

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

to the
Assistant Chef, Andy Day

603-965-3454
caskandvine.com

Soup, Salad & Appetizers

*Soup Du Jour **MARKET**

Chef's seasonal soup of the day, always gluten free!

*House Salad **8**

Baby greens/Roasted tomatoes/Cucumber/Carrot/Shaved red onion/Shredded maple cheddar/Candied pecans/
Green goddess dressing

Pigs in Blankets **7**

Andouille sausage wrapped in puff pastry/dijon mustard

VT Cheddar Ale Dip **7.5**

Fresh baked jumbo pretzel/ Sea salt

Cauliflower Arancini **10**

Roasted cauliflower risotto balls/Bufalo ranch/Balsamic reduction

*Sausage Stuffed Mushrooms **9**

Spinach/Caramelized onion/Roasted garlic/Bleu cheese cream/Truffle oil

Meatloaf Sliders **10.5**

Roasted jalapeno/Honey chipotle boursin/Applewood bacon/Herb mayo/Baby greens

*Buffalo Brussel Sprouts **7.5**

Peppers/Onions/Candy pecans/Great Hill bleu cheese

Bacon and Fig Flatbread **9**

Great Hill bleu cheese/Baby greens

*Pan Seared Jumbo Crab Cake **12.5**

Sweet potato & bacon hash/Cajun remoulade/Petite greens

Steak and Cheese Egg Rolls **12.5**

Beef tenderloin/Cheddar/Cream cheese/Steak seasoning/House ketchup

"Cheese & Stuff" **15

Cheeses/Salami/Hummus/Dried fruit/Fig jam/Crackers/Pita

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

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

Sandwiches

All sandwiches served with hummus/veggies/ homemade pickles on your choice of focaccia bread/pretzel roll/ side salad. Hummus substitutions: Salt & vinegar fingerlings \$2/ Parmesan truffle fingerling frites \$3/ Fingerling poutine \$4

*Turkey and Brie **12.5**

Roast turkey/Brie/Applewood bacon/ Cranberry mayo/
Baby greens

*The "Hurricane Joe" **16.5**

Beef brisket/Applewood bacon/Pepperoni/Onion and Peppers/Pickled jalapeno/Port cheddar/grain mustard

*David Nelson **13**

Smoked trout/Mayo/Sour cream/6 cheeses/Baby greens

Monte Cristo **13**

Brioche toast/Rosemary-nutmeg egg batter/Smoked ham/Applewood Smoked bacon/ Jalapeno jam/Jarlsberg cheese/Maple Cheddar/Roasted tomato/Baby greens

Entrees

*Pan Fried Chicken Cordon Bleu **19.5**

Smoked ham/Jarlsberg cheese/Yukon mashed potatoes/Chef's vegetable/Tasso ham gravy

*Meat & Stuff **MARKET**

Chef's meat inspired entrée of the day, ask your server for details.

*Blackened Salmon **19**

Mushroom and leek grits/Petite greens/Roasted tomato/Cucumber/Great Hill Bleu/House vinaigrette

*Braised Beef Short Rib **24.5**

Pistachio-Dijon encrusted/Yukon mashed/Chef's vegetable/Cabernet demi-glace/"Steak jam"

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.

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..