

charcuterie plate 15.00
served with spent grain crackers

pick one:

kimchi

beer pickles

pick two:

inspiration - VT
firm with a nutty flavor

tobasi-MA
semi-soft, creamy & earthy

blythedale brie - VT
soft, mild & creamy

vault no.5 - VT
cave-aged cheddar

pick two:

fennel salami - VT

summer sausage - WA

~~coppa - WA
center cut pork shoulder, rolled in chili flakes~~

rosette de lyon - CA
french-style salami

up next:

calabrese salami - CA
dry cured salami with a hint of red pepper

small charcuterie plate 7.00

served with spent grain crackers and a beer pickle
pick one cheese and one meat or pick two cheeses

a la carte items

pretzel 4.00
with beer mustard

pizza slice 3.75

chocolate beer truffle 2.00

merchandise

unisex t-shirt 20.00

4oz taster 4.00

47' brand hat 20.00

bottle opener 10.00
made in Portland, ME

women's t-shirt 20.00

12.75oz long stem 7.00

5 panel hat 20.00

bottle/growler bag 15.00
made in Bedford, NH

unisex thermal 20.00

16oz willi pub 5.00

cadet style hat 20.00
all proceeds from this hat go to the
newmarket volunteer fire department

orange sticker 1.00

unisex hoodie 40.00

16oz goblet 7.00

knit beanie 15.00

black sticker 1.00

11 of our apparel is made in the USA by
American Apparel

16oz brandy 7.00

wood jewelry
see display for pricing

draft beers

		tasting room	carry out
beer name	abv	4oz/12oz/14oz	750ml growler new/refill
emerge	5.1%	\$2/ - / \$5	\$11/\$8
american pale ale			
marcescent	6.3%	\$2/ - / \$5	unavailable
bière de garde			
morphology no.2	8.2%	\$2/ \$5 / -	unavailable
experimental double ipa series (contains lactose)			
renascence	8.1%	\$2/ \$5 / -	\$12/\$9
multigrain porter			

bottled beers

beer name	abv	
cab albricot	5.4%	\$15*
barrel aged plambic ale with apricots		
roja oscura	7.5%	\$12*
dark farmhouse ale brewed with local honey & aged on raspberries		
sylph	7.4%	\$10*
farmhouse style ale		
nelson sylph	7.4%	\$12*
dry hopped farmhouse style ale		
*1.50 tasting room fee		

non alcoholic beverages
squamscott beverages 2.00

 maple cream
 root beer
 lemon-lime
 black cherry

tasting room hours

 Thursday 4:00-7:00
 Friday 12:00-7:00
 Saturday 12:00-5:00
 Sunday 12:00-4:00

 our tasting room is available for private events
 email us at info@deciduousbrewing.com
FOOD MENU
