

Bottled

Founders Breakfast Stout 10
Ommegang Hennepin Saison (24oz) 18
Corona 6
Amstel Light 7
Sixpoint Sweet Action Cream Ale 8
Green Flash West Coast DIPA (22oz) 20
Maine Beer Co. Zoe, Amber Ale 15
New Holland Full Circle Kolsch 8
Beck's Non Alcoholic 6
Bud Light 6
Sierra Nevada Pale Ale 6
Stella Artois Lager 6
Smuttnose Finestkind IPA 7

Draft

Maine Beer Co. Peeper Ale, American Pale Ale 8
Pilsner Urquell 8
Guinness Stout 8

- Cocktails -

Winds of Fall

Passionfruit, Apple & Lemon Juice, Maple Syrup, Bourbon 14

The DJ's Tonic

Dry Gin, Hibiscus, Rose Liquor, Tonic 13

Cranberry Mojito

Dark Rum, Falernum, Cranberries, Mint & Lime 13

Fall Ricky!

Maple Syrup, Lime, Bourbon 13

Amelia

Vodka, Blackberry Cordial, Elderflower 14

The New Fashion

Rye, Angostura, Orange Peel, Rocks 13

Hot Lips Too!

Tequila Blanco with Jalapeño, Pomegranate, Lime, Agave 13

The Pear Royale

Spicy Pear, Peaches & Bubbles 12

ARTISAN



Lunch Menu

Lunch Price Fix Menu 19
Inclusive of coffee and tea

Appetizers

SOUP OR SALAD of the day

BUTTERNUT SQUASH CAPPUCINO, cinnamon cream, pepitas, pomegranate glaze

FRIED PICKLES, herbal ranch dressing

GILBERTIE'S LOCAL PETITE SALAD, veggie "chips, moscatel dressing

ROASTED BEET MOSAIC, hazelnut, cherry tomato, goat cheese

CHICKEN LIVER MOUSSE, grilled bread, frisée, pickled cherries

Entrees

SUPER FOOD CHOPPED SALAD, kale, quinoa, Brussels sprout, cauliflower
Topped with flame broiled salmon, calamari, chicken or hanger steak

CATCH OF THE DAY

OMELET OR QUICHE of the day, baby greens

SANDWICH "DU JOUR" French fries or baby greens

48 HOURS BRISKET SANDWICH, coleslaw, cheddar, pickle

CHICKEN "CORDON BLUE", arugula, tomato, cucumber

ARTISAN BURGER, smoked cheddar, Sono bakery English muffin

With a glass of house wine 24

Let Artisan cater your private events and special affairs

*Thoroughly cooking meat, poultry, seafood, shellfish and egg reduces the risk of

Appetizers

HAND CRAFTED CHARCUTERIE, house pickles, grilled bread 18

DUCK CONFIT RISOTTO, mushroom, kale, crispy duck egg 15

NEW ENGLAND SEAFOOD CHOWDER, mushroom, fennel crackers 14

HOMEMADE SALMON GRAVLAX, horseradish cream, fingerling, petite cress 16

CHILLED CT OYSTERS & Cape Cod hard shell CLAMS 16

ROASTED OYSTERS, preserved lemon & pickled shallots 17

ARTISAN BEEF SLIDERS, blue cheese, pickled shallots 12

TUNA CRUDO, cucumber, lemon cream, chive oil 18

GRILLED CALAMARI, hummus, fingerling, castelvetrano olives 17

Entrees

HAMDEM CT RICOTTA GNOCCHI, Kabocha squash, crimini, broccoli, pumpkin seeds pesto 14/26

CHATHAM COD FISH & CHIPS, horseradish tartar sauce 16

MAINE LOBSTER ROLL, grilled brioche bun 17

STONINGTON JUMBO SEA SCALLOPS, Cauliflower "Risotto" shitake, truffle-madeira sauce 34

PRIME HANGER STEAK, shallot sauce, french fries 29

14oz PRIME NY STEAK BORDELAISE, sautéed mushroom, petite cress, Yukon gold gratin 44

Local Cheese selection of three 16, five 22
Selection of cheeses from the Fairfield cheese shop

Sides 7

Fries, sautéed spinach, sautéed mushrooms 11

Consider the Copper Room, Cunningham Room, or Folly for your next event