



FOR THE TABLE

- Red Onion Fritters** sour cream / chives **9**
Brussel Sprouts tzatziki sauce / smoked paprika **12**
Chicken Liver & Grand Marnier Mousse ver jus / citrus mustard / thyme toast / apricot jam **11**

STARTERS

- Celery Root Soup** spring pea salad / brioche croutons **10**
Thai Bowl curry-roasted sweet potato / coconut-curry cream / black rice / kohlrabi / cucumber / thai basil / crispy wonton **15**
Georgia Bank Scallops roasted tomato / peas / citrus / herb butter **17**

SALADS

- | chicken +7 | burger patty +10 | shrimp +10 | scallops +11 |
Connecticut Kale & Apricot parmesan / pistachios / apricots / pistachio cracker / apricot vinaigrette **12**
Boston Bibb & Gorgonzola cheshire bibb lettuces / crispy poached egg / north country bacon / blue cheese dressing **14**
The Waldorf Salad gem lettuces / red grapes / radish / roasted walnuts / toasted marshmallow / lemon-poppy dressing **13**

SANDWICHES

- | all served with potato fries, sweet potato fries (+2) or market green salad |
Falafel tomato / cabbage / tzatziki sauce / pita bread **15**
Pork Belly Tacos homestyle BBQ / black beans / red cabbage slaw / flour tortilla **16**
Reuben corn beef / swiss cheese / sauerkraut / russian dressing / griddled marble rye bread **16**
Crab Salad Grilled Cheese cheddar / tomato / applewood smoked bacon / old bay aioli / sourdough bread **19**
Sesame-Ginger Chicken Wrap kimchi / crispy wontons / ginger-hoisin compote / lettuce / whole wheat wrap **16**
Roasted Vegetable Panini kale pesto / zucchini / piquillo pepper / caramelized onion / tomato / brie / 7 grain bread **15**
- OX HOLLOW FARM, ROXBURY, CT – PASTURE RAISED ALL-NATURAL ANGUS BEEF**
Classic Burger grass-fed beef / special sauce / lettuce / american cheese / tomato / onion / house pickle / brioche roll **18**
50-50 Burger 50% grass-fed beef & 50% bacon patty / lettuce / tomato / onion / house pickle / brioche roll **18**
Get it "Stacked" with a fried egg, sriracha aioli & VT cheddar **+3**

LUNCH

SUMMER 2019

OUR FARMS

Arethusa - CT
Snow Hill - NY
Fossil Farm - NJ
Henny Penny - CT
Horseshoe - CT
Ox Hollow - CT

Tasting Menu

7 course | 125
Beverage Pairing | 155

Wednesday Night

Tasting Menu
4 course | 40
Beverage Pairing | 65

Thursday Night

½ Price Wine Bottles
under \$100

* Executive Chef Salvatore Bagliavio *

* Although super tasty, eating raw or undercooked foods can mess ya' up. But hey! "You take a chance getting up in the morning, crossing the street, or sticking your face in a fan" - Frank Drebin