

Bottled

Smuttynose Finestkind IPA 7
Sierra Nevada Pale Ale 6
Amstel Light 7
Bud Light 6
Corona 6
Stella Artois Lager 6
Longboard Island Lager 6
Marke Clausthaler N/A 6
Two Roads, Roads to Ruin Dbl IPA 7

Draft

Pilsner Urquell 8
Guinness Stout 8
Brooklyn Lager 8

- Cocktails -

French Revolution!

Green Hook Dry Gin, Lime, Elderflower & Green Chartreuse 13

The Artisan Winter Daiquiri

Dark Rum, Lime & Vanilla Syrup 13

Amelia

Vodka, Blackberry Cordial, Elderflower 14

The Strawberry Buck

Citrus Vodka, Strawberry Syrup, Lemon & Ginger 14

Hot Lips Too!

Tequila Blanco with Jalapeño, Pomegranate, Lime, Agave 13

The Artisan Ginger Smash

Bourbon, Lemon Juice, Ginger, Maple & Mint 13

The New Fashion

Bulleit Rye, Angostura, Rocks, Orange Peel & Cherry 13

“Beati Fumo”

Amaro Nonino with Lemon & Honey finished with Laphroig 14

French 75

Green Hook Dry Gin, Lemon, Bubbles 12

ARTISAN



Lunch Menu

Lunch Price Fix Menu 19
Inclusive of coffee and tea

Appetizers

SOUP or SALAD of the day

WHIPPED RICOTTA, grilled Artisan bread, carrot, cucumber, radish

FRIED PICKLES, herbal ranch dressing

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

PANZANELLA, tomato, cucumber, celery, olives, capers, basil

CHICKEN LIVER MOUSSE, grilled bread, frisée, pickled cherries

Entrees

SUPER FOOD CHOPPED SALAD, kale, quinoa, avocado, blueberry, almonds
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

GRILLED CHICKEN SANDWICH, Jack Daniel's BBQ sauce, red slaw, avocado

GRIDDLED CHICKEN PAILLARD, arugula, tomato, cucumber

ARTISAN BURGER, smoked cheddar, Sono bakery English muffin

With a glass of house wine or dessert 24

Let Artisan cater your private events and special affairs

Appetizers

NEW ENGLAND SEAFOOD CHOWDER, mushroom, fennel crackers 14

ANGUS BEEF CARPACCIO, frisee, arugula, fennel, tomato chutney, parmesan, caper dressing 17

BURRATINA & WATERMELON, strawberry, blackberry, balsamic, mint 17

ENDIVE, WATERCRESS, APPLE, Roquefort, walnut, dried blueberry 15

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

CHILLED CT OYSTERS & Cape Cod hard shell CLAMS 16

CRAB STUFFED JUMBO SHRIMP, avocado, petite cress, citron pan jus 19

TUNA CRUDO, cucumber, lemon cream, chive oil 18

Entrees

SQUID INK LINGUINI & MANILA CLAMS, white wine-saffron-tomato broth 16/28

CHATHAM COD FISH & CHIPS, horseradish tartar sauce 16

MAINE LOBSTER ROLL, grilled brioche bun 17

CHATHAM COD FISH MAITRE D'

Baked butter beans, wilted kale, preserved lemon 31

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

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

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