BATSON RIVER

BREWING & DISTILLING • MAINE

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

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

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

ROASTED ATLANTIC SALMON* 34
market vegetables, quinoa salad, ginger chili sauce

HADDOCK PICCATA 28
market vegetables, mashed potatoes, capers, lemon butter sauce

STEAK FRITES* 44
10oz NY strip, fries, shallot butter, red wine demi-glace

SLOW COOKED HALF CHICKEN 30
market vegetables, mashed potatoes, chicken demi-glace

DUCK CONFIT POUTINE 25
cheese curds, fries, chives, chicken demi-glace

SHAREABLE SIDES

TRUFFLE FRIES 12
parm, herbs, truffle salt and aioli

CAJUN FRIES 9
remoulade sauce

DUCK FAT CORNBREAD 12
hot honey, bourbon maple butter

QUINOA SALAD 8
corn, carrot, pepper, chickpea

MARKET VEGETABLES 8
lemon-shallot butter

MASHED POTATOES 8
garlic butter, parsley

RED CABBAGE SLAW 7
carrots, scallions, citrus

BRUSSELS SPROUTS 15
ginger chili glaze, furikake, fried garlic

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

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

DINNER - Spring/Summer 2026

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

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

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

SPECIALS

MONDAY | LOCAL LOVE!

CUMBERLAND COUNTY RESIDENT?
Receive 15% off your bill!
Mention this promotion to receive the discount. Dine in only.

TUESDAY | STEAK & MARTINI NIGHT

$55 STEAK FRITES & BATSON MARTINI SPECIAL
Must order both items to receive special pricing.

WEDNESDAY | HOMETOWN SPIRIT

$2 DONTATION TO MAINE NEEDS
Order a Batson Burger or Cryoscape IPA (or both!) and give $2 back to Maine Needs per item.



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