

Armsby Abbey

144 Main St 01608-1105 · +15087951012 · Updated: Jan 14, 2026

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ON TAP 22

Berkshire Chocolate Raspberry Truffle MA 8.8%	\$6.00
Barley Wine	
Brick & Feather In Absentia MA 7.2%	\$8.00
IPA w/ Warrior, Simcoe, Mosaic, and Cascade	
De Molen Bommen & Granaten NLD 11.9%	\$12.00
Barley Wine	
Fox Farm Little Brook CT 4.6%	\$8.00
Hoppy Blonde Ale	
Hill Farmstead Double Citra VT 8.0%	\$8.00
Imperial Pale Ale w/ Citra	
Hill Farmstead Edward VT 5.2%	\$8.00
American Pale Ale	
Hill Farmstead Mary VT 4.6%	\$8.00
German Style Lager	
Hill Farmstead Society & Solitude #8 VT 8.0%	\$8.00
Imperial Pale Ale w/ Simcoe, Citra & Mosaic	
Honest Weight Show of Hands MA 6.0%	\$8.00
IPA	
Jack's Abby Galaxy Brau MA 5.5%	\$7.00
German Style Lager	
Kent Falls Substrate CT 5.0%	\$8.00
Dark Czech Lager	
Mahr's Mastodon DEU 5.2%	\$9.00
Franconian Kellerbier	
Medusa Sir Terry MA 4.4%	\$7.00
English Dark Mild	
Naparbier Forever & Again ESP 11.7%	\$12.00
Barley Wine aged in Red Wine Barrels	

Schlenkerla Fastenbier DEU 5.5%	\$9.00
Rauchbier	
Scratch Roselle Saison IL 4.5%	\$12.00
Saison Brewed w/ Roselle Hibiscus & Honey	
Tilted Barn Watermelon Cay RI 8.5%	\$8.00
New England Double IPA	
Trillium Night & Day MA 11.5%	\$8.00
Imperial Stout w/ Cold Brew Coffee	
Trillium Scaled Way Up MA 8.0%	\$8.00
Double IPA	
Weissenhohe Franconian Lager DEU 5.0%	\$8.00
Pilsner	
Westmalle Dubbel BEL 7.0%	\$12.00
Belgian Dubbel	
Wölffer No. 139 Grüner Cider NY 6.9%	\$8.00
Cider w/ Jonomac, Gold Rush & Autumn Crisp Apples	

WINTER COCKTAILS 10

Plowman's Punch	\$12.00
Jamaican Rum. Mulled Cider. Pineapple. Lime.	
Early Infatuation	\$12.00
Tito's Vodka. Apple. Cinnamon. Orange. Vanilla. Lemon. Seltzer.	
Smoke & Mirrors	\$12.00
Irish Whiskey. Lemon. Ginger. Honey. Bitters.	
El Máximo	\$12.00
Tequila. Grapefruit Cordial. Cardamom. Sage. Agave. Lime.	
Tatooine Dream	\$12.00
Silver Rum. Orange Liqueur. Blue Oat Milk.	
In Dolor Veritas	\$12.00
Larceny Bourbon. Meletti Amaro. Orange Curacao. Chocolate Bitters.	
My Lady is the Sea	\$12.00
Pisco. Lemon. Pomegranate. Egg white. Black salt.	
Resolution's End	\$12.00
Four Roses Bourbon. Fernet Branca. Ginger. Grenadine. Lemon.	
Starry Night	\$12.00
Hendrick's Gin. Pomegranate. Dry Curacao. Lemon.	

Spiced Sangria	\$12.00
Brandy. Merlot. Apple Cider. Pear. Cinnamon. Clove. Orange. Prosecco finish.	

SANS SPIRIT 5

Mulled Cider	\$6.00
Hot Cider. Cinnamon. Allspice. Clove.	
Pomegranate Mule	\$6.00
Pomegranate. Lime. Ginger beer. Cherry.	
Golden Milk	\$6.00
Turmeric. Maple. Chestnut. Iced Tea.	
Honey-Ginger Soda	\$6.00
Honey. Ginger. Grapefruit Cordial. Seltzer.	
Blue Nectar	\$6.00
Blue Oat Lemonade.	

BELGIAN 3

2017 De Dolle Stille Nacht BEL 10.0%	\$15.00
Orval BEL 6.9%	
Westmalle Dubbel BEL 7.0%	\$12.00

FARMHOUSE / SAISON / WILD ALES 8

De La Senne Bruxellensis Reserva BEL 6.5%	\$45.00
Dunham Saison Du Pinnacle CAN 6.5%	\$28.00
Dupont Saison BEL 6.5%	\$14.00
Fantome Pissenlit BEL 8.0%	\$30.00
Fantôme Saison BEL 8.0%	\$35.00
2016 Jester King Kvass Batch #1 TX 3.4%	\$35.00
2017 Jester King SPON 1 TX 5.6%	\$75.00
2015 Oxbow Crossfade ME 5.0%	\$22.00

LAMBIC 5

2018 De Ranke Mirakel BEL 5.5%	\$50.00
750ml	

Drie Fonteinen Cuvee Armand & Gaston BEL 5.2%		AVAILABLE OPTIONS
750ml or 1.5L Magnum (requires a party of 4 people)		\$75.00
		\$175.00
2018 Drie Fonteinen Cuvee Armand & Gaston Honing BEL 5.7%		\$185.00
1.5L Magnum (requires a party of 4 people)		
2016 Euro Label Drie Fonteinen Oude Geuze BEL 6.0		\$55.00
750ml		
2018 Drie Fonteinen Oude Geuze BEL 5.4%		\$60.00
750ml		

GERMAN 2

Weihenstephaner Dunkelweizen DEU 5.3%	\$9.00
Weihenstephaner Hefe Weissbier DEU 5.3%	\$9.00

STOUTS 3

2018 Ridgeway Imperial Russian Stout GBR 10.0%	\$12.00
2017 Carakale Black Camel Spider JOR 10.5%	\$20.00
Haandbryggeriet Odin's Tipple NOR 11.0%	\$17.00

GLUTEN FREE 2

Green's Endeavor, England, 7.0%	
Green's Quest, England, 8.5%	

CIDER 6

Anxo Rosé WA 6.9%	\$10.00
Anxo Time and Place WA 6.9%	\$10.00
Cascadia Ciderworks Dry (16oz can) OR 6.9%	\$7.00
Graft Farm Flor NY 6.9%	\$7.00
Shacksbury Rosé VT 5.5%	\$7.00
Shacksbury Vermonter (16oz can) VT 6.0%	\$8.00

WINE 5

Colin Barollet, Bourgogne Chardonnay Burgundy, France	AVAILABLE OPTIONS
Melon, white peach, full body, and acidic. Complex finish.	Glass: \$10.00
	Bottle: \$30.00
Pratsch, Grüner Veltliner Weinviertel, Austria	AVAILABLE OPTIONS
Fresh green and red apples. Light-bodied, easy sipper. Balanced.	Glass: \$10.00
	Bottle: \$30.00
Josephine Dubois, Grand Reserve Pinot Noir Burgundy, France	AVAILABLE OPTIONS
Bright, mild acid, raspberry, cranberry, and light spice.	Glass: \$10.00
	Bottle: \$30.00
Goldschmidt Fidelity, Merlot/Cabernet Blend Alexander Valley	AVAILABLE OPTIONS
Fruit driven, well-structured, touch of vanilla, supple finish.	Glass: \$10.00
	Bottle: \$30.00
'15 Robert Craig Affinity, Cabernet Sauvignon Napa Valley, OR	\$58.00
Intense color and structure. Black raspberry, crushed stones.	

MAIN 15

Toast	\$4.50
fresh bread, apple-whiskey preserves, butter	
Bacon	\$6.50
thick sliced, house cured and smoked pork belly	
Lamb Stew	AVAILABLE OPTIONS
served with a side of fresh grilled bread	\$8.00
	\$13.00
Irish Soda Bread	\$6.50
served with sweet cream butter & apple-whiskey preserves	
Irish Breakfast Tartine	\$13.00
white & black pudding, bacon, baked beans, griddled tomato, and roasted mushrooms served on grilled, buttered toast	
smothered in cheddar sauce topped with a fried egg	
Curried Fries	\$13.00
hand-cut fries, curry sauce, cheddar, scallions, and a fried egg ADD: roasted jalapeños +\$2 bacon +\$3	
Brunch Slate	\$17.00
duo of Farmstead cheeses, Tipperary Cheddar & Von Trapp Drunk Alice, served with honey, sweet cream butter, apple-whiskey preserves, sliced pears, fresh baked breads	
Mac 'n' Cheese	\$13.00
Assorted Farmstead cheeses, IPA, rustic breadcrumbs MIX-IN: Roasted Jalapeños +\$2 Bourbon Caramelized Onions +1 Roasted Mushrooms +\$2 Bacon +\$3 Rogue Smokey Blue +\$2 Corned Beef +\$3	
Winter Citrus Salad	\$13.00
chicories, baby kale, mixed greens, orange and grapefruit segments, shaved fennel, crispy quinoa, creamy fennel & citrus vinaigrette	

Colcannon Quiche	\$13.00
kale, caramelized leeks, potato, scallions, Irish cheddar, heavy cream and eggs set in a whole grain crust with a side of dressed greens	
Stout Waffle	\$14.00
made with Belgian pearl sugar & Fox Farm Ashlawn finished with whiskey chocolate syrup, Irish cream mascarpone, hazelnut crumble	
Pancakes	\$14.00
trio of whole wheat & oatmeal pancakes topped with golden raisins, toffee sauce, and cinnamon butter	
Corned Beef Sandwich	\$15.00
braised cabbage, Irish cheddar, stout mustard, and a fried egg on a buttered roll served with a side of dressed greens	
Corned Beef Hash	\$18.00
house brined corned beef hash with potatoes, carrots, turnips, and leeks; horseradish butter, parsley sauce, and a soft egg	
Bangers & Mash	\$18.00
pork sausage, buttery whipped potato, caramelized onion, brown gravy, brussels sprouts, and a soft egg	

THEN YOUR SPIRIT 12

Tito's Straight Vodka

Bully Boy Vodka

Chipotle-Infused Vodka

Garlic-Infused Tito's Vodka

Jalapeno-Infused Tequila

St. George Green Chile Vodka

Libuela Blanco Tequila

Peltón De La Muerte Mezcal

Four Roses Straight Bourbon

Bacon infused Bourbon

Bully Boy Gin

Hanson Cucumber Vodka

GARNISH IT UP 6

Spanish Olives

Lime or Lemon Wedge

Housemade Bacon	\$2.00
House Pickled Carrots	
House Pickled Cauliflower	
House Pickled Cucumbers	

BRUNCH COCKTAILS 7

Rose Mimosa	\$9.00
Prosecco. Rose Syrup. Orange.	
Breakfast Old Fashioned	\$12.00
West Cork 12 Year Sherry Cask Finish. Amaretto. Orange Gomme. Bitters.	
Matcha Morning	\$12.00
Irish Whiskey. Lemon. Honey. Ginger. Matcha Powder. Egg white.	
Lily the Pink	\$11.00
Dry Irish Gin. Rose. Grapefruit. Lime. Medicinal Compound. Soda water.	
Erin Rose	\$12.00
West Cork Black Reserve Irish Whiskey. Chocolate Liqueur. Vanilla Cream. Cold Brew.	
Early Spring's Cup	\$11.00
Pimm's #1. Dry Gin. Carrot. Ginger. Turmeric. Lemon. Soda Water.	
Irish Coffee	\$11.00
West Cork Irish Whiskey. Brown sugar. Hot coffee. Whipped cream.	

WAKE-UP CALL 5

Fratello Hazelnut Liqueur	
Rhum Clement Coconut Liqueur	
Lucano Caffé Moka	
Giffard Vanilla Liqueur	
Rumchata Cinnamon Cream Liqueur	

BEVERAGE 12

Local Whole Milk or Chocolate Milk from Gibson's Dairy Farm	
Fresh pressed Orange Juice & Lemonade	
Mighty Leaf Black Iced Tea	
Maine Root Ginger Beer	

Maine Root Beer

Maine Root Mexicane Cola

Coffee from Armeno Coffee Roasters

Mighty Leaf Tea in Earl Grey

Hojicha Green

African Nectar

Orange Dulce

Chamomile Citrus or Breakfast

FARMSTEAD CHEESE 10

Westfield Capri

Hubbardston, MA | Goat. Classic Chevre. Rich. Citrusy notes. Luscious.

Blue Ledge Lake's Edge

Salisbury, VT | Goat. Cakelike, ashed center. Velvety. Delectable.

Boston Post Road Dairy Gisele

Enosburg Falls, VT | Cow/Goat. Spiced cider-washed rind. Fruity. Nutty.

Cellars at Jasper Hill Vault No. 5

Greensboro, VT | Cow. Meaty. Salty-sweet. Crystalline. Intense.

Plymouth Ballyhoo Brie

Plymouth, VT | Cow. Bloomy rind. Buttery. Supple. Mild.

Vermont Farmstead Lillé

South Woodstock, VT | Cow. Bloomy rind. Milky. Buttery. Sumptuous.

Von Trapp Mt. Alice

Waitsfield, VT | Cow. Organic. Bloomy rind. Sweet. Piquant.

Rogue Creamery Smokey Echo Blue

Central Point, OR | Cow. Cakelike. Smoke. Bacon. Hazelnuts.

Cato Corner Farm Aged Bloomsday

Colchester | CT | Cow. Aged 11 months. Mottled. Sharp. Sweet. Delicious.

Robinson Farm Prescott

Hardwick, MA | Cow. Alpine-style. Firm. Slightly sharp. Bright.

CHARCUTERIE 4

Beef Heart Pastrami

smoked beef heart, orange gremolata

Pork Belly Rilette

classic French charcuterie spread

Jamón Serrano

dry-cured Spanish ham

Finocchiona

dry-cured fennel salumi

NOSHING 6

Crusty Bread \$5.00

fresh baked naturally leavened bread, cultured butter, fleur de sel

Mixed Nuts \$6.00

maple cadied, finished with fleur de sel

Mixed Olives \$6.00

house marinated mixture of our chef's favorites

Chicharonnes \$6.00

deep fried pork skin dusted with morita chile & maple-lime salt

Hummus \$10.00

homemade, served with grilled pita bread

Mediterranean Slate \$22.00

marinated feta, homemade hummus, olives, Serrano ham, almonds, fresh baked bread

SALADS 3

House Salad \$8.00

mixed greens, radish, carrot, red onion, house vinaigrette

Spinach Salad \$13.00

baby spinach, parsnip-chevre puree, red onion, pomegranate arils, shaved fennel, toasted walnuts, balsamic & honey vinaigrette | add
grilled chicken +\$6

Winter Citrus Salad \$13.00

chicories, baby kale, orange and grapefruit segments, shaved fennel, crispy quinoa, creamy fennel & citrus vinaigrette | add grilled
chicken +\$6

GRAZING 6

Soup du Jour AVAILABLE OPTIONS

served with a side of fresh baked bread \$8.00

\$13.00

Bone Marrow		AVAILABLE OPTIONS
one, two, or three house smoked beef bones, salsa verde, fleur de sel, toast points		\$8.00
		\$15.00
		\$20.00
Mac n' Cheese		\$13.00
assorted farmstead cheeses, IPA, rustic breadcrumbs MIX-IN: Roasted Jalapeños +\$2 Caramelized Onions +\$2 House cured Bacon +\$3 Pulled Duck Confit +\$3		
Wings		\$14.00
your choice of grilled wings with a honey, bourbon, & dijon sauce and scallion OR fried wings with an orange, honey, & chipotle sauce and cilantro		
Poutine		\$14.00
hand-cut fries, sage-peppercorn duck fat gravy, cheddar curds, pickled shallots ADD: Fried Egg +\$2 Roasted Jalapeños +\$2 Bacon +\$3 Pulled Duck Confit +\$5		
Handmade Pasta		\$17.00
pappardelle, roasted mushrooms, serrano ham, cracked pepper, sage, parmesan		

SANDWICHES 3

Eggplant		\$14.00
fried eggplant, roasted tomato sauce, roasted garlic spread, mozzarella, basil, and parmesan, buttered sesame brioche roll		
Fried Chicken		\$16.00
buttermilk fried chicken, house pickles, and garlic mayo on a buttered brioche roll ADD: roasted jalapeños +\$2 add bacon +\$3		
Grass-fed Burger		\$18.00
house ground grass-fed beef chuck, heart, & bone marrow; cooked medium rare, melted cave-aged Vermont cheddar, house pickles, caramelized onions, and Dijon aioli on a fresh baked roll ADD-ON: Roasted Jalapeños +\$1 Rogue Smokey Blue +\$2 Fried Egg +\$2 Bacon +\$3		

FLATBREADS 3

Tomato & Mozzarella		\$18.00
roasted tomato sauce, mozzarella, basil, paprika olive oil add Serrano ham +\$4		
Kale & Mushroom		\$18.00
kale pesto, roasted & marinated mushrooms, Manchego, fresh rosemary		
Chicken		\$18.00
roasted chicken, serrano ham, garlic cream sauce, Fontina cheese, fresh arugula, balsamic drizzle		

SIDES 3

French Fries		\$5.00
hand-cut fries served with ketchup		
Dressed Greens		\$4.00
mixed greens, house vinaigrette		

Pickles	\$2.00
side of housemade pickles	

SWEETS 3

Strawberry Bread Pudding	\$9.00
Almond, White Chocolate, Vanilla Whipped Cream, Aged Balsamic	
Mayan Chocolate Torte	\$9.00
spiced ganache blanc, dulce de leche, whipped cream	
Cinnamon Vanilla Panna Cotta	\$8.00
whipped cream, candied cherry	

NIGHTCAPS 5

10yr Tawny Port	\$9.00
Rich texture and sweetness complimented by dark fruit, plums and currants.	
Lustau Oloroso Sherry	\$9.00
Very dry and ready to pair with cheese or dessert. This sherry is full of dried fruit flavors, fig and honey with a light body and short finish.	
Vieux Carré	\$12.00
Pierre Ferrand 1840 Cognac, Old Overholt Rye, Benedictine, Angostura & Peychaud's Bitters, stirred and served on the rocks	
Toronto	\$12.00
Templeton Rye whiskey, Fernet Branca, orange bitters, stirred and served up	
Brandy Alexander	\$12.00
Maison Rouge VSOP Cognac, Crème de Cacao, and cream shaken and served up with fresh grated nutmeg	

WARMING 3

Soup du Jour	AVAILABLE OPTIONS
served with a side of fresh baked bread	\$8.00
	\$13.00
Mac n' Cheese	\$13.00
an assortment of our farmstead cheeses & IPA topped with our homemade rustic breadcrumbs MIX-IN: Roasted Jalapeños +\$2 Caramelized Onions +\$2 House cured Bacon +\$3 Pulled Duck Confit +\$3	
Poutine	\$14.00
hand-cut fries, sage-peppercorn duck gravy, cheddar curds, pickled shallots ADD: Fried Egg +\$2 Roasted Jalapeños +\$2 Bacon +\$3 Pulled Duck Confit +\$5	