

FOOD MENU

AUSPICIOUS BREW

made to be good to you since 2020

SNACKS

Baguette* with fermented garlic* honey* butter* \$8

veg

Chips* + Dip: Fox Family potato chips* with everything-seasoning greek yogurt* dip \$8

gf, veg

Fancy Toast: seasonal spread + lemon-herbed goat cheese* on a toasted baguette* \$12

veg

Meat + Cheese Board: VT cheddar*, pistachio + lemon herbed goat cheese*, fennel salami*, an assortment of kombucha vinegar* pickled veggies, seasonal spread, fermented garlic hot honey*, and toasted baguette* \$24

Pickle Jar: assortment of house made kombucha vinegar* pickled veggies \$8

v, gf

Popcorn: freshly popped and tossed with choice of house lemon-lime tatin *or* vegan cheesy garlic \$6

v, gf

Stuffed Dates with lemon herbed goat cheese* and fermented garlic hot honey* drizzle (3) \$10

gf

SANDWICHES + BOWLS

All sandwiches come with your choice of
Fox Family Potato Chips or
assorted kombucha vinegar pickles
gf bread available upon request

BBQ Chicken Panini : roasted chicken breast,
VT cheddar*, BBQ sauce, pickled red onions,
mixed greens* on sourdough* \$16

Fancy Grilled Cheese: lemon herbed goat
cheese*, VT cheddar*, ginger apple chutney,
pickled red onions, mixed greens*, on
sourdough* \$16

veg

Kimchi Banh Mi: choice of baked tofu* or
roasted chicken, housemade kimchi*, spicy
pickled cucumbers, black garlic* aioli, mixed
greens*, on toasted baguette* \$16

veg (with tofu)

Thai Noodle Bowl: choice of baked tofu* or
roasted chicken, rice noodles, pickled ginger
carrots, purple cabbage, pickled red onions,
mixed greens*, and gochujang peanut sauce \$16
add kimchi* +\$2

v (with tofu), gf, contains nuts*

* local ingredients

v vegan

veg vegetarian

gf gluten free

SWEETS

Pistachio Rose Date Bark: pressed dates drizzled
with dark chocolate, tahini, cardamom, pistachio, and
rose petals (3) \$9

gf, veg, contains nuts

Chocolate Covered Cherry Bonbon: spiced cherry
frozen yogurt* dipped in dark chocolate (2) \$8

gf, veg, contains nuts

Trail Mix: mixed nuts, dried cranberries,
candied ginger, dark chocolate \$6

veg, gf, contains nuts

**Many thanks to our
local farmers and food producers!**

Cabot Butter + Cheese- Waitsfield, VT

Fox Family Chips- Mapleton, ME

Heiwa Tofu- Rockport, ME

Olde Craft Bakery- Dover, NH

Phil's Crispy Greens- South Berwick, ME

Pineland Farms, New Gloucester, ME

Short Creek Farm- Northwood, NH

Strawberry Hill Farm- Skowhegan, ME

Swan's Honey- Albion, ME

Vermont Creamery- Barre, VT



**please inform your server of any food allergies
prior to ordering**

DRINK MENU

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KOMBUCHA

Classic Kombucha

5 oz \$4 / 16 oz \$7.00

Hard Kombucha

5 oz \$5 / 16 oz \$8.00

Try all 8 draft flavors in a flight! \$20



Scan here for our seasonally rotating kombucha on draft, brewed in house!

BEER + WINE

Scan the QR code above to check out our current lineup of local draft beers + organic/sustainable wines

SIGNATURE HOUSE COCKTAILS

Auspicious Spritz: rotating classic kombucha*, aperol, prosecco \$14

Blueberry Basil Limeade + Gin: house nitro limeade* with blueberries*, basil, and Beefeater's \$14

Chica Cherry Cola: house cherry cola syrup*, bourbon, brown sugar amaretto*, lemon *contains nuts* \$16

Elderberry Old Fashioned: house elderberry syrup*, bourbon, Auspicious herbal bitters*, lemon, cinnamon, honey* \$16

Extra Dirty Chai: house chicory root + coffee liqueur*, bourbon, NOBL nitro cold brew*, house chai blend*, maple*, oat milk \$16

Full Sun Margarita: turmeric, cayenne, tequila, triple sec, lime, simple, spicy salt rim \$15
or with mezcal \$16

Lavender Lemonade + Vodka: house nitro lemonade* with lavender and butterfly pea flower, and Titos \$14

SHOTS

Elderberry Syrup* \$4 non-alcoholic

Fernet \$12

Green Tea: green tea + preserved-lemon infused vodka*, simple, lemon \$10

Hibiscus Fire Cider* made with our own kombucha vinegar* \$4 non-alcoholic

Pickle Back: shot of Four Roses bourbon with a kombucha vinegar brine* chaser \$12

MOCKTAILS

Black Magic: activated charcoal, lime, honey*, sparkling h2o \$8

Cherry Cola Spritz: house cherry cola syrup*, lemon, sparkling h2o \$8 *contains nuts*

Elderberry Elixir: house elderberry syrup, honey*, lemon, cinnamon \$8 hot, iced, or sparkling

Full Sun: spicy maple lemonade: turmeric, cayenne, lemon, maple syrup* \$8 hot, iced, or sparkling

Ginger Spritz: house ginger shrub*, lime, sparkling h2o \$8

Lavender Lemonade: house-made with lavender and butterfly pea flower poured on nitro \$7.50

Blueberry Basil Limeade: house-made limeade with blueberries* and basil poured on nitro \$7.50

TEAS, COFFEES, ETC.

Dirty Chai: 1/2 chai + 1/2 NOBL nitro cold brew*, maple syrup*, oat milk \$7 on ice

Cold Brew: NOBL* poured on nitro \$6

Hot Cocoa: with whipped cream* \$6.50
minty *or* Mexican style with cinnamon + cayenne \$7

Hot Coffee: New Hampshire Coffee Roasting Co.* \$5

Hot House Herbal Tea: house-made blend* of nourishing botanicals- ask about today's flavor \$5

Golden Milk: turmeric, black pepper, cinnamon, cardamom, clove, maple syrup, oat milk \$7 hot or iced

Green Ceremony: matcha, clove, cinnamon, ginger, maple syrup, oat milk \$7 hot or iced

Millside Masala: house-made chai blend, black tea, maple*, oat milk \$7 hot or iced