

Starters

- Kung Pao Brussels sprouts with peanuts, sesame, and scallion 16
 Mediterranean dip trio, falafel, cucumber, warm pita 18
 Chicken and tortilla soup, guajillo chili, cilantro 12
 *Spanish Mackerel tartare, crispy sushi rice, avocado, yuzu, and sriracha 18
 Charred English peas, parmesan, lemon, cracked pepper 16
 Portobello fries, cotija cheese, lime, grilled jalapeno aioli 18
 Half dozen East coast oysters, cocktail sauce, cucumber and chili ceviche 18
 Crispy calamari, celery salad, calabrian chili and lemon aioli 18
 Spicy lamb meatballs, chopped vegetable and parsley salad, ras el hanout 17
 Chopped iceberg salad, Great hills blue, bacon, roasted tomato, onion, green goddess 16
 Spa salad, chickpeas, avocado, edamame, yogurt herb dressing 16
 House salad, aged sherry vinaigrette, cucumber, tomato, carrot 15
 Asian chopped salad, mandarin orange, cashews, miso, and sesame 15
 with Salmon \$35 with Chicken \$27 with Skirt Steak \$28 with Jumbo Shrimp \$34

Sides

- Black and blue fries, gorgonzola sauce 12
 Braised mustard greens, smoked bacon 12
 Alubia blanca white beans, Spring onions, watercress 12
 Asparagus ala plancha, parmesan bread crumbs, crispy capers 15

Main Course

- Salmon or shrimp bowl, vegetables, lentils, jasmine rice, and avocado 30
 Short rib ravioli "gigante", herb flavored pasta, English peas, trumpet mushrooms 28
 House made cavatelli, rabbit ragu, prosciutto, ramp greens - pecorino Toscano 28
 Spicy lobster spaghetti, cherry tomatoes, baby arugula, Calabrian chili flakes 38
 Slow cooked lamb shank, white beans, Spring onions and watercress 30
 Cornflake and herb crusted chicken Milanese, arugula, pea sprouts, feta vinaigrette 28
 *Hidden Fjord salmon a la plancha, asparagus, morel mushrooms, miso brown butter 35
 Organic seared tofu, umami broth, spring vegetables and mushroom, furikake 24
 Berkshire pork chop, braised mustard greens, smoked bacon, balsamic jus 35
 Red snapper a la plancha, new potatoes, haricot vert, black lime 34
 Pan roasted west coast halibut, saffron risotto, chorizo, shrimp and ramp butter 38
 Grilled 12 oz NY Strip (\$42) or 28 oz dry aged ribeye (\$85) potatoes "Brava", avocado, cilantro

Sandwiches

- Buttermilk fried chicken sandwich, pimento cheese, bacon & onion jam 21
 *Eastend burger, beer cheese, peppadew mayo, pickled green tomatoes 25
 Shrimp or skirt steak tacos, cabbage, queso fresco, avocado 28
 Chickpea and spinach burger, vegetable - sumac raita 18

Tuesday Night is "Wine Appreciation Night"

50% off all bottles under \$100 25% off bottles \$100 and over

<u>Sparkling</u>	Class	Bottle
Prosecco - Isotta Manzoni, IT	12	48
Champagne - Moët & Chandon Imperial Brut, Champagne, FR	27	
<u>Rose</u>		
Sparkling Rose —'Cuvée Emilia, Manzoni, IT	14	56
Rosé - Fleurs de Prairie, Cotes de Provence, FR,	16	64
<u>White</u>		
Pinot Grigio – Vigneti del Sol, IT	12	48
Gavi de Gavi (Cortese), Picollo, Piedmont, IT	14	52
Gruner Veltliner —Hopler Burgenland, AT	12	48
Albariño —la val Rias Baixas, SP	12	48
Sancerre - Domaine Rene Malleron , Loire, FR	16	64
Chardonnay - Domaine Michel Barraud, Macon-Villages,Burgundy,FR	19	76
Chardonnay - Chalk Hill, Central Coast, CA	16	64
<u>Red</u>		
Pinot Noir – Iris, Willamette Valley, OR	16	64
Tempranillo - Nucerro, Rioja, SP	12	48
Malbec – Salentine, Uco Valley, Mendoza, AR	14	56
Super Tuscan – Villa Antinori, IT	16	64
Cabernet Sauvignon – Bellacosa, North Coast, CA	16	64
Bordeaux —Chateau du Parc, FR	16	60

Bottled & Canned Beers

Connecticut Casual Pilsner The Beard's Brewing Co. 16oz can	CT	5.0%	10
Shake Your Booty IPA Lock City Brewing Co. 16oz can	CT	7.1%	14
The Hollow Pilsner Kent Falls Brewing Co. 16oz can	CT	5.0%	12
Lizard King Pale Ale Pipeworks Brewing Co. 16oz can	CT	6.0%	10
Allagash White Allagash Brewing Company 12oz bottle	ME	5.1%	10
Superscript American IPA Kent Falls Brewing Co. 16oz can	CT	6.0%	12
Wrench New England IPA Industrial Arts Brewing Co. 16oz can	NY	7.1%	12
8 Days A Week American Pale Ale Beer'd Brewing Co. 16oz can	CT	6.7%	12
60 Minute IPA Dogfish Head Craft Brewery 12oz bottle	DL	6.0%	10
Dogs & Boats DIPA The Beard's Brewing Co. 16oz can	CT	9.1%	12
<u>Cider</u>			
Citizen Cider The Lake Hopper 16oz can	VT	6.2%	10
Jiant Hard Kombucha —Guava & Mint	co	5.0%	10
Non Alcoholic Run Wild IPA – Athletic Brewing Co	Cr		7

COCKTAILS 16

Rosa Maria Rosemary infused Tito's vodka, fresh lime juice, cranberry juice, angostura bitters	East Cider Story Sazerac rye, hot cider, lemon juice, honey syrup, cinnamon stick
Billionaire Eagle rare bourbon shaken with lemon juice, EE grenadine & absinthe, angostura	Aviation Fords London dry gin, maraschino, lemon, crème de violette
Last word Gin, chartreuse, luxardo liqueur, lime	Wild Hibiscus Tequila, home made hibiscus, lime juice
Swizzle Plantation pineapple rum, velvet falernum, demerara, angostura bitters, fresh lime Juice	Le Tigre Del maguey vida mezcal, aperol, demerara syrup, pineapple, fresh lime Juice
Lewis Street Punch Plantation rum blend, all spice, house-made grenadine, luxardo, orange juice, pineapple, lime juice	Spicy Seño-Rita House infused jalapeño tequila, fresh lime juice, agave, splash of oj.
SoulCycle London dry gin, fresh squeeze lemon juice, ginger syrup top with prosecco	El Chapo Banhez mezcal, prickly pear, fresh lime juice, ancho reyes liqueur, grapefruit
Steve McQueen Tito's vodka, fresh strawberry purée, fresh lime Juice, cranberry	Sazerac Cocktail Sazerac rye, demerara syrup, psychaud and angostura bitters
Blood Orange Margarita Tequila blanco, triple sec, blood orange, fresh lime juice	Winter Spritz Aperol, limoncello, sweet vermouth, prosecco
Mexican Firing Squad Reposado tequila, lime juice, angostura, house made grenadine	Paper Plane Sazerac rye, aperol, amaro nonino lemon juice
El Pepino Titos vodka, muddled cucumber, elder flower, honey syrup, fresh lime juice	Barrel Aged Boulevardier Redemption bourbon, antica vermouth, campari