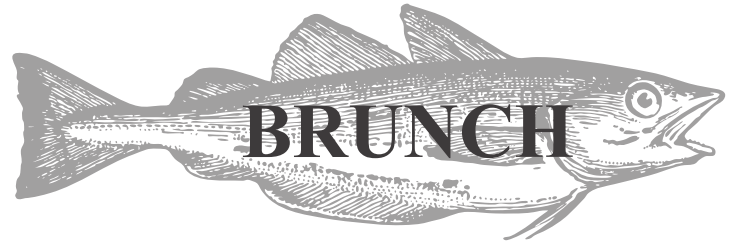


RAW BAR

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 7
shoyu lees butter
CORNBREAD 7
Davis Farm flint cornmeal, koji maple butter

FROM THE KITCHEN

OYSTERS ROCKEFELLER, 1/2 DOZ 21
creamed spinach, sourdough breadcrumbs, Mystic Co. Cheese
ROASTED OYSTERS, 1/2 DOZ 21
bone marrow, fine herbs
NEW ENGLAND OR RI CHOWDER 12
quahogs, salt pork, potatoes
add: daily baked oyster crackers (+1.50)
GROUND UP FARRO SALAD 14
White Gate curly kale, goat's milk feta, beets, pistachio, pepitas, lemon poppyseed dressing
add: Pan Roasted Monkfish (+14)
MUSSELS 18
coconut lemongrass broth, chili, cilantro, lime
EGG SANDWICH 14
Gibson Farm Chorizo, farm egg, cheese, jalapeno jam, Nana's english muffin
SEASONAL QUICHE 14
caramelized shallots, bacon, cheddar cheese, farm green salad
BRIOCHE FRENCH TOAST 16
bourbon oranges, soft butter, koji maple syrup, toasted almonds
CHICKEN SALAD SANDWICH 17
spicy dijon aioli, onion, celery, farm greens, toasted foccacia, housemade potato chips
OC BURGER 17
cheddar cheese, umami mayo, lettuce, housemade potato chips
add: pickles (+1) red onion jam (+1) bacon (+2)
EGGS BENEDICT 20
Slow roasted bacon, poached eggs, hollandaise, home fries, toasted english muffins
SPICY MISO MUSHROOM RAMEN 20
mushroom dashi, Seacoast's mushrooms, soft boiled egg, noodles, shallot furikake
OYSTER CLUB BREAKFAST PLATE 16
soft scrambled eggs, sourdough toast, home fries, roasted garlic aioli
add: bacon (+2) Chorizo (+11) N.Y strip (+26)

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

- TRIBUS 'RHINE'**
German Kolsch - 4.7% Milford, CT
- THE LAB 'AMBER'**
Amber Ale - 5.8% Stonington, 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
- RKATSITELI**
Anapea Village - Kvarlei, Georgia 2020 b. 58
- TEMPRANILLO**
Sierra de Tolono - Rioja, Spain 2022 b.65
- GRENACHE**
Outward 'Two Wolves' Santa Ynez Valley, CA 2023 b. 76
- 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
- COLOMBARD**
Frantz Saumon 'Vin de Frantz' Touraine, FR 2021 g.14 | b. 56
- SAUVIGNON BLANC**
Outward 'Presqu'ile Vineyard' - Santa Maria, CA 2022 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
- BIANCO SECCO, GARGANEGA, TREBBIANO**
Corte Mainente - Soave, Italy 2022 b. 65
- PINOT GRIGIO 'PORER'**
Alois Lageder - Alto Adige, Italy 2019 b.68
- CHASSELAS**
Dore - Castilla y Leon, Spain 2021 b.68
- 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**
Candelero '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