

**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/ Buffalo Cheese sauce/"Free bread" crumb topping or

### Riposte! **9.5**

Roasted Squash/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

### 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..