

Starters

Bruschetta 10

Diced tomatoes, garlic, and fresh tomato atop melted mozzarella crostini in a balsamic reduction.

New England Crab Cakes 12

Lump crab meat mixed with bell peppers, red onion, and bread crumbs. Pan-seared and served with sweet chili aioli.

Loaded Fries 9

Cross cut potato fries topped with melted cheddar and Monterey Jack cheeses, bacon, sour cream, and scallions.

Fried Pickles 10

Served with ranch or chili garlic aioli.

Fried Green Beans 9

With horseradish garlic aioli.

Hummus Plate 15

Creamy hummus served with fresh carrots, celery, broccoli, and a warm cauliflower flatbread.

Fried Mozzarella 9

Crispy fried cheese wedges served with marinara.

Nachos 15 lg/9 sm

Fresh fried tortilla chips with melted Monterey Jack and cheddar cheese, tomato, onion, bell pepper, jalapenos, and black olives. Served with house made salsa and sour cream.

Add guacamole 3

Add Chicken 4, chili or ground beef 6

Chicken Crunchers 13

Hand-breaded chicken tenders marinated in the chef's choice of KRB brew. Served with your choice of wing sauce (below).

Chicken Wings 6 wings/15

additional wings 1.50 each

Beer brined and perfectly fried. Tossed in your choice of house made wing sauce and served with fresh celery and carrots, bleu cheese or ranch dip.

Homemade Wing Sauces

Bacon maple bourbon, chili lime ranch, cranberry BBQ, garlic parmesan, honey sriracha, or buffalo.

Salads

Add grilled chicken 4, Pan-seared salmon 14, Steak tips 5, Maine Lobster 16

Caesar Salad 9

Romaine lettuce topped with shaved parmesan cheese and house made croutons, Caesar dressing on the side.

Spinach Berry Salad 10

Fresh spinach and mixed greens topped with feta, fresh blueberries, walnuts, onion, cucumber, and grape tomatoes, served with a cranberry balsamic vinaigrette.

Suzie's Salad 13

Mixed greens and Romaine lettuce topped with tomatoes, red onion, cucumber, shaved carrots, and bell peppers. Turkey, ham, Swiss and American cheeses with a boiled egg and house made croutons.

Buffalo Chicken Salad 10

Romaine lettuce topped with tomato, onion, and crispy buffalo chicken tenders with shredded cheddar and Monterey Jack cheeses and ranch or bleu cheese dressing.

Italian, Maple Balsamic Vinaigrette, Big Northern, Bleu Cheese, Ranch, Cranberry Balsamic Vinaigrette, or White Zinfandel Vinaigrette

Soups

French Onion Soup 6

Classic French onion soup baked with a garlic crostini and melted provolone cheese.

Chili 8

With house made cornbread

Soup or Chowder of the day

Please ask your server

Entrees

Add a side caesar or garden salad 5

Steak Tips 19

8 oz. tips lightly seasoned and grilled to your liking, accompanied by rice pilaf and seasonal vegetable.

Pan Seared Salmon 24

Brushed with citrus butter and drizzled with a balsamic reduction, served with rice pilaf and seasonal vegetable.

Bacon Wrapped Meatloaf 17

MJ's famous meatloaf recipe wrapped in bacon and baked in house made cranberry BBQ sauce, served with roasted new potatoes and seasonal vegetable.

Tuscan Chicken 20

Grilled chicken breast atop a bed of linguine. Topped with sautéed grape tomatoes, garlic, capers, spinach, and fresh basil in a creamy parmesan sauce. Served with garlic crostini.

Flat Iron Steak 21

Brushed with garlic butter and grilled to perfection, topped with sautéed mushrooms and deep-fried onion strings, finished with a balsamic reduction. Served over steak fries with seasonal vegetable.

Northern Mac & Cheese 12

Homemade, cheesy and delicious! Served with garlic toasts.

Add Maine Lobster 16

Buffalo Chicken Mac & Cheese 16

Our crispy chicken tenders over buffalo mac and cheese, topped with bleu cheese crumbles and served with garlic crostini.

Baked Stuffed Haddock 21

Fresh haddock stuffed with crab, bell peppers, and panko breadcrumbs and baked in a creamy parmesan sauce, served with rice pilaf and seasonal vegetable.

Chicken Basket 10

KRB marinated and hand breaded chicken tenders served with fries and your choice of cranberry BBQ or honey mustard.

Pulled Pork 11

Pulled pork in cranberry BBQ sauce over house made cornbread and served with seasonal vegetable.

Fish and Chips 14

A house classic! Beer batter dredged haddock served with our house lemon tartar sauce and fries.

Burgers and Sandwiches

All burgers are made with Pineland Farms local beef and served on Brioche buns with lettuce and tomato, steak fries and a pickle.

Substitute onion rings or sweet potato fries 3, side house or Caesar salad 5

Northern Burger 16

Topped with red onion, pickles, cheddar cheese, and Big Northern sauce.

Woodsman Burger 17

Sautéed onions and mushrooms with melted cheddar and bacon in cranberry BBQ sauce.

All-American Burger 15

Topped with American cheese and bacon.

Veggie Burger 12

Grilled garden patty in garlic horseradish aioli, choice of cheese.

Hiker's Burger 23

DOUBLE burger patties with bacon, onion rings, cheddar cheese and mushrooms smothered in a bacon maple bourbon sauce.

Crab Cake Sandwich 15

Pan seared house made crab cake topped with red onion and sweet chili aioli.

Fried Haddock Sandwich 16

With homemade lemon tartar sauce.

BBQ Chicken Sandwich 13

In cranberry BBQ sauce with bacon and cheddar.

Spicy Grilled Salmon Sandwich 19

Dusted in smokehouse maple seasoning and served with sweet chili aioli.

Maine Lobster Roll 24

A Maine delicacy. Lightly dressed in mayo and served in a sub roll with lettuce.

Sides

Steak Fries 3

Sweet Potato Fry 4

Onion Rings 4

Coleslaw 3

Side House Garden Salad 7

Side Caesar Salad 5

Soft Drinks 3

Coke
Diet Coke
Sprite
Gingerale

Orange Soda
Root Beer
Lemonade
Ice Tea

Juice 3

Apple, Orange, Pineapple, Cranberry, Grapefruit, V8

Milk 3

Chocolate Milk 3.50

Coffee and Tea 3

Capt. Eli's Maine Made Root Beer or Blueberry Soda 4

Specialty Cocktails

Lumberjack Lemonade 8

Jameson, strawberry puree, lemonade

Blue Mule 14

Cold River Blueberry vodka, real ginger beer, garnished with lime

Coconut Margarita 10

Hornitos Plata, pineapple, triple sec, lime juice, coconut

River Driver 9

Tito's, real grapefruit, splash OJ, Sprite

Nor'Easter 11

Malibu, Captain Morgan, blood orange, pineapple, banana liqueur, dark rum

Kennebec River Brews

Northern Light
Magic Hole IPA
Northbound Pale Ale
Whitewater Wheat
SledHead Red
Penobscot Porter
Big Mama Blueberry

Wines

House Pour - Vin Vault

*Pinot Grigio, Chardonnay,
Cabernet Sauvignon, Pinot Noir* 6

Dreaming Tree Sauvignon Blanc, Pinot Noir 9/btl
25

Black Oak Chardonnay, Merlot 8/btl 23

Jawbreaker Cabernet Sauvignon 8/btl 23

La Vielle Ferme Rose 8/btl 24

Lunetta Prosecco

A service charge will be added to parties of six or more.