

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

Cask & Vine was brought to life with the support of many people. Each of them has contributed in turning an idea into a reality – some of them multiple times - and for that, we have reserved a place on our menu for them.

Here's to making a difference.

*Cheers,
Andy & Alana*

George Craft, Executive Chef
Ellie Allen, Sous Chef

603-965-3454
caskandvine.com

Small Plates

Cheddar Ale Snack Mix	6.5
Sweet and salty ale nuts, chili cheese corn jacks, cheddar sesame sticks, pretzel nuggets, smoked almonds, raisins	
"Pigs in Blankets"	7
Andouille sausage wrapped in puff pastry served with maple-brown sugar dijon	
VT Cheddar Ale Dip	7.5
Fresh baked jumbo pretzel with smoked sea salt	
Pumpkin Mushroom Strudel	9
Phyllo filled strudel topped with shallot and tarragon-port reduction	
Baked Brie Vol au Vent	8.5
Puff pastry case filled with brie topped with apple-sage chutney and maple bourbon drizzle	
*Ellie's Homemade Hummus du Jour	8.5
Pita chips and fresh vegetables	

Soups, Salads & Appetizers

Soup Du Jour	Market
Our homemade soup of the day	
*Mixed Greens Salad	9
Hard cooked egg, julienne carrot, cranberry, bacon-focaccia croutons, pickled red onion, Great Hill blue cheese dressing	
*Bacon Wrapped Jumbo Shrimp (3)	12.5
Baked polenta "tots," bourbon-maple drizzle and pea tendrils	
Buffalo Cauliflower Pot Pie	10.5
Carrot, celery, onion, cashew-buffalo sauce, herbed buttermilk biscuit	
Meatloaf Sliders (2)	11.5
Chipotle BBQ sauce, bacon, fried onion straws and aged cheddar on buttered brioche buns	
"Craft" Mac & Cheese	MARKET
Ask your server about today's mac & cheese of the day	
Roasted Pear and Goat Cheese Flatbread	10.5
Pumpkin seed-arugula pesto, shaved red onion, golden raisins, butternut squash, arugula, roasted apple-balsamic vinaigrette	
Steak & Cheese Egg Rolls	11.5
Beef tenderloin, spices and aged cheddar crumbles	
*Roasted Brussel Sprouts	9
Leeks, garlic, red bell peppers, shaved Italian cheeses, sliced challah, balsamic reduction and roasted garlic oil	
Pan Seared Jumbo Crab Cake	12.5
Butternut squash, bell peppers and black beans, jalapeno-cider gastrique	
*Italian Sausage Stuffed Mushrooms	9.5
Braised Brussel sprouts, blue cheese crème, white truffle oil	
**"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, smoked bacon, cranberry mayo, baby greens with roasted apple vinaigrette	
**"The David Nelson"	12.5
Smoked trout mixed with mayo, sour cream, five different cheeses and baby greens with champagne vinaigrette	
Falafel Pita Pocket	11.5
Roasted yellow tomatoes, pickled onions, petite greens, hummus du jour and tzatziki	
**"The Doc" Sandwich	16.5
Smoked ham and duck bacon layered in challah grilled cheese topped with fried duck egg	
*Yankee Farm Bison Burger	17.5
Applewood smoked bacon, smoked chili cheddar, fig jam and baby arugula	

Entrees

*Fresh Catch	MARKET
Please ask your server about today's fresh fish or seafood entree	
Pecan Crusted Chicken	23.5
Aged cheddar cheese, apple-fennel chutney, Yukon mashed potatoes, Chef's vegetable, herbed cream gravy	
* Boneless Beef Short Rib	25.5
Pistachio-Dijon crust, Yukon mashed, Chef's vegetable, Cabernet demi-glace and "steak jam"	
*Pumpkin-Leek Risotto	19.5
Toasted pumpkin seeds, truffle oil, shaved Italian cheeses, balsamic reduction, roasted garlic oil	
**"Meat & Potatoes"	MARKET
Chef's meat and potato 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.