

FOOD MENU



AUSPICIOUS
BREW
SNACKS

Baguette* with fermented garlic* honey* butter* \$5

Meat + Cheese Board: VT cheddar*, pistachio + lemon herbed goat cheese*, and fennel salami*, an assortment of kombucha vinegar pickled veggies, ginger apple chutney, and toasted baguette* \$18

Pickle Jar: assortment of house-made kombucha vinegar* pickles + fermented veggies \$5
v,gf

Popcorn: lemon-lime tajin or vegan cheesy garlic \$4
v,gf

Stuffed dates with lemon herbed goat cheese* and fermented garlic honey* drizzle (3) \$8
gf

Whipped Feta* Dip with green olive tapenade + pine nuts served with toasted baguette* \$12

SWEETS

Tahini + Date-caramel chocolates with sea salt (3) \$6
v, gf

Trail Mix: medley of seeds, nuts, fruits, and chocolate \$4
v, gf

SANDWICHES/ BOWLS

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

Grilled Cheeses:

- **BBQ Chicken:** roasted chicken breast, VT cheddar*, pickled red onions, mixed greens on sourdough* \$15
- **Fancy:** lemon herbed goat cheese*, VT cheddar*, ginger apple chutney, pickled red onions, mixed greens, on sourdough* \$14

Add roasted chicken breast \$2

- **Grecian Chicken:** roasted chicken*, whipped feta*, olive tapenade, jammy tomatoes*, VT cheddar*, on sourdough* \$15
- **Pesto + Tomato:** housemade basil* sunflower seed pesto, jammy tomatoes*, VT* cheddar, on sourdough* \$14

v (with tofu*/no cheese)

Kimchi Banh Mi: choice of baked tofu* or roasted chicken, kimchi, spicy pickled cucumbers, black garlic* aioli, mixed greens, on toasted baguette* \$15

Thai Noodle Bowl: choice of roasted chicken, or baked tofu*, rice noodles, purple cabbage, pickled red onions, mixed greens*, and gochujang peanut sauce \$14

v (with tofu*), gf

*local ingredients



Frost Bite: orange, vanilla, wintergreen infused rum, maple cream liqueur, house-made hot cocoa, whipped cream \$13

Pickletini: vodka, house spicy pickle brine, pickle garnish \$13

Spice Rack Sangria: red wine, spiced simple, tripel sec, citrus, Spice Rack (chai-spiced hard kombucha) \$14

Stormy Skies: tequila, Fernet, house-made tulusi ginger sparkle h2o, lime, simple, Auspicious herbal bitters \$14

Frost Moon Sour: bourbon, quince shrub, lemon, simple, Frost Moon (hops, elderflower, lemon hard kombucha) \$14

Big thanks to our local farmers and food vendors!

Cabot 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

DRINK MENU



AUSPICIOUS
BREW

KOMBUCHA



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

Classic Kombucha

4 oz \$3.75 / 16 oz \$7

Hard Kombucha

4 oz \$4.75 / 16 oz \$8

Try all 8 in a flight! \$18

Also available in bottles + cans,
and refillable squealers + growlers

BEER + WINE

Ask about our rotating menu of
local beers + wines

SIGNATURE HOUSE COCKTAILS

Auspicious Spritz: aperol, prosecco,
house-made sparkling water with
tulsi* and ginger \$14

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

Extra Dirty Chai: bourbon, house-made
chicory root + coffee liqueur, cold brew,
our chai blend, maple*, oat milk \$14

Full Sun Margarita: tequila, triple sec, turmeric,
cayenne, lemon, maple, spicy salt rim \$14
or with mezcal \$15

Golden Milk Martini: vodka, turmeric, cinnamon,
cardamom, black pepper, maple*, oat milk \$14

Lavender Lemonade + Vodka: house-made
lemonade with lavender and butterfly pea flower,
and Titos \$13

Spiced Cranberry Limeade + Gin:
house-made limeade with cranberry, allspice,
cinnamon, ginger, star anise, and Beefeater's \$13

SHOTS

Fernet Branca \$10

Pickle Back: shot of Four Roses bourbon with a
kombucha vinegar brine chaser \$10

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

Elderberry Syrup \$4 non-alcoholic

*local ingredients

MOCKTAILS

Bitter Brew: cold brew, tonic, bitters, citrus \$6

Black Magic: today's sparkle h2o, lime, honey*, activated
charcoal \$6.75

Elderberry Elixir: house-made elderberry syrup, honey*, lemon,
cinnamon \$6.75 hot or iced

Full Sun: spicy maple lemonade: turmeric, cayenne, lemon, maple
syrup* \$6.50 hot or iced

Lavender Lemonade: house-made with lavender and butterfly
pea flower \$6.50

Sparkle H2O: house-made herbal seltzer with tulsi* and ginger \$6

Spiced Cranberry Limeade: house-made limeade with
cranberry, allspice, cinnamon, ginger, star anise \$6.50

TEAS + COFFEES

Hot Cocoa: house-made cocoa blend with 100% dark chocolate
Enjoy it Regular, Minty, or Spicy \$6, \$6.25, \$6.50

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

Green Ceremony: matcha, clove, cinnamon, ginger, maple syrup,
oat milk \$6.50 hot or iced

Millside Masala: house-made chai blend, black tea, maple syrup,
oat milk \$6.75 hot or iced

Golden Milk: turmeric, black pepper, cinnamon, cardamom, clove,
maple syrup, oat milk \$6.50 hot or iced

Cold Brew: house-made with New Hampshire Coffee Roasting Co.
\$5.50

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

Dirty Chai: 1/2 chai + 1/2 cold brew, maple syrup, oat milk \$6.50
on ice