

APPETIZERS

WINGS (TRADITIONAL OR BONELESS) 17

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

SEA SALT PRETZEL 14

batson beer cheese, stone ground mustard

STEAMED MAINE MUSSELS* 18

pilsner, garlic, shallots, butter, snowflake rolls

CHARCUTERIE BOARD 30

assorted meats and cheeses

STREET CORN DIP 16

cotija, aleppo tortilla chips, scallions ADD lobster +22

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

MAINE LOBSTER BISQUE 16

claw and knuckle meat, chives, crackers

CLAM CHOWDER 14

chives, oyster crackers

SIMPLE GREENS 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
MAINE LOBSTER 22**

PLATES

MEDITERRANEAN RICE BOWL 18

cherry tomatoes, red onion, olives, cucumbers, chickpeas, dill, feta, tzatziki
ADD: chicken 8, steak* 14, salmon* 14, haddock 12, shrimp 15,
duck confit 8, maine lobster 22

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

MOULES FRITES* 28

maine mussels, pilsner, garlic, shallots, butter, snowflake rolls,
truffle fries, truffle aioli

STEAK FRITES* 44

10oz NY strip, french fries, shallot butter, demi-glace

DUCK CONFIT POUTINE 25

cheese curds, fries, chives, chicken demi-glace

SHAREABLE SIDES

TRUFFLE FRIES 12

parm, herbs, truffle salt, aioli

CAJUN FRIES 9

remoulade sauce

DUCK FAT CORNBREAD 12

hot honey, bourbon maple butter

QUINOA SALAD 8

corn, carrot, peppers, chickpeas

MARKET VEGETABLES 8

lemon-shallot butter

BRUSSELS SPROUTS 15

ginger chili glaze, furikake, fried garlic

RED CABBAGE SLAW 7

carrots, scallion, citrus



LUNCH MENU

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

PIZZA

PESTO & FOUR CHEESE 22

pesto, mozzarella, smoked mozzarella, strachitella, parmesan

MARGHERITA 21

red sauce, fresh mozzarella, basil, olive oil

ITALIAN SAUSAGE 22

roasted onion, smoked mozzarella, arugula, olive oil, garlic (no sauce)

PEPPERONI 22

red sauce, mozzarella, basil, hot honey

MARINARA 18

red sauce, oregano, garlic, olive oil (no cheese)

BUFFALO CHICKEN 25

buffalo sauce, chicken, red onion, white cheddar, mozzarella, blue, cojita

HANDHELDS

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

LOBSTER ROLL 36

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

FRIED HADDOCK SANDWICH 20

beer battered haddock, tartar, red cabbage slaw, lemon

BATSON TACOS 21

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

BATSON BURGER* 19

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

VEGGIE BURGER 19

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

FRIED CHICKEN SANDWICH 19

bread & butter pickles, lettuce, tomato, spicy remoulade

BLT 16

bacon, lettuce, tomato, mayo, sourdough ADD lobster +22

TOMATO SANDWICH 18

red onion, arugula, mozzarella, pesto, sourdough

Parties of 7 or more subject to 20% gratuity | Split checks limited to 6 per table

*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

SMALL CHEESE PIZZA 10

SMALL PEPPERONI PIZZA 12

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

PIZZA

choice of cheese (10) or pepperoni (12)

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