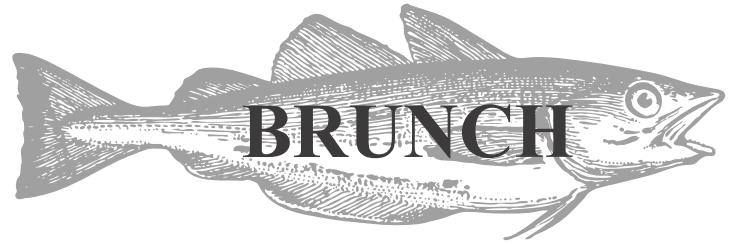


RAW BAR

SIXPENNY, CT
RIVERHAWK, CT
STONINGTON, CT
NINIGRET, RI
LITTLENECK CLAMS, CT
CHERRYSTONE CLAMS, CT

*served with lemon, house cocktail sauce & classic mignonette

*All Raw Oysters and Clams / 2.95



BREAD & BUTTER

SOURDOUGH miso butter	7
CORNBREAD Davis Farm flint cornmeal, koji maple butter	7

FROM THE KITCHEN

OYSTERS ROCKEFELLER, 1/2 DOZ creamed spinach, sourdough breadcrumbs, Mystic Co. Cheese	21
ROASTED OYSTERS, 1/2 DOZ pork fat, sisho & forage ramp vinegar	21
NEW ENGLAND OR RI CHOWDER quahogs, salt pork, potatoes add: daily baked oyster crackers (+1.50)	12
GROUND UP FARRO SALAD Shundahai Farm Arugula, goat's milk feta, radish, sunflower seeds, hearts of palm vinaigrette add: Pan Roasted Monkfish (+14)	14
MUSSELS coconut lemongrass broth, chili, cilantro, lime	18
BACON EGG & CHEESE SANDWICH slow roasted bacon, fried egg, jalapeno jam, Nana's english muffin	14
SEASONAL QUICHE ham, caramelized shallots, arugula, pecorino	14
BRIOCHE FRENCH TOAST bourbon oranges, soft butter, koji maple syrup, toasted almonds	16
CHICKEN SALAD SANDWICH lemon tarragon aioli, onion, celery, farm greens, toasted foccacia, housemade potato chips	17
OC BURGER cheddar cheese, umami mayo, lettuce, housemade potato chips add: pickles (+1) red onion jam (+1) bacon (+2)	17
EGGS FLORENTINE Shundahai Farm Spinach, poached eggs, hollandaise, home fries, toasted english muffins	18
SPICY MISO MUSHROOM RAMEN mushroom dashi, Seacoast's mushrooms, soft boiled egg, noodles, shallot furikake	20
OYSTER CLUB BREAKFAST PLATE soft scrambled eggs, sourdough toast, home fries, roasted garlic aioli add: bacon (+2) N.Y strip (+26)	16

Today's Brunch was prepared by
Executive Chef Renee Touponce and the amazing team of Nick Teague, Jess Spivey, Shawn Kinard,
Ana Gordon, Alysha Johnson, Melissa Green, Tatiana Bobzin, Gabrielle Rose & Mead Savage

THANK YOU to all of our farmers, fishermen, and purveyors

*Food prepared in this restaurant may contain the following ingredients: dairy, eggs, wheat, peanuts, tree nuts, soy, fish, & shellfish.
If you have a food allergy, please inform your server before placing your order. Thank you.



BRUNCH COCKTAILS

MIMOSA / 14

fresh squeezed orange juice, prosecco

BLOODY MARY / 14

tomato, fresh horseradish, house made hot sauce, seasoned salt, vodka

CLASSIC MARGARITA / 14

lime, agave, tequila

NEGRONI / 14

gin, sweet vermouth, campari

50/50 MARTINI / 14

Ice Glenn Vodka, Dry Vermouth

DANNY K / 8

Jack Daniels on the rocks with a Bud back

DRAFT BEER / 9

NEW ENGLAND BREWING CO 'LAGER'

American Lager - 4.8% Woodbridge, CT

TRIBUS 'BENJI'

NEIPA - 6.8% Milford, CT

FOX FARM 'VIRIDESCENCE'

Double IPA - 8.4% Salem, CT

BEER'D 'KITTENS & CANOES'

Pale Ale - 5.7% Stonington, CT

FOUNDERS 'BREAKFAST STOUT'

Oatmeal Stout - 8.3% Grand Rapids, MI

NEW PARK BREWING 'BLENDER BLUEBERRY'

Fruited Sour - 5% West Hartford, CT

SPARKLING

CRÉMANT DE BOURGOGNE

Nuiton-Beaunoy - Burgundy, France 2021 g.15 | b. 60

PINOT GRIGIO

Carboniste 'Pet Nat' San Benito County, CA 2021 b. 76

CHARDONNAY, PINOT NOIR

Marc Hebrat 'Premier Cru' France, NV b. 179

PINOT NOIR, 'BLANC DE NOIRS'

Schramsberg- North Coast, California 2019 b. 131

MEUNIER, PINOT NOIR, CHARDONNAY

Lelarge - Pugeot - Champagne, France NV b.145

PINK/ORANGE

CABERNET FRANC

Dominique Joseph 'Vigneron' - Saumur, France 2022 g. 14 | b.56

MULLER THURGAU

Furlani 'Altopiano Orange' Alto Adige, Italy b. 54

TEMPRANILLO

Sierra de Tolono - Rioja, Spain 2022 b.65

CABERNET FRANC

Olga Raffault 'Chinon' Loire, France 2022 b. 80

GARNACHA 'ARAUTION'

Las Pedreras - Cebreros Castilla y Leon, Spain 2021 b. 84

PINOT NOIR 'VIN GRIS'

Robert Sinskey - Carneros, CA 2017 b.112

WHITE

VINHO VERDE

Quinta de Santiago - Vinho Verde, Portugal 2022 g. 12 | b. 48

SCHEUREBE

Braunewell - Rheinhessen, Germany 2021 g.14 | b. 56

JACQUERE

Benjamin Ravier 'Chignin' - Savoie, France 2021 g.18 | b. 72

CHARDONNAY

Sandhi - Central Coast, CA g. 17 | b. 68

PINOT GRIGIO

Pullus - Stajerska, Slovenia 2022 b. 52

CHARDONNAY

Kumeu River - New Zealand 2022 b.60

PINOT GRIGIO 'PORER'

Alois Lageder - Alto Adige, Italy 2019 b.68

CHASSELAS

Dore - Castilla y Leon, Spain 2021 b.68

BIANCO SECCO 'GARGANEGA, TREBBIANO';

Corte Mainente - Soave, Italy 2022 b. 72

RIESLING

Dr. H. Thanisch - Mosel, Germany 2022 b. 75

MUSCAT BLANC, ROUSSANNE, MARSANNE

Martha Stoumen 'Post Flirtation' - Contra Costa County, CA 2022 b.78

TREBBIANO

Candeloro 'Paro' Abruzzo Italy 2021 b.80

AUXERROIS, PINOT BLANC

Marnes Blanches 'Space Monkey' Alsace, FR 2021 b. 88

CHABLIS

Domaine Laroche - Burgundy, France 2021 b. 92

RED

TEMPRANILLO

Friend and Farmer - La Mancha, Spain 2019 g. 12 | b. 48

BOBAL

Vera de Estenas 'Utiel - Requena' Valencia, Spain 2021 g. 14 | b. 56

MERLOT 'BUZET'

Christophe Avi - Bordeaux, France 2019 g. 15 | b. 60

CABERNET SAUVIGNON

UltraViolet - Napa, California 2022 g. 17 | b. 68

GAMAY

Jean Paul Brun 'L'ancien' Beaujolais, France 2021 b.56

NEBBIOLO 'BARBERA D' ASTI'

Cantina del Lupo - Piedmonte, Italy 2021 b. 60

TEMPRANILLO

Tierra de Castilla - Castilla-La Mancha, Spain 2022 b. 65

PINOT NOIR 'SFERA NOIR'

Bikicki - Elgin, Fruska Gora, Serbia 2021 b.69

CABERNET SAUVIGNON

Joey Tensley 'Fundamental' Central Coast, CA 2021 b.72

GARNACHA

Envinat 'Albaha' Castilla - La Mancha, Spain 2022 b.76

FRAPPATO

Lamoresco - Sicily, Italy 2022 b.89

GAMAY NOIR

Outward - Santa Ynez Valley, CA 2021 b.88

CABERNET SAUVIGNON

Roman Ceremony - Santa Ynez, CA 2021 b.89

GAMAY

Domaine Saint Cyr 'Les Charmes' Burgundy, France 20 b.96

SYRAH

Arnot - Roberts - Sonoma Coast, California 2022 b. 120

PINOT NOIR

Domaine Valentin Zusslin - Alsace, France 2022 b. 128

ZINFANDEL

Sky Vineyard - Napa Valley, CA 2016 b.135

BARBERA D'ALBA

Fabio Gea 'Green Palma' Piedmont, Italy 2021 b. 156