## SPARKLING
- **POEMA CAVA BRUT**
  - $8 per bottle, Spain NV
- **DR. FRANK "CÉLIBRE," RIESLING CREMANT**
  - $14 per bottle, Keuka Lake, Finger Lakes, NY NV
- **VALDO 1926 CUVEÉ PROSECCO**
  - $12 per bottle, Valdobbiadene, Italy NV

## WHITE
- **PRISMA SAUVIGNON BLANC**
  - $10 per bottle, Casablanca Valley, Chile 2017
- **LEFT COAST ‘THE ORCHARDS’ PINOT GRIS**
  - $10 per bottle, Willamette Valley, Oregon 2016
- **LA GALOPE CHARDONNAY**
  - $12 per bottle, Cote de Gascogne, France 2017
- **LETH GRÜNER VELTLINER**
  - $12 per bottle, Wagram, Austria 2016
- **DOMAINE LAFAGE BLANC**
  - $10 per bottle, Languedoc-Roussillon, France 2017
- **BARON DE LEY ROSADO**
  - $10 per bottle, Rioja, Spain 2018

## RED
- **FORCE OF NATURE**
  - $10 per bottle, Paso Robles, California 2014
- **VIBERTI BARBERA D’ALBA ‘LA GEMELLA’**
  - $11 per bottle, Piedmont, Italy 2016
- **TROTAMUNDOS PINOT NOIR**
  - $10 per bottle, Leyda Valley, Chile 2017
- **SECATEURS SHIRAZ BLEND**
  - $10 per bottle, Swartland, South Africa 2014
- **SOUTHERN BELLE**
  - $15 per bottle, Murcia, Spain 2017 aged in papaya van winkle barrels

## BOTTLES & CANS

### CONNECTICUT
- **BACK EAST** Porter • 6% • $6
- **BEER’D** Dogs & BoatsIPA (16oz) • 9.1% • $10
- **COUNTERWEIGHT** Headway IPA (16oz) • 6.5% • $8
- **EAST ROCK** Blackberry Gose • 4.5% • $7
- **FIREFLY HOLLOW** Local Bud IPA (16oz) • 6% • $10
- **HALF FULL** Peach Wheat Ale • 5% • $6
- **NEBCO** Sea Hag IPA • 6.2% • $6
- **NOD HILL** Gobuniny IPA (16oz) • 6.5% • $10
- **THIMBLE ISLAND** Coffee Stout • 6% • $8
- **TWO ROADS** Lil Heaven Session IPA (16oz) • 4.8% • $7

### THE OTHER 49
- **CIGAR CITY** Maduro Brown Ale • 5.5% • $6
- **CLOWN SHOES** Clementine Witbier • 5.9% • $7

## SHAKEN & STIRRED
- **BARREL AGED COCKTAIL (2-6-20)**
  - $12 Jameson Irish whiskey, grind coffee liqueur, don ciccio nocino walnut liqueur served in a vintage teacup over two mini cubes
- **OHIT B MATUR ED H AN N ATAN**
  - $11 Jim Beam white label, cinzano sweet vermouth, fee brother’s whiskey bitters & luxardo cherry drizzle stirred & served up in a coupe w/ luxardo cherry
- **SOLID OAK** (early spring edition)
  - $13 Knob Creek rye barrel pick, Lustau Vermouth, nonino apertivo & scrappy’s lavender bitters stirred & served in a rocks glass over three mini cubes
- **ECLECTIC SQUARE**
  - $12 sazerac rye whiskey, darvelle freres brandy, benedictine, amara rosso blood orange amaro, oleo saccharum, lemon juice & scrappy’s orleans bitters shaken & served up in a vintage coupe
- **NATURE OF THINGS**
  - $10 Santoryi toki whiskey, green chartreuse, suze, meletti sambuca, rhum clement coconut & fee bros lemon bitter stirred and served up in vintage nick & nora glass
- **SMOKEY THE PEAR**
  - $12 Roku gin, prickly pear liqueur, lemon juice, smoked agave nectar, house made grapefruit-thyme shrub, brut champagne & peychaud’s bitters float shaken & served in a tulip glass over chopped ice
- **THE GARDEN**
  - $13 Gray whale gin, rhum clement coconut, tempus fugit banana, anila powder, ginger beer, lime juice, cucumber & mint bitter shaken & served over chopped ice in wine glass
- **SPANISH DOVE**
  - $12 El Jimador reposado tequila, xicarux mezcal, lime juice, basil infused agave nectar, giffard grapefruit rose liqueur & activated charcoal sea salt rimmer shaken & served in a rocks glass over three mini cubes
- **SPA PASS**
  - $11 Hornitos tequila, Gran classic, cointreau noir, lemon juice, lagunitas hop water, agave & hopped grapefruit bitters shaken & served over chopped ice in collins glass
- **TEMPLE OF DOOM**
  - $14 Awa cachaca prata, real meccoy 3 year silver rum, bitter truth apricot, house made falernum syrup, gooseberry syrup, lime juice, grenadine & jerry Thomas bitters shaken & served over chopped ice in tiki mug
- **MARKET SPECIAL**
  - $10 Absolut elyx vodka w/ seasonal fresh citrus & herbs (ask your server) shaken & served in a mason jar over chopped ice

## SOFT DRINKS, COFFEE & TEA
- **FOXON PARK SODA**
  - $2.75 ginger ale | kola | diet | lemon-lime
- **SAN PELLEGRINO (750mL)**
  - $5 sparkling water
- **ONE WORLD ROASTERS COFFEE**
  - $3 regular (east haven, ct)
SNACKS

PORTOBELLO FRIES (seacoast mushrooms - mystic, ct) seasoned bread crumbs, truffle arugula aioli $9

ARANCINI roasted broccoli & cheddar risotto balls, mornay smear $8

SEASONAL SOUP chef’s selection of local ingredients, changes daily $7

CITYSEED MARKET VEGGIES local ingredients, changes daily $7

HERBIVOIRE TEMPURA locally sourced vegetables, battered & fried, sweet chili dipping sauce $8

HUMMUS whipped chickpeas, fire-roasted red bell pepper, rice crackers & crispy garlic $7

PRETZEL NUGS warm, soft and crispy pretzel bites tossed in a honey mustard glaze $10

BAR NUTS everything bagel seasoning $6

SMALL

BAO asian bbq pork, house made kimchi, house made pickles, sriracha aioli & seaweed salad served on a steamed bun $14

HARVEST SALAD satur farms baby arugula, clementine segments, dried cranberries, smoked sunflower seeds, goat cheese & muddy roots sun shoots, burnt caramel & shallot vinaigrette $12 w/ sautéed shrimp $20

OHTB CAESAR house made caesar dressing, baby kale & truffle-parmesan croutons $10 w/ sautéed shrimp $18

DUCk CArPACCIO smoked bella duck breast, shaved fennel, toasted pecans, raisins w/ roasted shallot & basil vinaigrette $16

STeak tArtAre grass-fed tenderloin, capers, sugar maple farms horseradish & black truffle oil, topped w/ a bella bella farms quail egg & house made chips $15

MEDIUM

WHite FiSH SPReAd smoked filet of sole, red onions, capers & egg w/ toasted ciabatta $16

P.E.I. MUSSeLS choice of broth – curry & lemongrass or garlic & white wine $16

MAC & CHEESe blue, cheddar, mozzarella, parmesan, breadcrumbs & crispy bacon $12

MUETBALLS five balls pan roasted to order w/ parmesan & pomodoro sauce $14

RiSOTTo (seacoast mushrooms | mystic, ct) english peas, grated parmesan & roasted butternut squash $18

BRAISED SHORT RIB over warm truffle cous cous, roasted vegetable medley & english peas $22

LARGE

HOuSe MADE RiCOTTA GNOCCHi chef’s selection of local ingredients; changes daily $22

LAMb half rack of new zealand lamb seared & sliced over a warm white truffle chili polenta w/ cherry wine gastrique $24

BoAT TO Table fresh catch of the day, chef’s selection of local ingredients, changes daily MP

PiNELAND FARMs BuRGER (new gloucester, maine) two hand pressed patties on a brioche bun, whiskey cheddar, sweet onion relish & oak haven sauce w/ house made potato chips or house salad $18 w/ bacon $20

CHEF’S CUT specialty cut of beef or pork served w/ chef’s selection of sides MP

OAK BOARDs

ONE $9 | THREE $25 | SIX $45
any combination served w/ pickled veggies, toasted bread, artisanal jam & mustard

CHEESE

CAHILL’S (ireland) full bodied, rich & tangy cheddar made w/ guinness porter & aged for nine months

ARETHUSA BLUE (litchfield, ct) chocolaty & Toasty, sweet yet pleasantly salty, firm yet creamy (voted best in the world)

PURPLE HAZE house blended goat cheese w/ fennel & lavender

CHARCUTERIE

WALDEN HILL (ct) spicy & sweet soppressata salami from local acorn-finished pork

OAK HAVEN PATE smoked atlantic salmon

CULINARY SELECTION seasonal choice of charcuterie chosen by our culinary team

menu items are prepared “as ready” we do not course out meals. sharing is encouraged w/all plates