AVOCADO TOAST\* 16

fried eggs, guacamole, jalapeños, parmesan

### BATSON BREAKFAST\* 18

2 eggs any style, bacon or sausage, fruit, potatoes, toast

### NY STRIP AND EGGS\* 44

10oz NY strip, scrambled eggs, fried potatoes, red wine demi-glace

### BRIOCHE FRENCH TOAST 16

coconut, chocolate sauce, maple syrup, mixed berries

### BISCUITS AND GRAVY 20

butter milk biscuits, breezy hill farm sausage gravy

### ROASTED ATLANTIC SALMON\* 34

market vegetables, quinoa salad, ginger chili sauce

### BEER BATTERED FISH AND CHIPS 24

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

### DUCK CONFIT POUTINE 25

cheese curds, fries, chives, chicken demi-glace

## 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

### RED CABBAGE SLAW 7

carrots, scallions, citrus

### CAJUN FRIES 9

remoulade sauce

### QUINOA SALAD 8

corn, carrot, pepper, chickpea

### MASHED POTATOES 8

garlic butter, parsley

### BRUSSELS SPROUTS 15

ginger chili glaze, furikake, fried garlic

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

## HANDHELDS

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

### LOBSTER ROLL 36

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

### FRIED HADDOCK SANDWICH 20

beer battered haddock, tartar, red cabbage slaw, lemon

### BATSON TACOS 21

choice of: blackened haddock or duke confit  
mango pico, red cabbage slaw, chipotle aioli, cotija, corn or flour tortillas

### BATSON BURGER\* 19

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

### VEGGIE BURGER 19

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

### FRIED CHICKEN SANDWICH 19

bread and butter pickles, lettuce, tomato, spicy remoulade

### BLT 16

bacon, iceberg, tomato, mayo, sourdough

### TOMATO SANDWICH 18

red onion, arugula, mozzarella, pesto, sourdough

### BREEZY HILL FARM PULLED PORK 18

red cabbage slaw, cheddar, bbq sauce

### TUNA MELT 18

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

### BATSON EGG SANDWICH 16

baked egg, white american, boursin, onion, bacon

# BATSON RIVER

BREWING & DISTILLING • MAINE



BRUNCH - SPRING 2026

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

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

## 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

assorted dipping sauces

#### CHIPS, SALSA & GUACAMOLE 8

### 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

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

## 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