

Authenticity is our Goal



HOURS

11.30 - 9pm Tu-Sat

1388 E MAIN ST

203-440-1600

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

C O L D

HONEY BLUE CHIPS \$14
House-made potato chips, sea salt, blue cheese, honey

MANICOTTI \$15
House-made, bechamel, fresh mozzarella, tomato butter, brioche breadcrumbs

BACON POPS \$13
Thick bites of bacon lightly fried, pineapple salsa

S A L A D S

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

GARDEN \$8
Balsamic dressing, baby greens, with our famous cucumber slaw, cherry tomatoes

CAESAR \$12
Caesar dressing, baby gem romaine, shaved parmesan, brioche breadcrumbs

ARUGULA \$12
Roasted grape vinaigrette, radish, ricotta, pickled apricot, pistachio

WEDGE \$12
Blue cheese dressing, grape tomatoes, pickled shallots, blue cheese crumbles, crispy prosciutto

A P P E T I Z E R S

JUMBO LUMP CRABCAKE \$20
6 oz House-made crabcake, broccolini salad with pink peppercorn dressing

BARBECUE EGGROLLS \$15
Chicken, peppers, mash potatoes, mac & cheese, ranch

CHEESE & SALUMI \$25
Prosciutto, salami picante, finocchiona, parmesan, blue cheese, camembert, spicy pistachios, house jam

H O T

WINGS 6|12 PIECES \$11 | \$20
Smoked then deep fried, tossed in sauce

CHICKEN BITES 6|12|20 PIECES \$8 | \$12 | \$18
Marinated then deep fried, tossed in sauce

SHRIMP 6|12 PIECES \$11 | \$20
Marinated then deep fried, tossed in sauce

SAUCES

ALABAMA | CAJUN | BUFFALO | HONEY SWEET CHILI | BBQ
ONLY ONE FLAVOR PER PORTION

P A S T A S

ALL PASTAS ARE HOUSE-MADE. INCLUDES A GARDEN SALAD.
ADD CHICKEN \$8 | SALMON \$10 | STEAK \$12 | SCALLOPS \$15

PACCHERI ALA VODKA \$17
Vodka cream sauce

TONNARELLI FRA DIAVOLO \$19
Spicy red sauce, broccolini, house-made sausage (crumbled), parmesan

TRUFFLE BUCATINI \$20
Mushrooms, spinach, truffle cream sauce

DUCK TONNARELLI \$25
Zesty red sauce, duck and pork meatballs

B U R G E R S

HOUSE-GROUND BURGERS (CHUCK, BRISKET)
COMES ON BRIOCHE BUN, FRIES, PICKLE
ADD BACON | \$3, SWEET, CAJUN, TRUFFLE FRIES | \$2

CLASSIC* \$16
American Cheese, lettuce, tomato, chopped onions, Fancy Sauce

SMOKEHOUSE* \$17
Vermont Cheddar, onion strings, BBQ sauce

CAJUN BACON BLUE* \$18
Cajun seasoning, crumbled blue cheese, bacon

MUSHROOM SWISS* \$18
Garlic aioli, sauteed mushrooms, Swiss Cheese

E N T R E E S

SALMON \$28
Apricot glaze, sweet potato hash with arugula, bacon, onion

PAN ROASTED DUCK BREAST \$36
Wild mushroom brodo, arugula, crisp radish, and double ravioli of duck confit & truffle ricotta

JUMBO SEA SCALLOPS \$32
Wild mushroom risotto, preserved lemon chutney, radish

TERIYAKI CHICKEN \$22
Garlic mash, mixed veg

FRIED CHICKEN \$24
Garlic mash, jalapeno apple coleslaw, honey

TAINO MAC & CHEESE \$18
Pulled pork, onion strings, BBQ sauce

*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.

CHOPHOUSE

SERVED WITH GARLIC MASHED POTATOES

WAGYU FLANK* \$51
8oz Certified Wagyu

FILET MIGNON* \$50
8oz Tenderloin

PRIME DRY AGED RIB EYE* \$65
16oz dry aged in house a minimum of 21 days, our dry aging room is viewable from the dining room

STEAK FRITES* \$28
8oz Ny Strip, sliced, chimmi churi, truffle fries



Add Ons

JUMBO SEA SCALLOPS \$17
BLUE CHEESE BRÛLÉE \$6
WILD MUSHROOMS \$6
BORDELAISE SAUCE \$5
CABERNET BUTTER \$5
HOUSE STEAK SAUCE \$3

SMOKEHOUSE

CHOOSE TWO SIDES | ADD CORNBREAD \$2

BRISKET \$23
Sliced lean \fatty

PULLED PORK \$18
Hand pulled

SMOKED CHICKEN \$19
Bone in or Pulled

BABY BACK RIBS
HALF | FULL \$25 | \$35
Sweet & spicy

TWO MEAT PLATTER \$40
Two meats, two sides (pints), two cornbread

THREE MEAT PLATTER \$70
Three meats, four sides (pints), four cornbread

SIDES

(FOR YOU \$5 | SHAREABLE \$10)

GARLIC MASHED POTATOES | MAC & CHEESE | BAKED BEANS ° | COLLARD GREENS ° | TEXAS CHILI ° | POTATO SALAD
JALAPENO APPLE COLESLAW | CARROTS & BROCCOLINI (+1) | CREAMED SPINACH (+1) | CORNBREAD

° CONTAINS PORK

CRAFT COCKTAILS

GLOWING EMBER \$13

Gin, blood orange liquor, fresh lemon juice, hellfire bitters
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.

EUPHORIC MARGARITA \$14

Tequila, cucumber & cilantro, jalapeno tincture
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!

COHOBIA JUICE \$14

Rum, Midori, falernum, ginger, orgeat (almonds), eggwhite
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.

1968 THE RED GARTER \$13

Vodka, rosemary, hibiscus, lemon, vanilla, eggwhite
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...

SLEEPY IRISHMEN \$13

Vodka, Guinness syrup, espresso
Our bar manager, using her great wit and magical abilities has whipped up a Guinness Martini with espresso to purrrrr you all to sleep

YE FASHION OF OLE \$15

Brisket fat washed Bourbon, Demerara, Angostura bitters, smoke
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.

GHOST BLOOD \$14

Something haunted...
If walls could talk... well they do, here... The building is haunted! Established 1896 as a Baptist Church, later transformed into multiple restaurants the building has been through a lot. Through the years stories of spirits swirled wildly from one generation to the next. Late at night you can listen to full conversations happening amongst the spirits!

HOUSE WINE

RED GLASS | BOTTLE

PORTELLO PINOT NOIR \$9 | \$35
2021 Argentina

CHERRY PIE PINOT NOIR \$12 | \$42
2019 California

GOUGUENHEIM MALBEC \$9 | \$35
2021 Argentina

PORTELLO CABERNET \$9 | \$35
2021 Argentina

OBERON CABERNET \$12 | \$42
2019 Napa California

AUSTIN CABERNET \$14 | \$50
2021 Paso Robles California

CONUNDRUM RED BLEND \$9 | \$35
2021 Paso Robles California

GRAHM'S TAWNY 10YR PORT \$14 | NA
Portugal

WHITE

PORTELLO CHARDONNAY \$9 | \$35
2022 Argentina

MARTIN RAY CHARDONNAY \$11 | \$40
2019 Sonoma California

IL CALVALIER PINOT GRIGIO \$9 | \$35
2020 Friuli Italy

WENTE RIVERBANK RIESLING \$9 | \$35
2020 Monterey California

MUD HOUSE SAUVIGNON BLANC \$10 | \$38
2021 Marlborough New Zealand

ELOUN ROSE \$10 | \$38
2020 Oregon

SPARKLING

PRIMA PERLA PROSECCO \$9 | \$35
Italy

VEUVE DE VERNAY ROSE \$9 | \$35
France

ASK YOUR SERVER ABOUT OUR EXTENSIVE WINE & BOURBON MENUS
WE HAVE HUNDREDS OF BOTTLES OF WINE AND OVER A HUNDRED BOURBONS

DESSERT

ALL DESSERTS ARE HOUSE-MADE!

MINI CLASSIC ECLAIR \$4

What you expect
Beautiful chocolate and custard

TRES LECHE CAKE \$8

Pineapple white cake
Try this one, it is one of the best things on earth!

CARROT CAKE \$8

Moist and magically delicious
Briar Rabbit

MINI CARAMEL ECLAIR \$4

Salted and our biggest seller!
Sweet and salty!

CHOCOLATE CHERRY CAKE \$12

Truffle cake at its best
These are special!

CRÈME BRÛLÉE \$8

Classic
Pure Nostalglia!

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