



BAR SNACKS

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

MADAGASCAR CURRY SPICED CASHEWS -4

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

APPETIZERS

ROASTED BEET PANZANELLA SALAD -14

sunflower seed parsley pesto, ciabatta
croutons, frisée, sesame-ginger vinaigrette

WAINER FARMS ENDIVE + ARUGULA SALAD -16

highlawn blue cheese, granny smith
apples, candied pecan

GEM LETTUCE CAESAR SALAD -11

parmesan, torn croutons, caesar vinaigrette

CRISPY FRIED BRUSSELS SPROUTS -14

finished with romesco sauce, smoked bacon
+ sherry vinaigrette

FRENCH ONION SOUP -13

gruyere cheese, torn crouton

MACARONI + CHEESE -14

cavatappi pasta, braised pork belly,
sharp cheddar cheese sauce, garlic panko

CHICKEN LIVER MOUSSE -13

served with grilled ciabatta, house made
fruit chutney

FENNEL SAUSAGE + GOAT CHEESE TARTINE -17

house-made pork sausage, goat cheese,
banana peppers, grilled ciabatta

MISSION POUTINE -15

french fries, red wine beef gravy,
cheddar cheese curds

NEW ENGLAND CHEESE BOARD -17

local cheeses with house made
fruit chutney, toasted nuts + ciabatta

ENTREES

ROASTED MUSHROOM RISOTTO -19

forest mushrooms, chive, parmesan, mascarpone

LENTIL-MUSHROOM VEGGIE BURGER -17

citrus hummus, marinated cucumber,
lettuce, paprika mayo, french fries

FISH + CHIPS -19

beer battered cod, coleslaw, malt vinegar,
tartar sauce

MISTY KNOLL'S BRAISED CHICKEN -18

mashed potatoes, sauteed mushrooms,
tarragon chicken jus

BRAISED BERKSHIRE PORK BELLY -19

apple cider braised red cabbage,
parsley spaetzle, roasted carrots

SHEPHERD'S PIE -18

root vegetables + lamb, rosemary
gravy, goat cheese mashed potatoes

BRAISED SHORT RIB + CHEESE SANDWICH -19

caramelized onion, black garlic aioli,
cheddar cheese, baguette, french fries

GRILLED PUB BURGER -18

8oz. prime beef, applewood smoked bacon,
savoy cabbage coleslaw, apple cider mustard,
sharp cheddar, french fries

STEAK FRITES -32

marinated 8oz. hanger steak, sauteed
mushrooms + onions, herb butter, french fries

SIDES

MIXED LEAF LETTUCE SALAD -7

SAVOY CABBAGE COLESLAW -7

BRAISED RED CABBAGE -7

TRUFFLE FRENCH FRIES -9

GOAT CHEESE MASHED POTATOES -7

SWEETS

SOCO RASPBERRY SORBET -7

**TRIO OF HIGHLAWN FARM ICE
CREAMS -9**

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

LEMON OLIVE OIL CAKE -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

THAI-PIRINHA -12

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

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
-8

87

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