

Starters

Bruschetta 10

Diced tomatoes, garlic, and basil pesto atop melted mozzarella crostini in a balsamic reduction.

New England Crab Cakes 14

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

Poutine Fries 10

Steak fries topped with brown gravy, melted cheddar and Monterey Jack cheeses, and bacon.

Hummus Plate 14

Creamy hummus served with fresh carrots, celery, broccoli, and a warm cauliflower flatbread (gluten free).

Chips and Salsa 9

Fresh fried tortilla chips with salsa.
Add house made guacamole 4

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 4

Add Chicken, 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).

Fried Green Beans 9

Served with horseradish garlic aioli.

Broccoli Bites 9

Beer battered broccoli florets with your choice of wing sauce (below).

Fried Pickles 9

Served with ranch or chili garlic aioli.

Fried Mozzarella 9

Crispy fried cheese curds served with marinara.

Fried Combo Platter 19

Green beans, broccoli bites, pickles & our famous cheese curds, with steak fries and onion rings!

Chicken Wings 6 wings/15 additional wings 1.75 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, Blueberry BBQ, garlic parmesan, honey sriracha, or buffalo.

Extra sauce \$0.75

Soup and Salad

Caesar Salad 10

Romaine lettuce topped with shaved parmesan cheese and house made croutons, tossed in creamy Caesar dressing.

House Salad 10

Mixed greens and Romaine lettuce topped with tomatoes, red onion, cucumber, shaved carrots, bell peppers and house made croutons with your choice of dressing.

Spinach Berry Salad 12

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

Buffalo Chicken Salad 15

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

Buddha Bowl 14

One bowl packed with nutrients; two options! Quinoa, spinach, walnuts and roasted seasonal vegetables OR quinoa, shredded purple cabbage, shredded carrot, cucumber and boiled egg.

*Add to any salad or bowl; grilled chicken 4, Pan-seared salmon 14, Steak tips 15
Italian, Maple Balsamic Vinaigrette, Big Northern, Bleu Cheese, Ranch, Cranberry Balsamic Vinaigrette*

Chili 8

With house made cornbread.

Soup or Chowder of the day

Please ask your server.

French Onion Soup 6

Classic French Onion baked with a garlic crostini & melted provolone.

Entrees

Add a Caesar or garden salad 5

Steak Tips 26

10 oz. marinated tips grilled to your liking, accompanied by roasted potato and seasonal vegetable.

Pan Seared Salmon 25

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

Bacon Wrapped Meatloaf 18

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

Pesto Linguine 13

Topped with sautéed grape tomatoes, garlic, onion, and spinach, drizzled with pesto. Served with garlic crostini.

Add Chicken 5 Add Salmon 14

Add Steak Tips 15

Northern Mac & Cheese 12

Homemade, cheesy and delicious! Served with garlic toasts.

Buffalo Chicken Mac & Cheese 16

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

Chicken Basket 14

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

Pulled Pork 14

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

Fish and Chips 15

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, 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 4, gluten free bun 2

Hiker's Burger 25

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

Woodsman Burger 17

Sautéed onions and mushrooms, melted cheddar and bacon with blueberry BBQ sauce.

Northern Burger 16

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

All-American Burger 15

Topped with American cheese and bacon.

Veggie Burger 14

Grilled garden patty with cheddar cheese and topped with Big Northern sauce.

Marinated Portabella Sandwich 14

Large portabella mushroom on brio bun with sautéed onions & peppers, swiss cheese and tomato pesto.

Crab Cake Sandwich 15

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

Fried Haddock Sandwich 15

Topped with homemade lemon tartar sauce.

BBQ Chicken Sandwich 13

With bacon and cheddar topped with blueberry BBQ sauce.

Montreal Grilled Chicken 13

Rubbed with Montreal seasoning, topped with swiss cheese, sautéed onions and bell peppers, drizzled with pesto.

Please alert your server of any food allergies or dietary restrictions.

This food is or may be served raw/undercooked, please check with your physician with questions about consuming raw/undercooked foods.