

## ye olde pretzel knots • 8

house made sea salted pretzels, beer cheese sauce

## 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

## 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

## 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, Arrethusa 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  
bibb lettuce bun +1.5 gluten-free bun +3

## 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

## 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 codwich • 14

crispy cod filet, house cole slaw, rustic romaine,  
pickled red onion, old bay remoulade, brioche bun

## turducken sandwich • 14

roast turkey & pan gravy, manchego cheese,  
pulled duck confit, fig tamenade, arugula,  
pulled chicken, pretzel bun

## roasted turkey b.l.t. • 12

roasted turkey, crispy bacon, rustic romaine,  
sliced tomato, guacamole, multigrain toast

## kings landing • 14

grilled pastrami, red dragon spicy mustard cheese,  
caramelized onions, honey mustard, pretzel bun

## connecticut grilled cheese • 12

melted mystic cheese, white cheddar & provolone  
sliced tomato, crispy bacon, multigrain toast

## 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

### sides GF

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