

all-day menu

starters

entrees

Georges Bank Scallops – 18

Seared Sea Scallops, Stewed Fregola, San Marzano Tomatoes, Soft Garlic, Capers

New England Clam Chowder – 10

Little Neck Clams, Potatoes, Celery, Onions, Creamy Clam Broth, Brown Butter Saltines

Butternut & Burrata Toast – 16

Slow Roasted Butternut Squash, Creamy Burrata Cheese, Thyme Honey, Pecan Crumble, Crusty Bread

Cavatelli Bolognese – 18|32

Slow Cooked Veal & Pork Bolognese, Cavatelli Pasta, Ricotta, Basil, Toasted Parmesan

Spanish Octopus – 18 GF

Crispy Octopus, Pickled Pepper Relish, Preserved Lemon Chimichurri, Cousa Potatoes, Smoked Egg Aioli

Moules Frites – 16

Steamed PEI Mussels, Shallots, Garlic, Parsley, White Wine, Pernod, Hand Cut French Fries, Garlic Cream

Cast Iron Carolina Shrimp – 16

Local Shrimp, Tuscan Kale, Smoked Jalapeño, Confit Garlic, Herbs, Crusty Bread

salads

(add Chicken 6 | Shrimp 8 | Steak 10 | Scallop 12)

Autumn Salad – 14 GF

Baby Kale, Fuji Apples, Blistered Grapes, Candied Pecans, Blue Cheese, Sage Buttermilk Vinaigrette

French Fry Caesar Salad – 13

Escarole Lettuce, Radicchio, French Fries, Garlic Crouton Crumble, Lemon Pepper Aioli, Parmesan Vinaigrette

Beef Short Rib Pot-au-Feu – 36

Slow Cooked Boneless Beef Short Rib, Parsnip Potato Puree, Confit Mushrooms, Crispy Fried Carrot

18 oz Ribeye Steak – 46 GF

Pan Roasted Ribeye, Catalan Spinach w/ Garlic, Pine Nuts & Raisins, Smashed Potatoes, Veal Demi-Glace

Joyce Farms Brick Chicken – 24 GF

Lemon & Thyme Marinated ½ Chicken, Fingerling Potatoes, French Beans, Castelvetrano Olives, Oven Dried Tomato Vinaigrette

Cast Iron Fish – 36

Miso Glazed Fish, Maple Mashed Sweet Potatoes, Bok Choy Stir Fry, White Soy Dashi, Sesame Thai Chili Oil

Pappardelle Pasta – 22

Roasted Winter Squash, Tuscan Kale, Soft Onions, Whipped Ricotta, Honey, Parmesan, Chopped Pecans, Sage Brown Butter

Pork Tenderloin Milanese – 28

Breaded Pork Cutlets, French Fries, Arugula, Asparagus, Lemon Pepper Aioli, Olive Oil

Salmon Niçoise – 30 GF

Pan Seared Faroe Island Salmon, Smashed Potatoes, Castelvetrano Olives, French Beans, Cucumber & Tomato Salad, Smoked Egg Aioli, Caper Vinaigrette

The Cobb – 22 GF

Artisan Greens, Shrimp, Marinated Chicken, Bacon, Tomato, Grilled Red Onions, Roasted Corn, Egg, Feta, Green Goddess Dressing

The CT Burger – 18

Ground Beef Shortrib, Brisket, & Chuck Blend, Smothered Onions, Cheddar, Special Sauce, Brioche Roll, Handcut Fries, Onion Ring, Pickle

kids

Cheeseburger & Fries – 12

Mac & Cheese – 9

Pappardelle Pasta with Shrimp – 12

Fried Chicken Fingers & Fries – 10

dessert

Pumpkin Cheesecake – 9

with Caramel Drizzle & Candied Pecans

Berry Cobbler – 9

with Fresh Whipped Cream

Rocky Road Pot de Crème – 9

Popcorn, Almonds, Marshmallow, White Chocolate

Grammy's Hand-Dipped Oreos – 1.50

cocktails

Bees Knees – 12

Striped Pig Gin, Fresh Lemon, Honey Simple, Large Cube

Hemingway Gimlet- 14

Striped Pig Gin, House Grapefruit Liqueur, Luxardo Cherry Liqueur, Lime Juice, Simple

Big Cube Bellini – 12

Espolón Reposado, Sparkling Wine, Large Grapefruit Ice Cube

Somewhere on a Beach – 12

Flor de Caña Dark Rum, Orange and Pineapple Juices, Fresh Lime, Cranberry Juice Floater

Classic Jones Margarita – 14

Espolón Reposado Tequila, Fresh Lime, Simple, Salted Lime Half, Large Cube

Nancy Paloma – 14

Campo Bravo Blanco Tequila, Fresh Lime & Grapefruit, Simple, Salted Grapefruit Slice

Blackberry Collins – 14

Hendricks Gin, Blackberry Basil Simple, Fresh Lime, Club Soda

Spicy Pineapple ‘Rita – 14

Campo Bravo Blanco Tequila, Pineapple, Fresh Lime, Jalapeño Simple, Dried Pineapple Slice

Greyhound – 14

Tito’s Vodka, Fresh Grapefruit Juice [get salty by adding a salted grapefruit slice]

Sutler 75’ – 14

Sutler’s Gin, Ginger Liqueur, Mint Simple, Fresh Lemon, Prosecco

“A”Aron’s Kentucky Tea – 14

Black Tea Infused Four Roses Bourbon, Honey Simple, Orange, Fresh Lemon

Pineapple Pisco Sour – 15 [3oz. pour]

Barsol Pisco, Pineapple, Fresh Lime, Simple, Orange Bitters, Pineapple Plantation Floater

LGM Martini – 15 [3oz. pour]

Firefly Vodka, Fresh Lemon, Ginger, Mint

Captain Jack’s Rum Old Fashioned – 16

Pineapple Plantation Rum, Lime Bitters, Angostura Bitters, Sugar, Splash Soda

Kiki’s Perfect Manhattan – 19 [3oz. pour]

Elijah Craig Rye, Sweet & Dry Vermouth, Bitters, Luxardo Cherry

brunch

Saturday 11a-3p | Sunday 10a-3p

for the table

entrees

Moules Frites – 16

Steamed PEI Mussels, Shallots, Garlic, Parsley, White Wine, Pernod, Hand Cut French Fries, Garlic Cream

Biscuits & Gravy – 8

Flaky Biscuits, Maple Sausage Gravy

Butternut & Burrata Toast – 16

Slow Roasted Butternut Squash, Creamy Burrata Cheese, Thyme Honey, Pecan Crumble, Crusty Bread

Pumpkin Bread – 6

Lightly Glazed & Topped with Pumpkin Seeds

Sweet Potato Fries – 9

Fried Egg, Pickled Pepper Relish, Feta, Chimichurri

Stuffed Croissants (3) – 12

Flaky Dough, Veal & Pork Bolognese, Fresh Baked Croissants, Gruyere Cheese

Steak & Eggs – 24

Marinated Hanger Steak, 2 Eggs (any style), Home Fries, Chimichurri, Grilled Sourdough

Smoked Salmon – 20

Ruby's Everything Bagel, Crème Fraiche, Red Onion, Capers, Dill, Oven Dried Tomato Vinaigrette

The I'On – 14

2 Eggs (any style), Applewood Bacon, Grilled Sourdough, Home Fries

Mushroom & Gruyere Omelette – 16 GF

Mushroom Confit, Red Onions, Tuscan Kale, Gruyere Cheese, Home Fries

The Philly – 18

Shaved Ribeye Steak, Grilled Onions and Peppers, American Cheese, Soft Hoagie Roll, Mayonnaise (Choice of Caesar Salad or Hand Cut Fries)

The CT Burger – 18

Ground Beef Shortrib, Brisket, & Chuck Blend, Smothered Onions, Cheddar, Special Sauce, Brioche Roll, Handcut Fries, Onion Ring, Pickle

French Toast – 16

Thick Cut Brioche, Caramelized Banana, Warm Caramel, Candied Pecan, Fresh Whipped Cream, Applewood Bacon

Breakfast BLT – 14

Fried Egg, Applewood Smoked Bacon, Cheddar Cheese, Baby Iceberg, Heirloom Tomato, Everything Bagel Mayo, Brioche Roll, Home Fries

The Cobb – 22 GF

Artisan Greens, Shrimp, Marinated Chicken, Bacon, Tomato, Grilled Onion, Roasted Corn, Egg, Feta, Green Goddess Dressing

kids

Bacon, Scrambled Eggs & Toast – 8

Bacon, Egg & Cheese Sandwich – 8

Cheeseburger & Fries – 12

sides

Applewood Smoked Bacon – 6

Home Fried Potatoes – 4

Egg any style – 3 each

Fresh Fruit – 4

Grilled Sourdough – 2

Cinnamon Roll – 8

dessert

Pumpkin Cheesecake – 9

with Caramel Drizzle & Candied Pecans

Berry Cobbler – 9

with Fresh Whipped Cream

Rocky Road Pot de Crème – 9

Popcorn, Almonds, Marshmallow, White Chocolate

Grammy's Hand-Dipped Oreos – 1.50

lunch

Monday – Friday from 11a-3p

(all-day menu also available)

sandwiches

CT Chicken Salad – 16

Slow Cooked Chicken, Candied Pecans, Grapes, Parsley Mayonnaise, Fresh

Baked Croissant

The Philly – 18

Shaved Ribeye Steak, Grilled Onions & Peppers, American Cheese, Soft Hoagie

Roll, Mayonnaise

BLT – 14

Thick Cut Bacon, Artisan Greens, Tomato, Mayonnaise, Grilled Sourdough (add

egg -3)

Fish & Chips – 18

Beer Battered Atlantic Cod, Hand Cut Fries, House Made Tartar, Cocktail Sauce,

Lemon

lunch specials

Half Salad & Cup of Soup – 14

Caesar or Fall Salad + Chowder

Half Sandwich & Half Salad – 14

Chicken Salad or BLT + Caesar or Fall Salad

Half Sandwich & Cup of Soup – 14

Chicken Salad or BLT + Chowder