

**Barrel For Two**  
Jules & Anne Magyar  
Chuck Offutt & Cristen Eustice

**"The Norm"**  
Missy & Jim Haas  
Tibs Taps

**Those Who Like Red**  
Brian & Beatrice Day\*  
David & Jennifer D'Amato

**Cask & Vine VIP, Baby**  
Joseph Donaher & Debbie Hedin  
Kathy Eldredge & Mike Goodwin\*  
Laurie & Joe Kasprzyk  
Gary Van Gyte  
Shelia & Gary Sheehan  
Bowchies  
Jay & Michelle Rowden

**Strength in Numbers**  
Michael Lowry  
Jim & Linda Harder  
Dawn Valentine  
Matty Maher  
Pivot Creative Management  
Sara White  
Kevin Papenfuss\*  
Doug Miville  
Felipe Schwartz  
Cheryl Laufersweiler\*\*

**Not Just Another Pretty Face**  
Maria Veale  
Sue Londin  
Josh Latham & Amy Roche  
Molly Poole  
Jen Bukowski  
Melissa Munroe  
Amanda & Jay Parolise  
Marilee Cavanaugh Tuomanen  
Paul Lindemann  
Concetta Albano

**Pop the Top!**  
Lee & Tony Yergeau\*

**I'll Have a Pint**  
Nik Webster\*  
Liz Mohan  
Mike & Jill Thiele  
Thom Goodwin  
Christopher Mangan  
Chris Dryer\*  
Bob & Kathy Kuechler  
Kevin Slozak\*  
Walter Slozak\*  
Bill Allard  
Rick & Peggy Nolan\*  
Mary Ann & Rick Lawson

**The Drive-By**  
Chris Dryer\*  
Billy McLaughlin

**Stay the Night**  
Joe & Janey Griffin\*

**Extra! Extra!**  
Rande Enderby  
Chris Dryer  
Reid Simpson  
Mike & Cathy Sirois  
Keith Woodman

**A Little Something Extra**  
Ron & Terri Needleman  
Chris Dryer  
Patrick & Daniela Connelly  
Joe & Janey Griffin

**Fist Full of Beers**  
Jen & Paul Haigh

\*Repeat Sponsors  
\*\*Three times sponsor!

**Beer Coast-er**  
David Davis  
**From the Barrel - Forge the Beer!**  
Jeff Schwotzer  
**Rockingham - Rocking the Ham**  
Terri Pastori & Rick Labbe

**The Four Founders**  
Tony & Lee Yergeau\*  
James Finnegan  
Mike Goodwin & Kathy Eldredge\*  
Kevin Papenfuss

**All Our Chips On the Table**  
Andrew MacNeil  
Ryder Daniels  
Jennifer Marchand  
Appletree Business Services  
Derek Connelly  
Andrea Murphy\*  
Melissa Eisenmann  
Paul Schacht  
Paul & Jennifer Haigh  
Jesse & Sally Boisvert  
Justin Cannon  
Tony & Lee Yergeau\*  
Gregg & Cheryl Laufersweiler\*\*  
Rick & Peggy Nolan\*  
Mike Hogan  
Nik Webster\*  
Staci Somogyi  
Mark Connors  
Matt Hajduk  
Rick Metts  
Kevin Slozak  
Justin Miller  
Tracy Flynn  
Mark Vanover  
Scott Nicum  
Mike Farrell  
Eric & Paula Frank  
John Golden  
Lefti Keans  
Walter Slozak  
Bea & Brian Day\*  
Jo Bauer  
Richard Dyson  
Dorianne Haverty  
Bobby Marcotte  
Oasis Salon by Bea  
Rick & Kerri Walter  
Michael Lupiani  
Mike & Julie Damiano  
Steve Gibson  
Rob Leleszi & Ali Buinicky  
Rockingham Brewing Company

**The Shirt Off Our Back**  
Andrew MacNeill  
Derek Connelly  
Keith Woodman  
Bob Bernoth  
Patrick Haverty  
Nathan Kelly  
Scott Nelson  
Tom Chaff

**That's MY seat**  
Ross Adair  
Andrea Murphy, TWICE!\*  
David B. Nelson, TWICE!\*  
The Grind Rail Trail Café  
Joe DeVita

**I Love This Bar**  
Skip Pacheco  
Mike & Cathy Sirois

**The Chef's Table**  
The Costume Gallery\*  
Gregg & Cheryl Laufersweiler\*\*

**This Is MY House!**  
The Costume Gallery\* and Gregg & Cheryl Laufersweiler\*\*



1 ½ East Broadway Derry, NH

George Craft, Executive Chef  
Ellie Allen, Sous Chef

603-965-3454  
caskandvine.com

## Small Plates

- \*"Chips n' Dip"** **6.5**  
House cut Yukon gold potato chips served with Great Hill blue cheese dressing
- Pastrami Sticky "Twists"** **7**  
Puff pastry and pastrami brushed with sweet chili sauce, twisted together, then baked & served with maple mustard dipping sauce
- VT Cheddar Ale Dip** **7.5**  
Fresh baked jumbo pretzel with smoked sea salt
- Cauliflower Arancini** **9**  
Deep fried risotto balls served with buffalo ranch, balsamic reduction
- \*Ellie's Homemade Hummus du Jour** **8.5**  
Pita chips and fresh vegetables

## Soups, Salads & Appetizers

- \*Crème de Brie Soup** **7**  
Smoked Dunk's mushrooms, roasted carrot and celery
- \*Candy Stripe Beet Salad** **9.5**  
Baby arugula & pea tendrils, pickled onions, carrots, savory walnuts, smoked ham, hard cooked egg and horseradish-parmesan dressing
- BBQ Duck Flatbread** **10.5**  
Maple-bacon BBQ sauce, julienne red onion and bell peppers, feta cheese, micro-greens and balsamic reduction
- \*Sweet Potato and Corn Patties** **11**  
Southwest black bean salsa, pea tendrils and honey chipotle aioli
- \*Roasted Brussels Sprouts with Artichokes** **10**  
Red bell peppers, onions, shaved Italian cheeses, garlic oil and Challah bread
- \*Loaded Pork Nachos** **14**  
Pulled pork, andouille, bacon, black beans and smoked chili cheddar cheese topped with fire roasted yellow tomato, pickled jalapeno and cilantro-lime sour cream
- \*Chicken Salad Sliders** **10.5**  
Chef's chicken salad of the day on buttered brioche rolls with micro greens
- "Craft" Mac & Cheese** **9.5**  
Italian sausage, smoked jalapeno and 5 cheese béchamel with beer-herb Ritz crumble
- Steak & Cheese Egg Rolls** **12**  
Beef tenderloin, Monterey jack and cheddar, cream cheese and spices
- \*"Cheese and Stuff"** **17**  
Chef's choice of 5 cheeses and whipped boursin, sliced prosciutto, marinated olives, "dilly beans," caper berries, pita chips, and accompaniments

## Sandwiches

All sandwiches served with mixed nuts and homemade pickles on your choice of focaccia bread, pretzel roll (except where noted) or served over a salad.

Substitute steak fries for snack mix \$2 extra.

- \*Turkey and Brie** **12**  
Roast turkey with melted brie, Applewood smoked bacon, cranberry mayo and baby greens
- \*Dunk's Mushrooms "Reuben"** **11.5**  
House smoked local mushrooms, Brussels sprout kraut, 1000 island dressing, pea tendrils, baby swiss cheese
- \*Asian Duck Sandwich** **17.5**  
Teriyaki duck breast, Szechuan pepper crusted duck bacon, sweet chili Asian slaw
- \*Soup and Tartine** **15**  
Crème de Brie soup paired with toasted Nomad Bakery challah topped with smoked ham, sliced apple, candied pecans, baby arugula and balsamic-fig vinaigrette

- The "Papa Zeph"** **16.5**  
Meatloaf sandwich topped with pulled pork, ale poached kielbasa, onions and peppers, apple wood smoked bacon, pickled jalapenos, aged cheddar cheese and chipotle aioli

## Entrees

- \*Pan Blackened Scallops** **26.5**  
Crab-parmesan polenta, baby greens with pickled onions, cucumber, grape tomato and carrot with Great Hill blue cheese dressing
- \*Braised Beef Short Rib** **25.5**  
Pistachio-Dijon crust, Yukon mashed, Chef's vegetable, Cabernet demi-glace and "steak jam"
- \*Baked Stuffed Poblano Peppers** **20**  
Quinoa, black bean and chickpea filling, Spanish rice, Chef's vegetable, enchilada sauce
- \*Pan Roasted Misty Knoll Statler Chicken** **23.5**  
Pearl cous cous and seasonal vegetable, herbed-ale gravy and pea tendrils
- \*"Meat and Stuff"** **MARKET**  
Chef's meat inspired special of the day, please ask your server for details

## Our chef, George Craft

George Craft is an accomplished chef with a history of hard work, dedication and creativity in restaurants around southern NH and voted #1 in The Hippo Press Reader's choice Best-Of NH 2016.

\* Indicates the dish can be prepared gluten free. Please let your server know about any food allergies you may have.

The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune system..

A gratuity of 18% may be added to parties of 6 or more. No separate checks for parties of 8 or more. Thank you.