

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

Andy Day, Executive Chef

Assistant Chef, Andy Day
(I needed someone I could trust)

to the
Secret Assistant Chef, Alana 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/Shaved red onion/Shredded maple cheddar/Candied pecans/
Apple Cider Maple vinaigrette dressing

Pigs in Blankets **7**

Andouille sausage wrapped in puff pastry/Dijon mustard

Beer Cheese Dip **7.5**

Baked jumbo pretzel/ Sea salt

*Golden Beet & Baby Greens **10**

Roasted butternut squash/Pecans/Shaved red onion/Fried goat cheese medallion/Apple Cider Maple vinaigrette dressing

*Sausage Stuffed Mushrooms **10**

Caramelized onion/Roasted garlic/Bleu cheese cream/Truffle salt/Dunks Foraged mushroom

*Khalia's Crab Cake Sliders (2) **12.5**

Toasted brioche/Applewood bacon/Herb mayo/Baby greens

Buffalo Chicken Flatbread **11**

Pan-fried chicken chunks/Buffalo Ranch sauce/Cheddar-Jack cheese

*Cider Braised Brussel Sprouts **8**

Peppers/Onions/Candy pecans/Great Hill bleu cheese

Dack Attack Mac **10.5**

Andouille sausage/jalapenos/v Buffalo Cheese sauce/"Free bread" crumb topping
or

Riposte! **9.5**

Roasted Squash/Pumpkin/Red Peppers/
Garlic Cream Sauce/"Free bread" crumb topping

Steak and Cheese Egg Rolls **12.5**

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

*"A Little Something to Nosh On" **7.5pp**

Assorted Cheeses/Salami/Hummus/Dried fruit/Dilly Beans/Crackers/Pita Chips

* 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.

Also, no funny business. You know who you are, Tequilas, Mark and Eddie. We're watching 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

*Zuri's Zucchini Parmigiana **14.5**

Roasted Garlic/Roasted Tomato/ Pumpkin seed pesto /Italian cheeses

*Von Reuben **15.5**

Pastrami/Sauerkraut/Baby Swiss/Baby Greens/House 1,000 island

Wurst Sandwich Ever **14.5**

Beer Braised Brats/Sauerkraut/Grain mustard

Monte Cristo **16.5**

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

Entrees

*Smoke-Show Chicken **21**

Pan-Fried Chicken/Applewood Smoked bacon/Smoked Ham/Cheddar-Jack cheese/Doire Whiskey BBQ sauce/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.

*Catch of the Day **MARKET**

Chef's fresh seafood special of the day. Ask your server for details.

Vander's Spell Book Risotto **16.5**

Caramelized onions/Roasted butternut squash/Italian cheeses/Spices/Truffle salt/Dunks Foraged Mushrooms/Pumpkin seed pesto

*Braised Beef Short Rib **24.5**

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

Our chef, Andy Day

He's not actually a chef. Brewer? Sure. Distiller? Sometimes. Drinker? Most definitely. We're looking for the next inspired Cask & Vine chef to take the reins. Know someone with talent, a bad ass set of skills who's ready to jump in? Let us know!

If they're a fit, we'll gladly buy you dinner! We do hope you enjoy your stay and appreciate your support during these short-staffed times!

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..