



## LUNCH

## SIDES \$6

supplemental to Prix-Fixe

### STARTERS

Salad of Shaved Snow Peas \$10  
little gem lettuce, speck, buttermilk vinaigrette

Asparagus Veloutè \$9  
crème fraîche, ramp oil

CT Oysters (5) \$12  
cucumber and pickled ramp mignonette

Whipped Ricotta Toast \$12  
baby beets, spring greens, hazelnut vinaigrette

Beef Tartare \$12  
classic garnishes, brioche toast points

### MAIN COURSES

Hand Cut Fettuccini \$16  
sweet garden peas, french breakfast radishes,  
black pepper emulsion

Roasted Amish Chicken Breast \$19  
grilled baby romaine "caesar" salad

Open Faced Bahn Mi \$16  
grilled country bread, chicken liver spread, pork terrine,  
pickled carrot and daikon, cilantro,  
crispy brussels sprouts, mint peanuts

Confit of CT River Shad \$19  
spring vegetable ragout, meyer lemon nage

Steak Frites \$22  
grilled hanger steak, maitre d butter,  
hand cut pommes frites, aioli

Pommes Frites  
parmesan, fines herbs, aioli

Wheatberry Risotto  
spring vegetables, herb emulsion

Spring Greens  
mustard sherry vinaigrette

Focaccia Basket  
whipped lardo

## DESSERTS \$9

Strawberry Shortcake  
elderflower, vanilla ice cream, angel food cake

Coconut Tres Leches  
caramelized white chocolate, passionfruit ice,  
freeze dried corn

Chocolate Pot de Crème  
tangerine, pine nut, cocoa crumbs

**YOU CAN ALSO ENJOY OUR LUNCH MENU AS A  
3 COURSE PRIX - FIXE \$35\***

# WINES BY THE GLASS

# BEER \$8

## SPARKLING

CLETO CHIARLI LAMBRUSCO 2016 - Modena, Italy \$10

J. LAURENS BRUT N.V. - Languedoc, France \$11

VEUVE CLICQUOT "YELLOW LABEL" - BRUT N. V. -  
Champagne France \$19

## WHITE

RIESLING, DR. HERMANN 2015 - Mosel-Saar-Ruwer,  
Germany \$11

PINOT GRIGIO, TIEFENBRUNNER 2016 - Trentino -  
Alto Adige, Italy \$10

CHENIN BLANC, LES LYS 2014 - Vouvray, Loire Valley,  
France \$11

SAUVIGNON BLANC, PETER YEALANDS 2016 - Malborough,  
New Zealand \$9

SAUVIGNON BLANC, LE PETIT SILEX 2016 - Sancerre,  
Loire Valley, France \$13

CHARDONNAY, LOUIS JADOT "STEEL" 2016 - Burgundy,  
France \$11

CHARDONNAY, WENTE 2016 - Livermore Valley,  
Central Coast, California \$9

GEWURZTRAMINER, TRIMBACH 2014 - Alsace, France \$13

## ROSÉ

GAMAY/ CAB FRANC / MALBEC, LE GRAND BALLON 2016 -  
Loire Valley, France \$9

PINOT NOIR, SANFORD 2016 - Sta. Rita Hills, Santa Barbara,  
California \$11

## RED

CABERNET SAUVIGNON/MERLOT, "LÉGENDE"

ROTHSCHILD/LAFITE 2016 - Bordeaux, France \$10

MALBEC, CATENA 2015 - Mendoza, Argentina \$13

PINOT NOIR, KENWOOD "YULUPA" 2016 - California \$9

TEMPRANILLO, MARQUÉS de MURRIETA RESERVA 2013 -  
Rioja, Spain \$13

SANGIOVESE, BADIA a COLTIBUONO CHIANTI CLASSICO 2014 -  
Tuscany, Italy \$12

CABERNET SAUVIGNON, YARDSTICK 2015 -Napa Valley ,  
California \$13

ZINFANDEL, ST. FRANCIS "OLD VINES" 2014 - Sonoma County,  
California \$12

## FRUIT & TOASTY

TANK 7 - boulevard (farmhouse ale) 8.5%

TRIPEL - allagash (belgian tripel) 9%

TACO CAT - finch (sour ale) 5.0%

GYPSY TART (750ml) - bruery terreux (oud bruin) 8.7% \$35

ALLAGASH WHITE (wheat ale) 5.2%

## FLORAL & HOPPY

HEADWAY - counterweight (ipa) 6.5%

RIPE - peak organic (dipa) 8.0%

SEA HAG - nebco (ipa) 6.2%

SUPER SESSION 8 - lawson's (session ipa) 4.8%

ALL DAY - founders (session ipa) 4.7%

RESIN - six point (dipa) 9.1%

LUPONIC DISTORTION - firestone walker (ipa) 5.9%

HOPONIUS UNION - jack's abby (ipl) 6.5%

PALE ALE - sierra nevada 5.6%

WHALE'S TALE - cisco brewers (pale ale) 5.6%

SPACE CAKE - clown shoes (dipa) 9.0%

LE FREAK (22oz) - green flash (belgian ipa) 9.2% \$13

MO - maine beer company (pale ale) 6.0% \$13

## LIGHT & CRISP

SUNSHINE - troëgs (pilsner) 4.5%

HOFBRAU - wurzburger (pilsner) 4.9%

PILSNER - von trapp 5.4%

CIDER - downeast 5.1%

GANGSTER DUCK - radiant pig (red ale) 6.2%

WEIHENSTEPHANER - helles lager 5.1%

NECTAR OF THE GOATS - thomas hooker (pale ale) 4.5%

## DARK & ROASTY

IMPERIAL PORTER - collective arts 8.6%

FLORA OBSCURA - boulevard (porter) 5.8%

MILK STOUT - left hand 6.0%

GRANOLA BROWN - black hog (brown ale) 5.7%

SPEEDWAY - alesmith (imperial stout) 12.0% \$13

BREAKFAST STOUT, founder's 8.3%

# COCKTAILS \$13

OLD FASHIONED  
rye, sugar, bitters

MANHATTAN  
rye, cocchi torino, angostura bitters

SAZERAC  
rye, herbsaint, simple syrup, peychaud's bitter

NEGRONI  
tyler's city of london dry gin, campari,  
sweet vermouth

HOFFMAN HOUSE  
gin, cocchi americano, orange bitters