



## NEWTOWN RESTAURANT WEEK

**NEW ENGLAND CLAM CHOWDER** local clams | applewood bacon 8/12

**BUTTERNUT + APPLE BISQUE** Craft maple mascarpone 8/12

**KALE + ROMAINE CAESAR** shaved parmesan | cornbread crouton 8/11

**BEET + BURRATA** red + golden beets | aged balsamic [v] [gf] 15

**HARVEST SALAD** butternut squash | organic baby kale | cranberries | pepitas | feta 15

**ESCARGOT** garlic herbed butter | pancetta | puff pastry 12

**CRAB CAKE** garlic aioli 15

**CALAMARI** local calamari | togarashi aioli 12

**TARTE FLAMBÉE** sautéed onion | crème fraiche | prosciutto 14

**ARGENTINE BEEF EMPANADAS** baked | chimichurri 10

**FRIED CHICKEN** sweet potato mash | braised greens 18

**VOUVRAY, Monmousseau, France** 10

**SCALLOP** butternut + crab risotto | crispy leek | tomato butter 32

**CÔTES DU RHÔNE BLANC, Esprit Barville Brotte, France** 10

**SALMON** ♦ Craft maple bourbon glaze | roasted root vegetables 24

**PINOT NOIR RESERVE, Angeline, Mendocino, California** 11

**SHORT RIB** potato/parsnip puree | heirloom carrots | shaved brussels 28

**MENCIA, Avanthia Cuvee de O, Spain** 11

**NEWYORK STRIP** ♦ herbed fingerlings | roasted root vegetable 26

**NEBBIOLO D'ALBA, Rocca Giovanni, Piedmont, Italy** 11

**LAMB BURGER** ♦ mint tzatziki | brioche bun | Greek salad 17

**CÔTES DU RHÔNE, Arnoux, France** 10

[gf] gluten free [v] vegetarian

20% gratuity will be added for parties 6 or more

\$2.50 split plate charge | Maximum of 3 credit cards per table, please

♦ Thoroughly cooking meats, poultry, seafood, shellfish, or eggs  
reduces the risk of foodborne illness



# BRUNCH

SERVED UNTIL 3PM

## SIGNATURE

<b>CHICKEN AND WAFFLES</b>	15
<i>Bourbon hazelnut maple syrup, mixed fruit</i>	
<b>THAI EGGS BENEDICT ♦</b>	16
<i>Buttermilk biscuits, chili grilled shrimp, house made Thai-style hollandaise, home fries</i>	
<b>SHRIMP AND GRITS (gf)</b>	15
<i>Cheesy grits, eggs to order</i>	
<b>HUEVOS RANCHEROS ♦(gf)</b>	12
<i>Black and pink pinto beans, avocado, house-made tomatillo salsa, corn tortillas, 2 fried eggs</i>	
<b>BANANAS FOSTER FRENCH TOAST</b>	12
<i>Grilled bananas, Challah French toast, fresh fruit</i>	

## TRADITIONAL

<b>BISCUITS AND GRAVY</b>	12
<i>Crumbled Italian sausage Add fried eggs (2) +3</i>	
<b>GARDEN VEGETABLE FRITTATA</b>	12
<i>Spinach, peppers, onion, feta cheese, home fries</i>	
<b>BACON FRITTATA</b>	12
<i>Applewood smoke bacon, onion, cheddar, Cajun spice, home fries</i>	
<b>CORNED BEEF HASH ♦</b>	15
<i>Potato, onion, peppers, two eggs any style, buttermilk biscuit, hollandaise</i>	

## SIDES

<b>HOME FRIES</b>	3
<b>2 EGGS</b>	3
<b>BACON OR SAUSAGE</b>	4

*Champagne Libations*

<b>NOUVEAU MONDE BELLINI</b>	9
<i>Organic peach liqueur, peach nectar</i>	
<b>L'FLEUR DU ROSE</b>	9
<i>Organic rose liqueur</i>	
<b>KIR ROYALE</b>	9
<i>Cassis liqueur</i>	
<b>MIMOSA</b>	8
<i>Orange juice</i>	
<b>BUBBLY CAPE COD</b>	8
<i>Cranberry</i>	
<b>PINK BUBBLY GREYHOUND</b>	8
<i>Pink grapefruit</i>	

## OTHER BEVERAGES

<b>BLOODY MARY</b>	8
<i>Classic or Sriracha</i>	
<b>FRENCH PRESS COFFEE</b>	4/8/16
<i>Shearwater organic coffee, for one, two, or table. Your choice of Nouveau Monde blend or Swiss-method decaf.</i>	
<b>BLACK OR GREEN TEA</b>	3
<b>CAFFEINE-FREE TISANE</b>	3
<b>YUNNAN GOLD NEEDLE TEA</b>	5
<b>SOFT DRINKS</b>	3
<i>Coke, Diet Coke, Sprite, ginger ale</i>	
<b>FRUIT JUICE</b>	4
<i>Orange, cranberry, pink grapefruit</i>	

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