

# Brunch

## SMALL PLATES

SOURDOUGH 9.  
house cultured butter

FRENCH TOAST 14.  
brioche, whipped cream, maple syrup

SMOKED SALMON 16.  
everything bagel, cream cheese, fine herbs

MARINATED OLIVES 9.  
warm castelveteranos, citrus, herbs, calabrian chilies

ANCHOVY TOAST 16.  
italian anchovies, salted capers

RICOTTA TOAST 16.  
toasted pistachios, honey, lemon zest

ROASTED GARLIC HUMMUS 15.  
carrots, radishes, persian cucumbers

ENDIVE SALAD 16.  
citrus vinaigrette, gorgonzola dolce, comice pears,  
toasted walnuts

LITTLE GEM SALAD 14.  
buttermilk dressing, sunflower seed granola, cured egg yolk

CABBAGE CAESAR 14.  
parmigiano reggiano, garlic breadcrumbs

## LARGE PLATES

POUTINE 18.  
duck confit, hand cut fries, cheese curds, poached eggs, duck fat gravy

FRITTATA 19.  
smoked ham, kale, taleggio

CHICKEN + BISCUITS 21.  
buttermilk fried chicken, country gravy, scratch biscuits

BENEDICT 24.  
berkshire ham, poached eggs, hollandaise, english muffin

SMOTHERED FOCACCIA 22.  
white bean amatriciana, sunny side eggs

STEAK + EGGS 28.  
teres major, poached eggs, hollandaise, home fries

EGGS IN PURGATORY 22.  
spicy tomato stew, parmesan, focaccia

FISH SANDWICH 17.  
beer battered haddock, remoulade, coleslaw, seed bun, salt + vinegar fries

DRY-AGED BURGER 22.  
over easy egg, bacon bourbon jam, maple dijonnaise

WE'RE PROUD TO SERVE YOU INGREDIENTS THAT ARE OFTEN LOCAL, MORE OFTEN FROM OUR FRIENDS + ALWAYS THE BEST WE CAN FIND.

preli farm, penfield farm, littel acres, four mile river farm, beckett farms, wave hill breads, cato corner farm, gutt farm, sub-edge farm, gotta's farm, seacoast mushrooms, fernandes family farmstead, ronnybrook farm dairy, four fat fowl creamery, great hill dairy, shop two coffee, jasper hill, norwich meadows, john sabo pottery + the beamhouse garden committee



@chefjessepowers @willcookforbeer73 @emily\_frostsallot

## WOOD FIRED PIZZA

MARGHERITA DI BUFALA 19.  
fresh mozzarella, basil, san marzano

FUNGHI 19.  
hen of the woods, taleggio, lacinato kale, calabrian chilis

ROSSO 15.  
garlic, oregano, 24 month aged parmigiano reggiano, san marzano

SAUSAGE 18.  
broccoli rabe, calabrian chilis, garlic, mozzarella, san marzano

HOT OIL 15.  
mozzarella, chili oil, san marzano

FIG + GUANCIALE 23.  
black mission figs, caramelized onion mascarpone, gorgonzola dolce

## SWEETS & PASTRIES

BUTTERMILK BISCUIT 5.  
honey cinnamon butter

CINNAMON ROLL 10.  
cream cheese icing

MISO BROWNIE 10.  
vanilla bean mousse, caramel, shaved chocolate, sesame peanuts

CARROT CAKE 10.  
cream cheese frosting, candied walnuts, crispy carrots

PAVLOVA 10.  
poached rhubarb, vanilla, yogurt

# Cocktails

BEAMHOUSE BLOODY 15.  
vodka, celery, beer back

DJ STEVIE 12.  
amaro, cold brew, soda

EAST COAST GHOST 13.  
gin, lemon, india pale ale

CLARIFIED MARGARITA 13.  
the clear choice

BRUNCH PUNCH 14.  
a weekly rotation

# Bubbles

CHAMPAGNE IN A LAUNDRY BASKET 12.  
mimosa kombucha, bubbles

MIMOSA-RITA 13.  
mimosa + margarita = happiness

THE DO-OVER 13.  
aperol, chamomile, honey, lemon, bubbles

LEM-OSA 13.  
lemon, aperitif, bubbles

PURPLE TIGER 12.  
butterfly pea flower tequila, grapefruit, bubbles

## DRAFT | full | growler

FOX FARM (CT) 8. | 14.  
FOHN | kellerbier, 16oz, 5.6%

MAINE BEER CO. (ME) 9. | 23.  
SPRING | kolsch, 12oz, 5.0%

MAINE BEER CO. (ME) 9. | 23.  
DINNER | imperial ipa, 12oz, 8.1%

FOUNDERS (MI) 9. | 23.  
BREAKFAST STOUT | coffee stout, 12oz, 8.3%

FOX FARM (CT) 9. | 23.  
VIRIDESCENCE | imperial ipa, 12oz, 8.4%

SCHLENKERLA (GERMANY) 9. | 17.  
HELLES | rauchbier, .5L, 4.3%

ZERO GRAVITY (VT) 9. | 23.  
CONEHEAD HAZE | new england ipa, 12oz, 6.3%

ROTHAUS (GERMANY) 9. | 23.  
TANNEN ZÄPFLE | pilsner, .5L, 5.1%

COUNTER WEIGHT (CT) 8. | 14.  
HEADWAY | new england ipa, 12oz, 6.5%

FOX FARM (CT) 8. | 17.  
BURST | new england ipa, 12oz, 7.0%

REISSDORF (GERMANY) 7. | 12.  
kölsch, .5L, 4.8%

KENT FALLS (CT) 9. | 28.  
2024 | farmhouse ale, 8oz, 5.8%

## RED | full | bottle

YALUMBA FAMILY 12. | 46.  
pinot noir, 2022, south australia

PODERI CELLARIO 12. | 46.  
DUZAT | dolcetto, 2021, piedmont, italy

FAMILLE COULON 14. | 54.  
LE PETIT RENARD | blend, 2020, loire, france

EL PORVENIR 13. | 50.  
cabernet, 2022, salta, argentina

COMPAÑON ARRIETA 12. | 46.  
HERRIOGOIA | blend, 2022, rioja, spain

## WHITE

FURLANI 13. | 50.  
blend, 2021, alto adige, italy

CHAPITRE 14. | 54.  
sauvignon blanc, 2022, loire valley, france

BONNET-HUTEAU 11. | 42.  
LES BONNETS BLANCS | melon, 2022, loire, france

COMTESSE MARION 11. | 46.  
chardonnay, 2021, languedoc, france

## SPARKLING

GRAN DUCA 10. | 38.  
PROSECCO | nv, veneto, italy

## ROSÉ

MARQUILIANI 12. | 46.  
blend, 2019, corsica, france

## ORANGE

JUAN ANTONIO PONCE 11. | 58. (L)  
GULP / HABLO | blend, 2021, la mancha, spain

## HARD CIDER

STORMALONG 8.5  
BLUE HILLS | unfiltered, 16oz, 5.0%, sherborn, ma

## HARD KOMBUCHA

STRAINGE BEAST 8.  
MIMOSA | kombucha, 12oz, 7.0%, chico, ca

## ZERO PROOF

SPICY FAUX-GARITA 13.  
jalapeno agave spirit, citrus

THE WORKS 12.  
grapefruit, herbs, club soda

# Drink