

**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

- \*"Sassy Eggs"** **6**  
Hard cooked eggs with bacon, chipotle and jalapeno filling
- \*Lemongrass Chicken Salad "Puffs"** **8**  
Puff pastry, sweet chili Asian slaw and pea tendrils
- 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
- \*Black Bean Dip** **8.5**  
Bean dip with cashews and a touch of buffalo sauce served with pita crisps and fresh veggies

## Soups, Salads & Appetizers

- \*Chowder Du Jour** **MARKET**  
Our homemade chowder of the day, always gluten free!
- Bruschetta** **8.5**  
Nomad Bakery sourdough, marinated tomatoes, zucchini, summer squash with fresh herbs and shaved Italian cheese
- Smoked Pork Rib Flatbread** **10**  
Julienne red onion, bell peppers, boursin and cheddar-jack cheese, bbq sauce and microgreens
- \*Pan Seared Jumbo Crab Cake** **12.5**  
Roasted corn, leek, poblano and tomatillo succotash, baby greens with julienne carrot and roasted tomato vinaigrette
- \*Lobster Salad Sliders (2)** **16.5**  
Corn, jalapenos, cilantro and lemon on buttered brioche rolls
- \*Roasted Buffalo Brussel Sprouts** **9.5**  
Red bell peppers, onions, balsamic reduction and bleu cheese crumbles
- \*Bacon Cheeseburger Nachos** **13.5**  
Ground beef, bacon, cheddar-jack cheese, fire roasted yellow tomato, pickled jalapeno, microgreens and ranch sour cream
- Steak & Cheese Egg Rolls** **12**  
Beef tenderloin, Monterey jack and cheddar, cream cheese and spices
- \*"Cheese Flight"** **21**  
Selection of four cheeses with accompaniments paired with a flight of four wines. Nancy's Camembert paired with Vinum Chenin Blanc, Rosemary's Waltz paired with Anton Bauer Gruner, Grafton Maple Smoked Cheddar paired with Montelvini Merlot/Cab, Oregon Bleu Cheese paired with Ca'Momi Di Napa Blend. No substitutions, please.

## Sandwiches

- All sandwiches served with hummus, veggies and homemade pickles on your choice of focaccia bread, pretzel roll or served over a side salad. Substitute steak fries for hummus, add \$2.
- \*Turkey and Brie** **12**  
Roast turkey with melted brie, Applewood smoked bacon, cranberry mayo and baby greens
- \*"The David Nelson"** **13**  
Smoked trout mixed with mayo, sour cream, assorted cheeses and baby arugula with lemon vinaigrette
- \*Duck B.L.T.** **17**  
Roasted duck breast, duck bacon, vine ripened tomatoes, baby greens, herb mayo
- \*Smoked Mushroom Grilled Cheese** **12**  
Local mushrooms, sundried tomatoes, rosemary and Jarlsberg on Nomad Bakery sourdough

## Entrees

- \*Fresh Catch** **MARKET**  
Please ask your server about today's fresh fish or seafood entree
- \*Braised Beef Short Rib** **25.5**  
Pistachio-Dijon crust, Yukon mashed, Chef's vegetable, Cabernet demi-glace and "steak jam"
- \*Baked Stuffed Portobello** **18.5**  
Sweet potato, corn and black bean filling, mushroom polenta, sundried tomato gastrique and balsamic reduction
- \*Chicken Milanese** **20.5**  
Pan fried chicken, baby arugula salad with cucumber, grape tomatoes shaved Italian cheeses and lemon vinaigrette
- \*B.B.Q. Pork Plate** **23.5**  
Pulled pork sandwich with sweet and spicy pineapple-Serrano chutney, shaved cabbage and red onion served with smoked ribs, corn on the cob and New England baked beans

## 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..