

# The Newes from America

## STARTERS

### GRILLED BEETS 17

Charred Island Beets, Whipped Chevre, Pistachio Gremolata, Mint

### WILD MUSHROOM TOAST 18

White Bean Spread, Garlic Parsley Butter, Sourdough

### CRISPY BRUSSELS SPROUTS 14

Chorizo, Maple & Apple Cider Gastrique

### PUB WINGS 18

Buffalo Sauce, Peppercorn Ranch

### POINT JUDITH CRISPY CALAMARI 20

Crispy Rice Flour Breading, Banana Peppers, Marinara

### BAG O'RINGS or FRIES 13

Dippin' Sauce/Ketchup

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER 14

Bacon, All The Things

### FRENCH ONION 14

Sourdough Crouton, Gruyere

### FARM SALAD 16

Local Greens, Shaved Radish & Carrots, Tarragon Vinaigrette, Seed Crunch

### CHICORY SALAD 18

Castelfranco Lettuce, Stilton Cheese, Honey Crisp, Candied Walnut, Shallot Vinaigrette

### CAESAR SALAD 17

Garlic Breadcrumb, Parmesan, Creamy Caesar, Parmesan Crisps

## SIDES

Grilled Chicken +12

Grilled Shrimp +13

## SANDWICHES

All Served w/ Fries

Sub Onion Rings or Brussels Sprouts +3

### FRENCH DIP 26

Swiss Cheese, Brioche, Au Jus Dip

### CRISPY CHICKEN SANDWICH 23

House Pickles, Fancy Sauce, Brioche

### \*1742 BURGER 27

Grass-Fed Angus Patty, Aged Cheddar, Caramelized Onions, Dijonnaise, Pickles

### REUBEN 21

Sliced Corned Beef, Swiss, Kraut, 1000 Island, Toasted Rye

## MAINS

### CHICKEN POT PIE 28

Smoked Chicken Gravy, Roasted Root Vegetable, Crispy Pastry

### FISH & CHIPS 28

Beer Battered Cod, Wedge Fries, House Tartar Sauce

### BANGERS & MASH 24

Irish Bangers, Confit Garlic Mashed Potatoes, Brown Gravy, Green Peas

### KING SALMON 36

Cannelini Beans, Leeks, Braised Kale, Lemon Butter

### BRAISED SHORT RIBS 43

Celery Root Puree, Braised Swiss Chard, Bone Marrow Jus

### ROASTED CHICKEN 32

Creamy Polenta, Roasted Mushroom, Braised Cipolini, Jus

SINCE 1742, OUR PUB HAS BEEN A GATHERING PLACE FOR THE HUNGRY AND CURIOUS

*A 3% administrative fee supports higher wages for our kitchen team. It's not a tip or service charge. Let us know if you'd like to opt out, and we'll remove it from your check.  
\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Inform your server of any allergies and gluten-free options*

# The Newes from America

## DRAFT + CAN BEER \*16oz / 24oz

Guinness Stout (20oz) 12  
Small Change 10/14  
Tucher Dunkels Hefeweizen 11/15  
Von Trapp Pilsner 10/14  
Allagash White Belgian 10/14  
Offshore Amber Ale 9/12  
Offshore Lazy Frog IPA 9/12  
Maine Lunch 11/15  
Cisco Shark Tracker 9/12  
Rotating Tap 11/15

Tasting Flight (5 beers x 5 oz each) 24

Guinness N/A 10  
Athletic Brewing Rotating 8  
Pacifico 9  
Nite Lite 9  
Downeast Cider 11

## BUBBLES \*Glass / Bottle

Valdo Numero #1, Glera..... 15/60  
Côte Mas Crémant Brut Rosé..... 15/60

## ROSÉ & WHITE WINE

Côte Mas Rosé..... 16/80  
Venica & Venica, Pinot Grigio..... 17/70  
Saint-Bris, Sauvignon Blanc..... 16/65  
Cambria Katherine's, Chardonnay..... 16/65

## RED WINE

Argyle, Pinot Noir..... 18/75  
Chateau Les Clauzots, Blend..... 18/75  
Katherine Goldschmidt, Cabernet Sauv. 19/80

## COCKTAILS

**FARAWAY MERMAID 20**  
Tequila or Mezcal, Jalapeño, Lime, Agave, Tajin

**MARTHA IN MANHATTAN 17**  
Rye, Avena, Ancho Reyes Chile Liqueur, Angostura

**TAILSPIN 17**  
Bourbon, Aperitivo, Amaro Blend, Lemon

**PHIL COLLINS 17**  
Pimms No. 1, Stoli Raspberry Vodka, Ginger Ale, Lemon

**PALOMITA 17**  
Blanco Tequila, Pamplemousse, Lime

**ESPRESSO MARTINI 17**  
Vanilla Vodka, Avena Amaro, Café Borghetti

## ZERO PROOF 14

**CITRUS CLEANSE**  
Seedlip Grove 42, Orange, Grapefruit Soda

**GARDEN VARIETY**  
Seedlip Notas de Agave, Pineapple, Lime,  
Jalapeño Agave, Soda

**PAIN RELIEVER**  
Lyre's White Cane, Coco Lopez, Pineapple, Orange



## If I Had a Nickel...

At the Newes, you get a wooden nickel for each short draught and two nickels for every tall draught purchased. Collect 500 and your name goes on our Declaration of Distinction.

Collect another 500 and your name goes on our Declaration of Superiority, as well as on a brass plaque on the mantle above the fireplace.

SINCE 1742, OUR PUB HAS BEEN A GATHERING PLACE FOR THE HUNGRY AND CURIOUS

A 3% administrative fee supports higher wages for our kitchen team. It's not a tip or service charge. Let us know if you'd like to opt out, and we'll remove it from your check.  
\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Inform your server of any allergies and gluten-free options