

*New England inspired cuisine influenced by the rhythm of the seasons and farmstead offerings.
Eat well. Bon appetit.*

Appetizers

- BUTTERNUT SQUASH CAPPUCINO, cinnamon cream, pepitas, pomegranate glaze 11
- ARTISAN SEAFOOD CHOWDER, mushroom, fennel crackers 14
- ORGANIC GILBERTIE'S MESCLUN GREENS, "veggie" cocktail 12
- SUPER FOOD CHOPPED SALAD, kale, quinoa, Brussels sprout, cauliflower 14
- DUCK CONFIT RISOTTO, mushroom, kale, crispy duck egg 15
- GRILLED OCTOPUS, hummus, fingerling, castelvetrano olives 17
- CHICKEN LIVER MOUSSE, grilled bread, frisée, pickled cherries 13
- FOIE GRAS, apple French toast, quince marmalade 22
- LOCAL OYSTER & HARD SHELL CLAMS, cocktail & mignonette 16
or (6 Blue Point Oysters 18 - 6 Special Oysters MP)
- CRAB CAKE A LA PLANCHA, carrot ginger, petite cress, apple 18
- TUNA CRUDO, cucumber, lemon cream, chive oil 19
- BEETS & DELICATA, crispy goat cheese, hazelnut, apple cider dressing 15
- HOMEMADE SALMON GRAVLAX, horseradish cream, fingerling, petite cress 16

Local Cheese

Selection of three 16 or five 22

Selection of cheeses from the Fairfield cheese shop
hand-picked at the peak of their maturity

Entrees

HAMDEM CT RICOTTA GNOCCHI

Kabocha squash, crimini, broccoli, pumpkin seeds pesto 14/26

STONINGTON JUMBO SEA SCALLOPS

Cauliflower "Risotto" shitake, Brussels sprouts, truffle-madeira sauce 34

CATCH OF THE DAY "CIOPPINO"

Chorizo, mussels, shrimp, calamari, fingerling 33

SCOTTISH SALMON "A LA PLANCHA"

Broccoli "a la plancha", creamed kale, O.B.B. 32

GOAT GOUDA CRUSTED FLUKE

Parsnip mousseline, oven roasted fall soffritto, grapes, red verjus 34

ALL NATURAL CHICKEN BREAST

Collard greens, Jack Daniel whipped yam, au jus 27

BRAISED LAMB SHANK

Anson Mills rice grits, cumin roasted carrots, mushrooms au jus 31

GRILLED HERITAGE PORK CHOP

Carrot-rutabaga creamed spinach, salsify, ginger glaze 32

14oz PRIME NY STEAK BORDELAISE

Sautéed mushroom, petite cress, Yukon gold gratin 44

PRIME ANGUS HANGER STEAK

Fries, shallot sauce 29

Sides 7

Carrot-creamed spinach -- Gratin Dauphinois -- Fries

Cauliflower "Risotto" -- Broccoli "a la placha"

Sautéed mushroom 11