

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

TINNED FISH 18.
sardines, lemon, olive oil, pickles, sourdough, cultured butter

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.
pork 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 32.
butter poached lobster, poached eggs, hollandaise, english muffin

SMOTHERED FOCACCIA 22.
white bean amatriciana, sunny side eggs

STEAK + EGGS 42.
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.
smashed patties, fried egg, american, bacon, seed bun

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

ALMOND TART 10.
toasted meringue, candied almonds, citrus curd + segments

Cocktails

BEAMHOUSE BLOODY 15.
schlenkerla, pickle salad, beer back

DJ STEVIE 12.
amaro, cold brew, soda

HALF TIME 14.
old tom gin, aperitif, citrus

CLARIFIED MARGARITA 13.
the clear choice

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

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

APPLE CIDER MIMOSA 13.
local apple cider, bubbles

DRAFT | full | growler

ZERO GRAVITY (CT) 8. | 17.
CONEHEAD HAZE | new england ipa, 12oz, 6.3%

SIERRA NEVADA 8. | 14.
CELEBRATION | india pale ale, 16oz, 6.8%

OEC (CT) 11. | 30.
SPONTALIS CLASSIC | wild ale, 8oz, 6.0%

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

COLES ROAD (CT) 8. | 23.
SHARITY FOR CHARITY 2023 |
imp. stout w/cinnamon, maple + underbeans, 8oz, 12%

KENT FALLS (CT) 9. | 28.
2024 | farmhouse ale, 8oz, 5.9%

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

MAINE BEER CO. (ME) 9. | 23.
LITTLE WHALEBOAT | india pale ale, 12oz, 6.5%

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

LASTING BRASS (CT) 8. | 14.
BALANCE | dark english mild, 16oz, 4.2%

FOX FARM (CT) 8. | 17.
ALLORA | new england ipa, 12oz, 6.4%

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

RED | full | bottle

BACCHUS 12. | 46.
GINGER'S CUVÉE | pinot noir, 2021, california

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, 2021, 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

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

SPARKLING

COL DORATO 10. | 38.
PROSECCO D.O.C | nv, treviso, 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

GURUTZETA 10.
SAGARDOA | basque cider, 12oz, 4.5%, spain

HARD KOMBUCHA

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

ZERO PROOF

SPICY FAUX-GARITA 13.
jalapeno agave spirit, citrus

Drink