



BAR SNACKS

**CITRUS + FENNEL MARINATED
CASTELVETRANO OLIVES -6**

CURRY SPICED NUTS -4

**GRILLED BERKSHIRE MOUNTAIN BAKERY
CIABATTA + BUTTER -6**

APPETIZERS

**SHAVED BRUSSELS SPROUT + DELICATA
SQUASH SALAD -9**
watermelon radish, pumpkin seed + parsley
pesto, mustard vinaigrette

GEM LETTUCE CAESAR SALAD -9
parmesan, marinated anchovies, torn
croutons, caesar vinaigrette

ROASTED BEET SALAD -9
toasted hazelnuts, endive, goat cheese,
orange-tarragon vinaigrette

FRENCH ONION SOUP -11
gruyere cheese, torn crouton

MACARONI + CHEESE -11
orecchiette pasta, sharp cheddar
cheese sauce, scallion, breadcrumbs

CHICKEN + DUCK LIVER MOUSSE -13
grilled ciabatta, apricot chutney

MISSION POUTINE -14
french fries, braised beef shorib,
cheese curds, beef gravy

NEW ENGLAND CHEESE BOARD -15
local cheeses with apricot chutney,
marcano almonds + ciabatta

ENTRÉES

ROASTED MUSHROOM RISOTTO -16
forest mushrooms, chive, parmesan,
mascarpone

LENTIL-MUSHROOM VEGGIE BURGER -14
cheddar cheese, LTO, paprika mayo,
french fries

FISH + CHIPS -18
beer battered cod, coleslaw, malt vinegar,
tartar sauce

BRAISED CHICKEN "HUNTERS STYLE" -16
roasted delicata squash, mushrooms,
tarragon chicken sauce

SHEPHERD'S PIE -18
stewed root vegetables + lamb, rosemary
gravy, goat cheese mashed potatoes

BRAISED BERKSHIRE PORK BELLY -17
apple cider braised red cabbage,
parsley spaetzle, baby carrots

GRILLED PUB BURGER -17
8oz. rib + chuck patty, applewood smoked bacon,
savoy cabbage coleslaw, apple cider mustard,
sharp cheddar, french fries

SIDES -7

MIXED LEAF LETTUCE SALAD

SAVOY CABBAGE COLESLAW

BRAISED RED CABBAGE

FRENCH FRIES

GOAT CHEESE MASHED POTATOES

SWEETS

**SOCO RASPBERRY SORBET
-7**

**TRIO OF HIGH-
LAWN FARM ICE CREAMS
-9**

**ROASTED LOCAL APPLE
+ OAT CRUMBLE -9**

Please inform your server of any food allergies or special dietary requirements. Mission is not responsible for customers consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, which may increase your risk of a food borne illness especially if you have certain medical conditions.

MENU CREATED BY EXECUTIVE CHEF JEREMY BERLIN



SPECIAL COCKTAILS

RUM PUNCH AHOY -12

Mad River Rum, Orange Liqueur, Fresh Orange Juice, Sparkling Water, Luxardo Cherry Jus

FIRE & ICE (OR JON SNOW'S AUNT) -12

Lunazul Tequila, Mint Simple Syrup, Fresh Lime, Soda Water

CLASSIC HOT TODDY -12

Honey, Berkshire Bourbon Whiskey, Lemon Juice, Hot water

SPANISH GIN + TONIC -12

BCN gin, fever tree, Prosecco, rosemary

THAI-PIRINHA -12

cachaca, simple, lime juice, mint

ROSÉ

PADEIRO, 2019 DOM DIOGO

Vinho Verde/Basto

Red Fruits/Peach/Light Effervescence

10/38

RED WINE

PINOT NOIR, 2015 AUGUST CELLARS

Willamette Valley, OR

12/44

GARNACHA, 2019 HONORO VERA

Spain

10/38

MONASTRELL, 2018 VIVIR SIN DORMIR

Jumilla, Spain

10/38

MALBEC, 2020 TILIA

Argentina

11/42

CABERNET, 2017 FABLE

winemaker Daniel Fitzgerald, California

12

CHIANTI, 2019 CASADI MONTE

Montespertoli Italy

10

SPARKLING

ACINUM, PROSECCO

Italy

11/40

WHITE WINE

AVINYO, PETILLANT, 2020

Spain, Penedes

10/38

WHITE RIOJA, 2019 OSTATU

Samaniego, Spain

Peach/Lemon/Minerality on Finish

11/42

CHARDONNAY, 2018 BENCH

Sonoma, California

13/48

SAUVIGNON BLANC, 2020 SIDEKICK

Iconic Wines, Napa, California

12/44

PEDRO XIMÉNEZ, 2019 PX #1

COLECTIVO MUTANTE

Coquimbo, Chile

Dry/Crisp/Grassy and Floral

12/44



BEER

(BOTTLES + CANS)

POST SHIFT PILS

Jack's Abby
-6

STOWE CIDER

Tip's Up
-6

ALLAGASH WHITE

Allagash
-7

MAYFLOWER PORTER

Mayflower
-7

HONEY LEMON GINGER KOMBUCHA

Juneshine
-7

FEELS LIKE HOME CIDER

Artifact

THE 87 DIP

Night Shift Brewing
-9

FIDDLEHEAD IPA

Maine Beer Company
-8

JAM UP THE MASH

(Dry Hop Sour Ale)
Collective Arts
-9

GOSE (SEA SALT + CORIANDER)

Lost Nation
-8

PEEPER

(Pale Ale/large format)
Maine Beer Company
-14

LUNCH IPA

(large format)
Maine Beer Company
-14

MILLER HIGH LIFE -3

NARRAGANSETT LAGER -3.5

PABST BLUE RIBBON -3

NON-ALCOHOLIC

COFFEE, COKE, DIET COKE, GINGER ALE, SELTZER, SPRITE



VODKA

BMD Ice Glen	-8
Tito's	-8

GIN

BMD Greylock	-8
BMD Ethereal	-11
BMD Aged Ethereal	-12
Hendrick's	-11
Bcn	-10

AGAVE SPIRITS

LUNAZUL BLANCO	-7
SIETE LEGUAS REPOSADO	-14
CASAMIGOS AÑEJO	-15
PELOTÓN MEZCAL	-9

CANE SPIRITS

PLANTATION 3 STARS WHITE RUM	-7
PLANTATION DARK RUM	-7
BMD RAGGED MOUNTAIN RUM	-8
MAD RIVER RUM 44	-7
MR PX CASK RUM	-11

WHISKEY

Mad River Bourbon	-12
MR Revolution Rye	-12
Balvenie Doublewood	-18
Berkshire Bourbon	-10
BMD Race Brook Rye	-12
BMD NE Corn Whiskey	-10
BMD Oktoberfest	-18
BMD Shays' Rebellion	-26

SHERRY

Cigarrera Manzanilla	-7
Grant Amontillado	-8
Maestro Sierra Oloroso	-10
Maestro Sierra Pedro Ximénez	-10
Alma de Trabanco Quinquina	-7

VARIOUS + SUNDRY

Campari	-9
Aperol	-8
Contratto Fernet	-10
Kubler Absinthe	-13
Pierre Ferrand Cognac	-13