



APPETIZERS

LAGER STEAMED LITTLENECKS

chorizo sausage, butternut squash, leeks, craft lager broth, grilled toast points 15

TUXEDO CALAMARI

crispy fried calamari, sesame seeds, scallions, sweet chili dipping sauce 14

FARMER'S TABLE

seasonal green salad with garbanzo beans, cannellini beans, gorgonzola, lentils, pickled red onion & bacon vinaigrette 14 topped with smoked deviled eggs add 2ea

FALL FESTIVAL PRIMADONNA

salad of Arcadian greens, cider poached pears, candied pecans, dried cranberries, shaved aged gouda, lemon herb vinaigrette 14

ROOT VEGETABLE SALAD

rustic kale, seasonal greens, carrots, parsnips, red onions, goat cheese, house made polenta croutons, apple cider vinaigrette 14

GRILLED CAESAR WEDGE

charred hearts of romaine, rustic grilled flatbread, asiago cheese crisps, house Caesar dressing 12

NEW ENGLAND CLAM CHOWDER

served with Westminster oyster crackers 8

PUMPKIN BISQUE

roasted spiced pumpkin & almond puree, served with seasoned piada crisps 7

BAKED FOUR ONION SOUP

shallots, leeks, Spanish & Bermuda onions, rich vegetable broth, rustic croutons, melted gruyere & provolone cheeses 8

MOHAWK BISON CHILI

slow roasted local bison (Mohawk Bison, Goshen, CT) black beans, peppers, onions, melted cheddar cheese, served with house spiced tortilla chips 11

CRISPY CHICKEN WINGS

choose from Spice Mix Dry Rub or Hickory Smoked Maple BBQ, served with carrots & blue cheese dressing 12

CRAB CAKE FRITTERS

roasted corn & lump crab meat, avocado ranch aioli, jicama apple slaw 14

ENTREES

ROAST HARVEST CHICKEN

roasted Frenched chicken breast, pumpkin & pecan stuffing over a mushroom & goat cheese risotto 25

SEA SCALLOP MAIZE

seared diver sea scallops, butternut squash & apple hash, charred rustic greens, roasted corn crema 28

CIDER BRAISED SHORT RIBS

apple cider braised short ribs, garlic mashed potatoes, pickled red onion, apple jicama slaw 26

CRISPY KENT FALLS COD

Kent Falls Brewing farmhouse ale battered cod fish, sweet potato steak fries, crispy fried Brussels sprouts, house made tartar sauce 24

SEARED MAPLE DUCK BREAST

seared Maple Leaf Farm's duck breast, crispy polenta tart, bourbon pickled peaches, chef's vegetable, shallot red wine demi-glace 27

CORNER MAC & CHEESE

fusilli pasta tossed in a three cheese mornay sauce, with an asiago baked crust half 13 full 17 tossed with Maine lobster add 8

CHEESE SLATES

LOCAL FARMSTEAD CHEESES & ARTISANAL CHARCUTERIE

all slates come with home made apricot preserve, toasted baguette & house pickled vegetables ask for our cheese menu for pricing & selections MP

CHEF'S CHEESE SLATE

ask your server for the daily presentation of two select farmstead cheeses & one cured meat 19

FLATBREADS

INDIAN SUMMER

grilled flatbread topped with crispy bacon & shrimp, roasted corn, tomato, scallions, provolone cheese & garlic aioli half 15 full 19

MYSTIC MUSHROOM

grilled flatbread topped with roasted forest mushroom, Mystic cheese (Lebanon, CT), caramelized onion, rustic greens & balsamic reduction half 12 full 16

NACHO DECISION

fried flour tortilla, jalapeno pesto, roasted corn & black bean pico de gallo, cheddar jack cheese, scallions & guacamole half 12 full 16

POTATO PANCAKE

grilled flatbread topped with twice baked potato mash, crispy bacon, smoked cheddar cheese, scallions & sour cream half 13 full 17

BURGERS

all burgers are served with a house made rustic kale slaw add a side of French fries 4. sweet potato fries 5. fried Brussels sprouts 6. side garden salad 7. Gluten-Free bun 3. Iceberg lettuce wedge(bun) 3.

CORNER

hand pressed grilled 100% Black Angus burger, topped with cheddar jack cheese & rustic greens on a toasted brioche bun 14 topped with applewood smoked bacon add 2

NATIVE

grilled local grass-fed burger (Blue Moon Farm, Harwinton, CT) topped with gorgonzola, caramelized onions, rustic greens, house made steak sauce on a toasted brioche bun 17

MO

grilled local grass-fed bison burger (Mohawk Bison, Goshen, CT) Ask your server for the daily presentation & toppings MP

ROOST

fresh ground grilled smoked chicken burger, topped with smoked cheddar, rustic greens, tomato & avocado ranch aioli 13 topped with applewood smoked bacon add 2

AUTUMN PAPPARDELLE

handmade Gluten-Free parppardelle (De Puma's, North Haven, CT), roasted mushrooms, butternut squash, caramelized onions & garbanzo beans, with Arethusa Farm's ricotta cheese in a herb brown butter sauce 24

PISTACHIO CRUSTED SALMON

pistachio crusted Atlantic salmon, root vegetables, caramelized onion, garlicky greens, lemon white wine sauce 26

LOBSTER N.Y. SIRLOIN

chipotle lobster stuffed poblano over a seared New York sirloin with garlic mashed potatoes, chef's vegetable & smokey tomato demi-glace 36

SEAFOOD SKILLET PAELLA

littleneck clams, lobster, scallops & chorizo sausage, Spanish rice, leeks, heirloom tomato & garbanzo beans 29

BISTRO PUB STEAK

grilled flanked sirloin, crispy potato croquettes, fried Brussels sprouts & truffle demi-glace 28

HEARTY VEGETABLE RISOTTO

root vegetables, mushroom & goat cheese finished with truffle oil 23 tossed with pulled duck confit add 6