

Authenticity is our Goal



HOURS

11:30 - 9pm Tu-Sat

11:30 - 6pm Sun

1388 E MAIN ST

203-440-1600

SCRATCH KITCHEN | DRY AGING | HAND MADE PASTA | BOURBON BAR | WINE CELLAR

APPETIZERS

JUMBO LUMP CRABCAKE \$18  
Roasted Corn Salsa & Garlic Aioli

BARBECUE EGGROLLS \$15  
Chicken, Peppers, Mash Potatoes,  
Mac & Cheese, Ranch

PAN SEARED SCALLOPS GF \$21  
Green Chili Oil & Bistro Salad

WHIPPED RICOTTA \$14  
Smokey Tomato Marmalade, Everything  
Spice & Grilled Focaccia

CANDIED BACON  
BURNT ENDS GF \$13  
Bourbon Maple Glaze & Snipped Chives

TEXAS CHILI \$12  
Sour Cream, Jalepenos & Cheddar

PAN ROASTED  
BRUSSEL SPROUTS \$12  
Bacon Vinaigrette & Dry Aged Beef Tallow Aioli

WINGS 6|12 PCS \$11 | \$20  
Marinated, Smoked, Then Deep Fried, Tossed In Sauce  
Of Your Choice +1.50 FOR ALL FLATS/DRUMS

CHICKEN BITES 6|12 PCS  
\$8 | \$12  
Marinated, Deep Fried, Tossed In A Sauce Of Your Choice

SHRIMP 8 PCS \$12  
Marinated, Deep Fried, Tossed In A Sauce Of Your Choice

SAUCES

ALABAMA | CAJUN DRY RUB | BUFFALO  
HONEY SWEET CHILI | BBQ  
MAPLE BOURBON

ONLY ONE FLAVOR PER PORTION

SALADS

ALL DRESSINGS ARE HOUSE-MADE  
ADD CHICKEN \$8 | SALMON \$10 | 8OZ NY STRIP \$15| SCALLOPS \$15

GARDEN GF \$8 WEDGE \$15  
Balsamic Dressing, Baby Greens,  
With Our Famous Cucumber  
Slaw, Cherry Tomatoes  
Iceberg Lettuce, Blue Cheese  
Dressing, Cherry Tomatos, Crispy  
Shallots & Bacon Lardons

CAESAR \$12 BEET & ARUGULA \$14  
Caesar Dressing, Baby Gem  
Romaine, Shaved Parmesan,  
Brioche Breadcrumbs  
Roasted Beets, Beet Jam,  
Whipped Ricotta, Bacon  
Vinaigrette & Toasted Farro

HANDHELDS

SERVED WITH HOUSE CHIPS AND A PICKLE  
ADD BACON | \$3, SUB SWEET POTATO, CAJUN, OR TRUFFLE PARM FRIES | \$2

BRISKET MELT \$18  
Texas Toast, Cheddar, Sweet Onion Marmalade

MARINATED STEAK \$20  
Sliced NY Strip on Focaccia with Grilled Mushrooms  
& Onions, Dry Aged Beef Tallow Aioli

ROASTED CHICKEN SANDWICH \$16  
Smokey Tomato Marmalade, Swiss & Arugula on Focaccia

SMOKEHOUSE SANDWICH  
Pulled Pork \$14 | Pulled Chicken \$15 | Brisket \$17

BURGERS

HAND PACKED, HOUSE-GROUND BLEND OF CHUCK & BRISKET  
ON A BRIOCHE BUN WITH FRIES AND A PICKLE. ADD BACON | \$3,  
SUB SWEET POTATO, CAJUN, OR TRUFFLE PARM FRIES | \$2

CLASSIC\* \$17  
American Cheese, Lettuce, Tomato, Chopped Onions, Fancy Sauce

SMOKEHOUSE\* \$18  
Vermont Cheddar, Onion Strings, BBQ Sauce

CAJUN BACON BLUE\* \$18  
Cajun Seasoning, Crumbled Blue Cheese, Bacon

PASTAS

ALL PASTAS ARE MADE BY HAND FRESH IN HOUSE  
ADD CHICKEN \$8 | SALMON \$10 | 8OZ NY STRIP \$15| SCALLOPS \$15

PACCHERI ALA VODKA \$17  
Classic Vodka Cream Sauce

SPINACH & RICOTTA GNOCCHI \$21  
Lemon Butter Pasta, Cherry Tomato,  
Arugula & Brioche Breadcrumbs

BUCCATINI \$22  
Bacon, Spinach, Roasted Red Pepper Cream  
Sauce, Parmesan, & Crispy Shallots

FETTUCINI BOLOGNESE \$26  
Blend of Brisket, Pork, & Bacon in a Rich Red  
Wine Tomato Sauce. Topped with Parmesan  
Crisps and Basil Whipped Ricotta

BEET & RICOTTA RAVIOLO \$33  
Smoked Duck Thigh, Apple and Shallot Confit, Salt  
Roasted Beet, Lemon Whipped Ricotta & Beet Puree

ENTREES

FRIED CHICKEN \$24  
Garlic Mash, Jalapeno Apple Coleslaw, Honey

TAINO MAC & CHEESE \$18  
Pulled Pork, Onion Strings, Bbq Sauce

MAPLE BOURBON  
GLAZED CHICKEN GF \$22  
Garlic Mashed Potato & Roasted Brussel Sprout

CRISPY SKIN SALMON GF \$28  
Roasted Corn Salsa, White Bean Puree & Lemon Buerre Blanc

SCALLOPS A LA PLANCHA \$32  
Roasted Farro Rissotto, Blistered Tomato & Kalamata  
Olive Relish, Charred lemon Vinaigrette

\*Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server about any allergies.

C H O P H O U S E			S M O K E H O U S E		
SERVED WITH GARLIC MASHED POTATOES			CHOOSE TWO SIDES   ADD CORNBREAD \$2		
FILET MIGNON*	GF	\$55	BRISKET	GF	\$23
8oz Tenderloin			Sliced Lean\Fatty		
PRIME DRY AGED RIB EYE*	GF	\$65	PULLED PORK	GF	\$19
16oz Dry Aged In House A Minimum Of 21 Days, Our Dry Aging Room Is Viewable From The Dining Room			Hand Pulled		
STEAK FRITES*	GF	\$28	SMOKED CHICKEN	GF	\$20
8oz Ny Strip, Sliced, Chimmi Churi, Truffle Fries			Bone In Or Pulled		
WAGYU NY STRIP	GF	\$50	BABY BACK RIBS	GF	
10oz, 100% Grassfed Wagyu Beef from New Zealand			HALF \$25   FULL \$35		
			Sweet & Spicy		

S I D E S		
(FOR YOU \$5   SHAREABLE \$10)		
GARLIC MASHED POTATOES	GF	
MAC & CHEESE		
BAKED BEANS	GF °	
COLLARD GREENS	GF °	
CHEESY CREAM CORN		
TALLOW ROASTED BRUSSEL SPROUTS	GF	
JALAPENO APPLE COLESLAW	GF	
POTATO SALAD	GF	
CREAMED SPINACH (+1)		
CORNBREAD		
LEMON ROASTED ASPARAGUS	GF	
° CONTAINS PORK		

C R A F T C O C K T A I L S			H O U S E W I N E		
GLOWING EMBER		\$13	RED	GLASS   BOTTLE	
Gin, blood orange liquor, fresh lemon juice, hellfire bitters			PORTILLO PINOT NOIR	2021 Argentina	\$9   \$35
Fire has always been a part of this restaurant, two major fires ripped through the building, one in the 60's and one in the 80's. In the main bar if you look up on one of the walls one of the original beams that was burned is still in place.			CHERRY PIE PINOT NOIR		\$12   \$42
			2019 California		
EUPHORIC MARGARITA		\$14	CABRINI 2021 MALBEC		\$9   \$35
Tequilla, cucumber & cilantro, jalapeno tincture			2021 Argentina		
Inspired by the Taino Pepper Pot Soup, this margarita will give your head and tongue a buzz! Did you know consumption of spicy food & drinks releases endorphins and dopamine which creates euphoria!			PORTILLO CABERNET	2021 Argentina	\$9   \$35
			OBERON CABERNET	2019 Napa, CA	\$12   \$42
			AUSTIN CABERNET	2021 Paso Robles, CA	\$14   \$50
COHOBIA JUICE		\$14	CAYMUS VINEYARD, CONUNDRUM RED BLEND	2021 Paso Robles, CA	\$9   \$35
Rum, Midori, falernum, ginger, orgeat (almonds), egg white			GRAHM'S TAWNY 10YR PORT		\$14   NA
Cohoba powder was used in the Caribbean and South America to communicate with the gods. Our version of this hallucinogen won't send you the spirit world, but it is a fantastic rum drink that will have you day dreaming of la isla bonita.			Portugal		
1968 THE RED GARTER		13	WHITE		
Vodka, rosemary, hibiscus, lemon, vanilla, egg white			PORTILLO CHARDONNAY		\$9   \$35
The Red Garter was a former restaurant at this location.. Men and women dressed to the nine's ordering \$10 steaks back in the 1960's...			2022 Argentina		
SLEEPY IRISHMEN		\$13	MARTIN RAY CHARDONNAY		\$11   \$40
Vodka, Guinness syrup, espresso			2019 Sonoma, CA		
Our bar manager, using her great wit and magical abilities has whipped up a Guinness Martini with espresso to purrrrr you all to sleep			IL CALVALIER PINOT GRIGIO		\$9   \$35
			2020 Friuli, Italy		
YE FASHION OF OLE		\$15	WENTE RIVERBANK RIESLING		\$9   \$35
Brisket fat washed Bourbon, Demerara, Angostura bitters, smoke			2020 Monterey, CA		
In the year 1895 the first old fashion recipe is published. In 1896 parishioners arrived on horseback at this exact location when it was a church.			MUD HOUSE SAUVIGNON BLANC		\$10   \$38
			2021 Marlborough, New Zealand		
			JOSH SEASWEPT BLEND		\$11   \$40
			Sauvignon Blanc & Pinot Grigio Blend		
			SUMMER WATER ROSÉ	Central Coast, CA	\$12   \$42
			ELOUN ROSÉ	2020 Oregon	\$10   \$38
			SPARKLING		
			PRIMA PERLA PROSECCO	Italy	\$9   \$35
			MIONETTO SPARKLING ROSÉ	Italy	\$9   \$35
ASK YOUR SERVER ABOUT OUR EXTENSIVE WINE & BOURBON MENUS					
WE HAVE HUNDREDS OF BOTTLES OF WINE AND OVER A HUNDRED BOURBONS					

GENERAL MANAGER: JOSEPH AUBIN		EXECUTIVE CHEF: APRIL GIBSON		SOUS CHEF: KEVIN MORAN
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