## Salads

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>GF VEG Details</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pear &amp; Endive Salad</td>
<td>GF VEG poached pear, endive, goat cheese, walnuts, pomegranate seed, muddled port wine vinaigrette 10</td>
<td></td>
</tr>
<tr>
<td>Caesar†</td>
<td>baby romaine leaves, baguette crisps, parmigiano reggiano, cracked pepper 10</td>
<td></td>
</tr>
<tr>
<td>Roasted Beet Salad GF VEG</td>
<td>cara cara orange, red onion, hazelnuts, bleu cheese, watercress, blood orange-hibiscus vinaigrette 11</td>
<td></td>
</tr>
<tr>
<td>Tricolore Salad GF VEG</td>
<td>arcadian organic greens, red onion, carrot, radish, lemon-balsamic vinaigrette 9</td>
<td></td>
</tr>
<tr>
<td>Southwest Wedge GF</td>
<td>baby romaine, black beans, pico de gallo, rancho, bacon lardons, queso fresco, radish, tasso crisps 10</td>
<td></td>
</tr>
</tbody>
</table>

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## Additions
- Choice of pommes frites, mixed greens, cole slaw or broccoli salad.

## Appetizers

<table>
<thead>
<tr>
<th>Appetizer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocado Toast VEG</td>
<td>new york rye toast, avocado, tomato, cucumber, pickled onion, mixed greens, two farm eggs 16</td>
</tr>
<tr>
<td>Charlie Burger</td>
<td>grilled custom beef blend, quebec cheddar, tomato jam, bacon, arcadian greens, brioche bun, dill pickle 18</td>
</tr>
<tr>
<td>Le French Dip</td>
<td>roasted prime rib, caramelized cheddar, fontina cheese, sherryed au jus 18</td>
</tr>
</tbody>
</table>

## Entrées

<table>
<thead>
<tr>
<th>Entrée Name</th>
<th>GF Details</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Catch of the Day</td>
<td>seasonally changing preparation MKT</td>
<td></td>
</tr>
<tr>
<td>Organic Salmon GF</td>
<td>japanese citrus glaze, red quinoa, baby spinach, butternut squash puree, house ponzu, sichuan oil</td>
<td></td>
</tr>
<tr>
<td>Steak Frites GF</td>
<td>prime sirloin bavette, roasted garlic marinade, organic greens, pommes frites, ají verde sauce 34</td>
<td></td>
</tr>
<tr>
<td>Double Rib Pork Chop GF</td>
<td>smoked cheddar-sweet corn grits, sweet &amp; sour braised kale, tasso ham gastrique 29</td>
<td></td>
</tr>
<tr>
<td>Butter Poached Cod</td>
<td>toasted orzo, mascarpone, black truffle, seacoast farm mushrooms, english peas, red onion jam 31</td>
<td></td>
</tr>
<tr>
<td>Pasta al Forno</td>
<td>potato gnocchi, homemade sausage, english peas, tomato cream sauce, cast iron baked 26</td>
<td></td>
</tr>
<tr>
<td>Shrimp Fra Diavolo</td>
<td>seared white gulf shrimp, “a la minute” seasoned tomato sauce, chablis, fresh linguine pasta, fine herb mix 29</td>
<td></td>
</tr>
<tr>
<td>Lentil &amp; Vegetable “Cassoulet” VEG GF</td>
<td>black beluga lentils, root vegetable sofrito, winter squash, coconut milk, tandoori spice, pomegranate seeds 20</td>
<td></td>
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</tbody>
</table>

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## Sides

<table>
<thead>
<tr>
<th>Side Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GF pasta +3</td>
<td></td>
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<tr>
<td>GF rolls +3</td>
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</tbody>
</table>

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**Notes:**
- Indicates items that are gluten-free
- Indicates items that are vegetarian
- These items are gluten free if ordered without bread accompaniment

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## Sunday

<table>
<thead>
<tr>
<th>Sunday Feat.</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup du Jour cup or bowl 6/9</td>
<td></td>
</tr>
<tr>
<td>GF</td>
<td>7</td>
</tr>
<tr>
<td>Crispy R.I. Calamari GF creole spice blend, banana peppers, baton rouge aioli 14</td>
<td></td>
</tr>
<tr>
<td>Pork Belly Confit GF cured, smoked, slow cooked pork belly, cider gastrique, “candied” apple, root vegetable puree, shaved fennel salad 12</td>
<td></td>
</tr>
<tr>
<td>North Atlantic Oysters GF ginger-citrus mignonette, cocktail sauce 19</td>
<td></td>
</tr>
<tr>
<td>Homemade Whipped Ricotta ** VEG wethersfield honey, pickled grapes, toasted hazelnuts, charred baguette 11</td>
<td></td>
</tr>
<tr>
<td>Seriously Deviled Eggs GF pickled long hot pepper filling, local bacon, sriracha, baby greens 10</td>
<td></td>
</tr>
<tr>
<td>1790 Charcuterie** artisan cheeses, housemade pâté, sliced meats, comichons, peppadew, quince 24</td>
<td></td>
</tr>
<tr>
<td>Poutine GF pommes frites, pulled pork shoulder, bbq’d pork jus, vermont cheese curds 13</td>
<td></td>
</tr>
<tr>
<td>Tuna Tartare GF yellowfin tuna, mango ponzu, avocado mousse, taro chips, toasted sesame nori 16</td>
<td></td>
</tr>
<tr>
<td>Shrimp &amp; Grits GF three-cheese stone ground grits, roasted gulf shrimp, sherry infused lobster sauce, chile 15</td>
<td></td>
</tr>
<tr>
<td>PEI Mussels GF sake, lemon grass, ginger, scallion, sherry vinegar, butter, crispy rice noodles 12</td>
<td></td>
</tr>
<tr>
<td>French Onion Soup caramelized onion pierogies, fontina cheese, roasted onion broth, sherry, parmigiano frico 12</td>
<td></td>
</tr>
<tr>
<td>Scotch Egg GF crispy fried, homemade breakfast sausage wrapped farm egg, dijonaise sauce, watercress 11</td>
<td></td>
</tr>
<tr>
<td>Oysters Rockefeller GF spinach-anisette mousse, roasted garlic, fennel, shallot, parmigiano reggiano 19</td>
<td></td>
</tr>
<tr>
<td>Homemade Sausage** italian fennel sausage, cubanelle peppers, pickled long hots, gigante beans, garlic, white wine butter, grilled baguette 13</td>
<td></td>
</tr>
</tbody>
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## TheCharlesCT.com

Owner, Bryce D. Hardy • Executive Chef, Tom Kaldy

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.
Mixologist, Chelsea Solkowski
Owner, Bryce D. Hardy

Brunch

The Voodoo That Yuzu
yuzu liqueur, prosecco

It’s A Bloody Buddy
long hot infused tito's vodka, house made bloody mary, pickled long hots

Smoke & A Pancake
four roses bourbon, maple, orange, thyme, smoke

Screw Drive me Crazy
orange peel & clove infused blank vodka, aperol, orange bitters, orange juice

Cocktails

Allow me to inChartreuse myself
highclere castle gin, cocci americano, green chartreuse, juniper & fig, lemon

Pear Pressure
pear vodka, pear liqueur, house juiced lemon, clove & ginger, prosecco

Suavé Agave
mezcal, cynar, passionfruit, orange peel, lime

Puttin’ on the Spritz
wild moon birch liqueur, prosecco, maple, house juiced lemon

I Don’t Practice Santagria
cabernet, velvet falernum, cranberry, basil, orange, lime

Fill in the Blank
rotating house infusion of blank vodka, lime, ginger beer (ask server for today’s infusion flavor)

Mad Apple
mad river vanilla rum, apfel, lemon, maple sugar

Walkin’ on Sunshine
johnnie walker high rye, vanilla bean, wild moon sage, montenegro, lemon, cranberry

Ancho Sunshine when shes gone
blanco tequila, yuzu, dry curacao, ancho reyes, lime, chili salt

Beast of Bourbon
high west prairie bourbon, punt e mes, orange peel, house juiced lemon, smoke

The CHARLES... in Charge!
woodford spiced cherry bitters, old forester bourbon, averna amaro, luxardo cherry

Mocktails

Mama Said Mock You Out
lyres bitter orange, opia n/a sparkling wine, orange peel, grapefruit juice, house juiced lemon

Sincerely, Sangria
house ginger clove syrup, house juiced lime, pineapple, &choice of red or white wine

Nobody’s Gonna Know
house brewed espresso, lyres n/a coffee liquor, vanilla bean

Charlotte’s Webb
hibiscus tea, orgeat, pineapple juice, house juiced lime

Giesen N/A Sauvignon Blanc
9

Opia N/A Sparkling Chardonnay
8

Fre N/A Merlot
7

The Charles CT.com

Sunday Menu

Sparkling

Cava Brut, Segura Viudas, NV
9

Brut Rosé, Bouvet-Ladubay, NV
11

*Prosecco, Gosseeneck
12

Lambrusco, Chiari, Vecchia Modena, 2019
13

White Wines

*Sauvignon Blanc, Matua, New Zealand, 2018
8

Riesling, Dr. Loosen Gray Slate, Germany, 2017
9

Chardonnay, Lincourt, “Steel”, Sta, Rita Hills, 2018
10

Pinot Grigio, St. Michael-Eppan, Italy, 2019
10

Sauvignon Blanc, Frei Brothers, Russian River Valley
14

Chardonnay, Robert Talbott, Kali Hart Estate, California, 2019
14

Sancerre, Grandes Perrieres, France, 2018
18

Rosé Wines

Rosé, Whispering Angel The Palm, Aix-En-Provence
11

Sancerre Rosé, Gérard Boulay, Loire Valley, France, 2020
18

Red Wines

Tempranillo, Baron de Ley Rioja, Spain, 2017
9

Sangiovese, Vicchiomaggio San Jacopo Chianti, Italy, 2016
10

Merlot, Ghost Pines, California, 2016
12

Malbec Reserve, Piattelli, Argentina, 2018
12

Pinot Noir, Mud House, New Zealand, 2019
13

Cabernet Sauvignon, Clay Shannon, Lake County, California, 2018
14

Pinot Noir, Firesteed, Oregon Valley, 2017
15

Red Blend, Locations, CA, by Dave Phinney Cabernet Sauvignon Blend, Unshackled by Prisoner, 2018
17

*These wines are sold by the 5 glass carafe. Price will vary upon wine selection.

Guinness

Peroni

Seahag IPA

Downeast Cider

Allagash

Back East Ale

Local IPA

Local 2X IPA

x2 Rotating Draft Line

Beer

Mocktails

V-05-24-22

Owner, Bryce D. Hardy

Full Beer Menu
Scan to view online.