

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, stone-ground mustard

CHARCUTERIE BOARD 30

assorted meats, cheeses and accouterments

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

cotija, aleppo, tortilla chips, scallions

CHILLED SHRIMP COCKTAIL 5 ea

poached colossal shrimp, cocktail sauce, chipotle aioli, lemon

OYSTERS ON THE HALF SHELL* 4 ea

cocktail sauce, lemon, mignonette

COZY & CRISP

CLAM CHOWDER 14

chives, oyster crackers

MAINE LOBSTER BISQUE 16

claw and 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**

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

BATSON RIVER

BREWING & DISTILLING • MAINE



PLATES

MEDITERRANEAN RICE BOWL 18

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

STEAK FRITES* 44

10oz NY strip, fries, shallot butter, red wine demi-glaze

BEER BATTERED FISH AND CHIPS 24

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

MOULES FRITES* 28

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

DUCK CONFIT POUTINE 25

cheese curds, fries, chives, chicken demi-glaze

ROASTED ATLANTIC SALMON* 34

market vegetables, quinoa salad, ginger chili sauce

SHAREABLE SIDES

TRUFFLE FRIES 12

parm, herbs, truffle salt and 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

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

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

LUNCH - Spring/Summer 2026

FLATBREADS

ANDOUILLE SAUSAGE & PEPPER 16

onions, crushed red pepper, smoked mozzarella, parmesan, red sauce

HEIRLOOM CHERRY TOMATO 16

arugula, goat cheese, basil pesto

CLASSIC CHEESE 12

mozzarella, basil, red sauce

additional toppings; pepperoni +4, hot honey +2,
greek olives +2, red onion +1, arugula +1, parmesan +1

HANDHELDS

served with fries and pickle spear
sub side salad +4, vegetables +4, truffle fries +3,
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

choice of: blackened haddock or duck 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, cheddar cheese, burger sauce

FRIED CHICKEN SANDWICH 19

bread and butter pickles, lettuce, tomato, spicy remoulade

BLT 16

bacon, lettuce, 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

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

HAPPY HOUR

MONDAY-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

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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!

Email events@batsonriver.com to inquire or visit us online at batsonriver.com!

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