



..... TO START

- GRILLED NJ ASPARAGUS soft egg | sriracha hollandaise | speck prosciutto | parmesan 10
- DUCK FAT WINGS *kindly choose* cola BBQ | creamy parmesan | not-so-hot | peanut sauce 12
- PORK BELLY raspberry wasabi panna cotta | spiced cashew | soy glazed onion | pickled ramps 11
- LOCAL OYSTERS* 🍯 beet cocktail sauce | sweet & sour cucumber 2½ ea
- CRISPY RI CALAMARI cubanello peppers | sesame | lime aioli 11
- SMOKED SALMON TARTINE sour cream | toast | dill | radish | cucumber | egg | red onion 11
- PHILLY 'SANGWICHES' house made cheese whiz | caramelized onions 12
- ARTISAN CHEESE BOARD Grafton cheddar-VT | Bloomsday- Cato Corner Farm- CT | Black Ledge Blue- Cato Corner Farm-CT | local honey | cranberry compote 14

add soppressata 2 | speck prosciutto 4 | truffled wild boar salami 3

SALADS

- GREEN GODDESS romaine | cornbread crumbs | jalapeño | piccalilli | herb dressing 8
- KALE beets | goat cheese | balsamic dressing | pumpkin seeds 8
- SPINACH bleu cheese | saffron poached pear | candied pecan | preserved lemon vinaigrette 8
- BABY ARUGULA ricotta salata | black olive crumbs | lemon | truffle oil | bread crumbs 8
- FIELD GREENS shaved radish | cucumber | semolina croutons | Italian vinaigrette 7
- CAESAR romaine | garlic croutons | parmesan yogurt dressing 8
- SHAVED CABBAGE marinated artichoke | basil | alicci aioli | lemon 8

SOUP

Our chicken stock |
vegetables | parmesan |
picked rotisserie chicken |
ditalini noodles 6

W/ Picked Rotisserie *or* Grilled *or* Crispy Chicken 6 | Broad Brook Meatballs 6
Grilled Salmon* 9 | Wild Shrimp 8

ROTISSERIE

- locally sourced | organic | free range |
brined | spit roasted | served w/ potato roll
kindly choose
salsa verde | creamy parmesan | not-so-hot |
peanut sauce | cola BBQ
- CHEF'S PLATE ½ rotisserie | pâté |
crackl'n | confit | pistachio 18
- LAZY ½ rotisserie 14
- WHOLE CHICKEN 19
- HALF CHICKEN 10

SIDES

- TWICE BAKED POTATO local ramps | cheddar cheese |
chive sour cream 6
- TRUFFLED MAC 'N CHEESE parmesan | chives 8
- CHEESY BREAD aged provolone | roasted garlic butter 5
- BROCCOLI lemon | caper | garlic mascarpone 5
- PARMESAN POLENTA pea purée | mint 6
- WILTED SPINACH & CABBAGE toasted garlic | shallot 5
- SPRING PEAS lamb bacon | garlic butter 6
- CARROTS rosemary honey butter | bee pollen 5

MAIN PLATES

- WILD SALMON* coconut curry broth | couscous | cubanello | broccoli | sunburst squash |
sunflower seeds 23
- LOCAL BANATKA WHEAT CAVATELLI lamb ragu | peas | mint | parmesan | basil 22
- PRIME RIBEYE* twice baked potato | grilled asparagus | salsa verde | crispy lemon 29
- SEAFOOD RISOTTO wild shrimp | corn meal battered clams | peas |
lemon herbed mascarpone 24
- BROADBROOK MEATBALL & BUCATINI Little Italy sugo | ricotta salata | basil pesto 18
- PORK TENDERLOIN* white bean ragu | crispy pork belly | maitake mushroom | pea purée 23
- CURRIED CHICKEN POT PIE root vegetables | coconut milk | ground pistachios 17
- GNOCCHI 'SUPREME' shishito | red onion | sausage cream | smoked mozz | crispy mushroom 22

**Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness*

Please inform your server of any food allergies or restrictions so we can better accommodate