Est. 2022

SOUPS

NEW ENGLAND CLAM CHOWDER
Cup or Bowl $8/9

BEEF STEW WITH ROOT VEGETABLES
Cup or Bowl $9/10

STARTERS

CALAMARI / $16
Rhode Island Style, Banana Peppers, Basil Tomato Sauce

THAI MUSSELS / $18
Coconut Lemongrass Broth, Chili, Cilantro Lime, and Scallions

SEARED AHI TUNA / $22
Nori Wrapped, Cellophane Noodle Salad, Peanut Dressing

CHILLED ASPARAGUS / $15
'Cato Corner Farm' Womanchego Cheese, Pine Nuts, Shallot Vinaigrette, Proscuito Di Parma

MUSHROOM TARTINE / $16
'Sea Coast' Mushroom, Whipped Ricotta, Micro Greens, Grilled Sourdough

WINGS NAKED / $16
Choice of BBQ, Garlic Parmesan, Buffalo, Thai Chili, **or** Old bay, Cajun Dry Rub

COCONUT CHICKEN SKEWERS / $16
Thai Chili Aioli

PASTRY DILL HAVARTI / $17
Wrapped and Baked with Lemon, Red Onion, Caper, Smoked Salmon, Arugula

GARLIC HUMMUS / $18
Sweet Pea Hummus, Roasted Eggplant & Red Pepper's, Tzatziki, Grilled Naan Bread

FHY SPICED KETTLE CHIPS / $15
Blue Cheese Fondue, Gorgonzola Crumbles, Crisp Bacon, Scallions

SALADS

PROTEINS: SALMON $12 / **STEAK** $14 / **MARINATED GRILLED CHICKEN** $8

ARUGULA SALAD / $16
Fennel, 'Cato Corner Farm' Jeremy River Blue Cheese, Watermelon Radish, Sesame Dressing

CAESAR SALAD / $14
Parmesan Reggiano, FHY Croutons, Garlic Caesar Dressing

FIELD GREEN SALAD / $12
Tomatoes, Onions, Radish, Cucumbers, Choice of House Made Balsamic or House Made Ranch

GRAINS BOWL / $16
Mixed Greens, Strawberries, Feta Cheese, Toasted Walnuts, Orange Vinaigrette

BURGERS + SANDWICHES

Gluten-free bun is available

FOX HOPYARD BURGER / $18
Lettuce, Tomato, Caramelized Onion Jam, Cheddar, Served with Fries

BUTTERMILK FRIED CHICKEN SANDWICH / $18
Shredded Iceberg, Chopped Pickles, Hot Honey Drizzle, Chive Aioli, Served with Fries

CLASSIC RUEBEN / $17
Toasted Rye, Swiss Cheese, Served with Fries

MAIN ENTRÉES

SPICED CHICKEN THIGH / $26
Artichokes, Wild Rice, Carrot Purée

SWORDFISH / $34
Couscous Salad, Cucumber-Radish Relish, 'Atlantic Coast' Micros Greens, Chive Oil

SHRIMP N' GRITS / $30
'Beaver Brook' Cheddar Cheese, Bacon-Tomato Marmalade

GRILLED PORK PORTERHOUSE / $38
Herb Fingerling Potatoes, Sun Dried Fruit Compote

LINGUINE POMODORO / $26
Burrata, Parmesan Cream, Onion, Garlic, Tomato Sauce, Basil

16oz. COWBOY STEAK / $52
Prime Ribeye and Bone-In, Herb Fingerling Potatoes, Glazed Carrots, Demi Glace

SIDES

FRENCH FRIES $4 / **ONION RINGS** $4 / **SWEET POTATO FRIES** $4

On The Rocks is an active participant in the Connecticut Farm-to-Chef program bringing you the freshest local ingredients.

SEACOAST MUSHROOMS MYSTIC, CT

SANKOW'S BEAVER BROOK FARM LYME • CT

Cato Corner Farm

ATLANTIC COAST MICROGREENS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SARATOGA SPRINGS PREMIUM BOTTLED WATER
28oz. / 5

COCKTAILS

OLD ROOTS / 12
Buffalo Trace, Dandelion Root Liqueur, Fresh Lemon, Local Honey Syrup

BLACK STORM / 12
Eagle Rare, Amaro, Cherry and Angostura Bitter's, Marasca Cherry

BATTS 9 / 12
Hendrick's Gin, Elderflower Liqueur, Mint Sprigs, Fresh Lime, Club Soda

LEMON DRIZZLE MOJITO / 11
Pineapple Run, Limoncello, House Mint Syrup, Club

HOT AND DIRTY / 12
Hanson's Habanero Vodka, Olive Brine, Chili Lime Salt Rim, Blue Cheese Olive

THE BUZZ ESPRESSO MARTINI / 13
House Vodka, Mr. Black, Fresh Brewed Espresso, Creme De Cacao, Cocoa Rim

SMOKED OLD FASHIONED / 15
Basil Haydens, Large Rock, Cherry Smoke Dust, Toasted Almond Bitters, Marasca Cherry

WINE LIST

REDS

BONANZA BY CAYMUS, CABERNET SAUVIGNON	10
VIETTI, BARBERA D'ASTI TRE VIGNE 2021	12
DAOU VINEYARDS, CABERNET SAUVIGNON, PASO ROBLES 2022	14
JUSTIN CABERNET SAUVIGNON 2020	16
PRIMUS, THE BLEND, VALLE DEL COLCHAGUA, CHILE	13
DOMAINE BOUSQUET, MALBEC, ARGENTINA	11
A TO Z WINEWORKS, PINOT NOIR, OREGON	14

WHITES

SONOMA CUTRER, RUSSIAN RIVER RANCHES CHARDONNAY 2022	12
BRAVIUM, RUSSIAN RIVER VALLEY, CHARDONNAY	13
RODNEY STRONG, ROSE OF PINOT NOIR	10
BLANGE' CERETTO LANGHE, ARNEIS 2022	13
DOMAINE BARMES-BUECHER RIESLING, ALSACE, FRANCE	13
TERRA ALPINA, DOLOMITE, PINOT GRIGIO	11
ROMANCE ROSE, CHÂTEAU DE BERNE, PROVENCE	12

Est. 2022

ON DRAFT

LUNCH IPA Maine Beer Co.	11
LIL' HEAVEN Two Roads	7
STELLA ARTOIS	7
SIP OF SUNSHINE Lawson's Finest Liquids	10
WHALE'S TALE PALE ALE Cisco Brewery	8
THIMBLE ISLAND AMERICAN LAGER	6

BOTTLES AND CANS

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA

CORONA PREMIER

MICH ULTRA

MILLER LITE

PERONI

SAM BOSTON

FOUNDERS ALL DAY IPA

LAWSON'S LIL SIP

FISHERS ISLAND LEMONADE

KITTENS & CANOES

DOGS & BOATS

HIGH NOON

DEL'S SHANDY

JUST THE HAZE N/A

STELLA CIDRE