

SNACKS

Bar Nuts almonds, rosemary, orange, sea salt	7
Jumbo Pretzels spicy maple mustard, warm beer cheese dip	15
Fried Artichokes curry aioli	10
House Pub Cheese Spread crackers, market vegetables, pickles	13
CT Wings signature dry rub, smoked blue cheese dressing	13
Traditional Wings fresno chili sauce, smoked blue cheese dressing	13
Crab Fritters beer battered, CT crab sauce, shaved Fresno chilies, jalapenos, baby arugula, shaved brussel sprout	21
Charcuterie today's selection of Midwest salami and house specialties	3 for 15 / 5 for 18
Cheese local cheeses, seasonal mostarda, pickles, crisps	16
Open Faced Toast	
... crushed avocado, lemon, shaved radish, hot pepper	10
... rotisserie chicken, bacon, avocado, lettuce, tomato, ranch	10

FROM THE GARDEN

Spring Pea and Edamame Soup lemon curd, pea tendrils	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, cured tomatoes, olives, oregano	12
Bacon & Egg Salad POB croutons, smoked pork belly, creole vinaigrette, soft egg, herb dressing	14
Grilled Market Vegetables sesame vinaigrette, lemon ricotta, seasonal vegetables	13

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	20
add Nueske's thick cut bacon or a farm egg +1	
served with Tap potato chips or mixed salad substitute fries and gravy +2	
Porchetta chimichurri, roasted garlic mayo, cracklings – you're welcome!	16
served with Tap potato chips or mixed salad substitute fries and gravy +2	
Baby Back Ribs herb roasted fingerlings, cabbage slaw, CT BBQ sauce	half 24 / full 32

SUBSTANTIAL

Lobster Carbonara bucatini pasta, 1# lobster, local pancetta, peas	32
Pan Seared Scallops yellow pepper romesco, onion bacon jam, 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, 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
Shishito Peppers miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
Brussels 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.

