

connecticut cheese slate • 16

cato corner (colchester), arethusa (ditchfield), & mystic cheeses, house chutney, fig tapenade, marconia almonds, grilled crostini
WITH chef's pairing charcuterie (two types) ADD 6

bistro bacon brussels • 9.5 GF

sautéed halved brussels sprouts, bacon lardons, asiago cheese, peppercorn saffron aioli

cauliflower florets • 8

fried battered cauliflower, caramelized onion dip

ye olde pretzel knots • 8

house made sea salted pretzels, beer cheese sauce

crispy chicken wings • 12 GF

eight-pieces, blue cheese, celery & carrots | choose from:
Mole Dry-Spiced, Maple Bacon Bourbon BBQ or HOT Buffalo Sriracha

nachos el grande • 12 GF

house made corn chips, chipotle cheddar cheese, fresh house pico de gallo, scallions
TOP with pulled chicken or local beef chili ADD 4
WITH guacamole ADD 2

confetti calamari • 14

fried calamari topped with gorgonzola cheese, diced tri-color peppers, red onion, sriracha aioli

poutine duck confit • 13 GF

pulled duck confit, crispy sweet potato rounds, cheese curds, house pan gravy, scallions

caprese flatbread • 15 GF

grilled chicken breast, pesto spread, mozzarella cheese, heirloom tomato bruschetta, fresh arugula & basil, balsamic glaze

brewer's flatbread • 15 GF

prosciutto, salami, smoked gruyere cheese, arugula, pickled red onions, garlic aioli

chicken kale orzo soup • cup 5.5 | bowl 7

chowder bisque • cup 7.5 | bowl 9 GF

New England clam chowder meets lobster bisque

baked onion soup • 8 GF

vegetable base, rustic gluten-free croutons, baked provolone & gruyere cheeses

local beef & bean chili • 11 GF

locally raised grass-fed black angus beef root vegetables, beans, roasted tomato base topped with shredded cheddar jack cheese, grilled crostini

kale, seed & green • 12 GF

julienne carrots, root vegetables, brussels sprouts, rustic kale, avocado, edamame, sesame seeds, crispy rice noodles, citrus ginger vinaigrette

field, coop & sty • 14 GF

arugula & baby kale, sweet potato rounds, bacon lardons, crumbled cashews, shredded gouda, shallot vinaigrette topped with a hard boiled egg

northern woods • 13 GF

rustic greens, toasted pecans, sliced apple, dried figs, crumbled goat cheese, honey vinaigrette

sorta caesar • 13 GF

romaine heart, heirloom tomatoes, mozzarella burrata, rustic gluten-free croutons, white balsamic caesar dressing

salad toppers

sesame seared ahi tuna +7 sautéed chicken breast +5
grilled atlantic salmon +7 grilled shrimp skewer +6
grilled flanked sirloin steak +8

poke buddha bowl • 17 GF

sesame ponzu glazed raw ahi tuna, avocado, cucumber carrots, edamame seaweed salad, crispy rice noodles

@tc noodle bowl • 16 GF

sautéed rice noodles, julienne vegetables, scallions, crumbled cashews, sesame oil, spicy thai chili sauce
Toss with chicken or sautéed shrimp ADD 6

roasted vegetable bowl • 16 GF

asparagus, sweet potato, carrots, squash, chick peas, quinoa, herb vegetable broth, red pepper coulis

truffled mac & cheese • 16

pipette pasta, truffle, garlic & herb seasoning, cornbread crumb crust, smoked gouda cheese sauce
WITH pulled duck confit ADD 6 WITH picked lobster ADD 12

pollo loco tacos • 15 GF w /corn tortilla

chipotle pulled chicken, cheddar jack cheese, sriracha aioli, spicy julienne slaw, shredded lettuce, avocado, pico de gallo

tacos aragosta • 21 GF w /corn tortilla

picked lobster, roasted corn & edamame succotash, avocado, old bay remoulade, shredded lettuce, pico de gallo

corner crispy cod • 21

asiago panko crusted cod, sautéed capers & kale yucca fries, citrus garlic & herb chardonnay sauce

sirloin strip steak poutine • 24 GF

grilled & flanked over french fries, drizzled with house pan gravy with cheese curds

stuffed chicken soiree • 23 GF

rosemary citrus marinated airline chicken, prosciutto, mystic cheese & kale stuffing
rosemary fingerling potatoes, roasted squash

seared salmon succotash • 23 GF

citrus & spice seared salmon, saffron risotto, roasted corn & edamame succotash, red pepper coulis

shrimp & lobster sauté • 28

pipette pasta, asparagus, shallots, roasted heirloom tomato, garlic herb broth

chef's cut of the day • MP GF

served with roasted rosemary fingerling potatoes, grilled asparagus, house steak sauce

the roost • 14

house made ground chicken burger, white cheddar cheese, bacon, bbq sauce, lettuce, tomato, brioche bun

the local • 18

locally raised grass-fed beef burger, citrus rustic greens, Arethusa blue cheese, garlic aioli, brioche bun

pub burger • 12

grilled black angus beef, lettuce, tomato, brioche bun

burger toppings

white cheddar, chipotle cheddar +1 ea
gorgonzola cheese, crispy bacon, caramelized onions, sautéed mushrooms +1.5 ea
sliced avocado +2
bibb lettuce bun +1.5 gluten-free bun +3

sides GF

seasoned french fries 4.5
sweet potato rounds 5.5
mole spiced yucca fries 5.5
house rustic cole slaw 2.5