

SNACKS

Bar Nuts almonds, rosemary, orange, prosciutto, sea salt	7
Jumbo Pretzels spicy maple mustard, warm beer cheese dip	15
Fried Artichokes gentle curry mayo	10
House Pub Cheese Spread crackers, market vegetables, pickles	13
CT Signature Chicken Wings addictive dry rub with smoked blue cheese dressing	13
Traditional Wings brown butter chili with smoked blue cheese dressing	13
Crab Bake jumbo lump crab, taleggio, creamed spinach, King's Hawaiian bread	17
Charcuterie today's selection of Midwest salami and house specialties	3 for 15 / 5 for 18
Cheese local and artisan, seasonal mostarda, pickles and crisps	16
Open Faced Toast	
... crushed avocado, lemon, shaved radish, hot pepper	10
... rotisserie chicken, bacon, avocado, lettuce, tomato, smoked "ranch"	10

FROM THE GARDEN

Spring Pea and Edamame Soup edamame with lemon curd	8
Grilled Asparagus Salad perfect egg, shaved asparagus, green goddess dressing	13
Beets arugula, stracciatella, kumquats, hazelnut vinaigrette	11
Little Gems "Greek Town" style whipped feta, cucumber, tomato, olives, oregano	12
Bacon & Egg Salad PBO croutons, smoked pork belly, creole vinaigrette, soft egg, herb dressing	14

TAP FARE

Hopped Up Mussels cherry tomatoes, charred leeks, n'duja, bacon, fresh herbs	19
Fish & Chips tap batter, crushed peas, malt vinegar tartar sauce	20
Tap Burger "American Gruyère", sneaky sauce, LTO, bread and butter pickles add Nueske's thick cut bacon or a farm egg +1 served with tap potato chips or mixed salad substitute fries and gravy +2	20
Porchetta chimichurri, roasted garlic mayo, cracklings – you're welcome! served with tap potato chips or mixed salad substitute fries and gravy +2	16
Baby Back Ribs herb roasted fingerlings, cabbage slaw, CT BBQ sauce	half 24 / full 32

SUBSTANTIAL

Lobster Carbonara bucatini pasta, a 1# lobster, local pancetta, peas	32
Pan Seared Scallops yellow pepper romesco, onion bacon jam, egg yolk, herb quinoa	29
Rotisserie Chicken mashed potatoes, pan drippings, spring vegetables	22
Maple Brandy Pork Belly burnt mushroom risotto, English peas, bitter greens, blackberry jus	24
Lamb roasted lamb rack, eggplant, millet seed tabbouleh, spiced yogurt, lamb jus	34
Stout Braised Smoked Short Rib fresh horseradish grits, roasted turnips, pickled vegetables and baby kale	28

OFF THE BLOCK steaks served a la carte with grilled ramp compound butter

CAB Skirt Steak 8oz Black Angus Certified	24
New York Strip 10oz center cut	34

EXTRAS

Charred Broccoli umami bomb vinaigrette	8
Barbeque Cauliflower preserved lemon, green olive, pecorino, golden raisins	8
Shishito Peppers miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
Brussels crispy kale, chili vinaigrette, parmesan, chicharrones	8
Burnt Mushroom Risotto wild mushrooms, fragrant mushroom broth, aged parmesan	10
Loaded Fingerling Potatoes sour cream, cheddar cheese, bacon, scallions	9

A 19% service charge will be added to parties of six or more guests.
There is a maximum of six separate checks per table.
Consuming raw or undercooked meats, seafood, shellfish or eggs
may increase your risk of foodborne illness.

