

# CHAPTER ONE FOOD & DRINK

## BRUNCH MENU

### RAW BAR

Oysters	\$3.00
Littleneck Clams	\$2.50
Jumbo Shrimp Cocktail	\$4.50

### STARTERS

**Devils on Horseback \$16**  
medjool dates stuffed with gorgonzola cheese, wrapped in smoked bacon & topped with a drizzle of balsamic reduction

**Bacon Wrapped Scallops \$18**  
fresh stonington sea scallops wrapped with smoked bacon, brushed with our signature bourbon glaze & served over a bed of arugula

**Herb Ciabatta Bruschetta \$15**  
toasted herb ciabatta, pesto, house roasted tomatoes & shallots, toasted with goat cheese & drizzled with balsamic reduction  
\*Protein Add On\*

**Fried Calamari \$16**  
lightly battered & fried with cherry peppers & lemon tossed in your choice of thai chili sauce, balsamic vinaigrette, or marinara on the side

**PEI Mussels \$18**  
one lb of fresh mussels sautéed in your choice of a garlic white wine sauce, fra diavolo or zesty marinara

**Chicken Wings \$12**  
six wings served with your choice of sauces or dry rubs  
**sauses:** buffalo, sweet thai chili, garlic parm, truffle parm, thai peanut, mango habanero, teriyaki & BBQ  
**dry rubs:** lemon jerk, cajun & old bay  
\$.50 Ranch/Bleu/Chapter Sauce  
\$2 Side of Carrots or Celery

**Quesadilla \$12**  
cheese, pico de gallo, jalapenos & a side of sour cream  
Add Chicken, Steak, Shrimp or Guacamole for \$5

**Nachos \$17**  
cheddar blend, blanco queso, freshly chopped jalapenos & pico de gallo  
Add Chicken, Steak, Shrimp or Guacamole for \$5

**Street Corn Dip \$13**  
cilantro, roasted sweet corn, elote cream sauce & cotija cheese

### SOUPS & SALADS

**NE Clam Chowder \$8** Cup • **\$12** Bowl

**French Onion Crock \$10**

**Arugula Salad \$16**  
baby arugula, goat cheese, sun dried tomatoes, walnuts, craisins, mandarin oranges with a white balsamic vinaigrette

**Ken’s Caesar Salad \$16**  
chopped romaine tossed with shaved parmesan, croutons & our house made caesar dressing

**Classic Wedge Salad \$13**  
iceberg lettuce, smoked bacon with our signature tangy blue cheese dressing, tomato and bleu cheese crumbles

**Cobb Salad \$20**  
mixed greens, chopped bacon, hard boiled egg, diced tomato, red onion & sliced avocado with raspberry vinaigrette on the side

**Chopped Pasta Salad \$20**  
chopped pasta, warm diced chicken breast, crispy bacon, greens, tomatoes, red onions, mushrooms, gorgonzola cheese tossed with our house balsamic dressing.

<b>Protein Options</b>	
Grilled Shrimp (6 count)	\$10
Chicken (grilled, fried or blackened)	\$8
7oz NY Strip	\$16
Anchovies	\$3
Seared Tuna	\$16
Seared Stonington Scallops	\$14
Seared Salmon	\$15
Hot or Cold Lobster	\$PTM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | 3556435

### SANDWICHES & WRAPS

***all sandwiches & wraps come with seasoned fries & a pickle***  
**Hot or Cold Lobster Roll \$PTM**  
fresh maine lobster meat served hot or cold on a brioche roll with old bay fries  
**hot:** sauteed with melted butter and lemon  
**cold:** tossed with mayo, celery, green onion & house seasoning

**B.L.T.C. Wrap \$14**  
smoked bacon, lettuce, tomato, cucumbers & mayo

**Chapter One Pastrami Reuben \$18**  
pastrami, sauerkraut & swiss cheese on toasted rye

**Build Your Own Chicken Sandwich \$15**  
comes with lettuce, tomato & red onion  
**choice of chicken:**  
fried, grilled or blackened  
**choice of sauce or dry rub: Pick One - Each Additional \$0.50**  
**sauses:** mayo, pesto aioli, signature chapter sauce, bleu cheese, ranch, thousand island, honey mustard, buffalo, sweet thai chili, garlic parm, truffle parm, thai peanut, mango habanero, teriyaki & BBQ  
**dry rubs:** lemon jerk, cajun & old bay  
**Add Cheese (swiss, cheddar, american & provolone) \$2.00**  
**Add Avocado \$3.00**

**Chicken Caprese Melt \$17**  
grilled chicken, tomato, provolone, basil, pesto mayo & balsamic reduction on a toasted ciabatta roll

**Chicken Bacon Ranch Wrap \$17**  
fried chicken, lettuce, tomato, bacon, swiss cheese & ranch dressing

**Brunch Burger \$18**  
6oz all beef burger, seasoned with house spice rub, cheddar cheese, bacon, arugula, tomato & pesto mayo, topped with a fried egg  
Upgrade To A Turkey Burger \$4

**Side Upgrades**  
Onion Rings \$3 | Sweet Potato Fries \$3 | Grilled Asparagus \$4  
Clam Chowder \$4 | Truffle Fries \$4 | Bacon Cheese Fries \$4  
Caesar or House Salad \$4 | French Onion Soup \$5  
Baked Mac & Cheese \$5

### BRUNCH

***Substitute Egg Whites for \$2.00***

**Chapter One Omelet \$17**  
3 eggs, caramelized onions, roasted red peppers, goat cheese and served with homefries & your choice of white, wheat, rye or an english muffin

**Benny Frites \$17**  
fries layered with hollandaise, pico de gallo & topped with 2 poached eggs

**Classic Benedict \$18**  
smoked bacon & poached eggs over an english muffin, topped with our house-made hollandaise & served with a side of homefries

**Lobster Benedict \$PTM**  
fresh lobster meat & poached eggs over an english muffin, topped with our house-made hollandaise & served with a side of homefries

**Eggs Your Way \$15**  
2 eggs any style, your choice of bacon or sausage & your choice of white, wheat, rye or an english muffin

**Breakfast Sandwich \$16**  
2 eggs, american cheese your choice of bacon or sausage & your choice of white, wheat, rye or an english muffin

**Steak & Eggs \$26**  
7oz NY Strip, two eggs any style & served with home fries

**Pastrami & Eggs \$17**  
2 eggs any style, grilled pastrami, home fries & your choice of white, wheat, rye or an english muffin

**Avocado Toast \$12**  
fresh avocado mash, goat cheese & pico de gallo

**Caramel Apple French Toast \$14**  
house baked apples, caramel drizzle & sprinkled with powdered sugar  
Add Whipped Cream \$1.00

#### Sides

(1) Egg \$2 | Granola Parfait of The Day \$6 | Bacon \$4 | Sausage Links or Patty \$4  
Maple Red Pepper Bacon \$5 | Side Toast (white, wheat, rye or english muffin) \$4  
French Fries \$7 | Onion Rings \$7 | Sweet Potato Fries \$7 | Bacon Cheese Fries \$8  
Grilled Asparagus \$7 | Sauteed Spinach \$6 | Steamed Broccoli \$6 | Truffle Fries \$8  
Caesar or House Salad \$6 | Baked Mac & Cheese \$8 | Maple Bacon Brussels \$7

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DRINKS MENU

COCKTAILS

**Mimosa** (Available in Carafes) **\$11**  
Juices: Orange, Grapefruit, Cranberry & Pineapple  
**\$1.00 Fruitful Flavor Upgrades** - Ginger, Rhubarb, Papaya, Prickly Pear, Watermelon, Clementine, Strawberry, Acai & Yuzu

**Chapter One Bloody Mary** Starting at **\$13**  
your choice of spirit, house-made bloody, celery, olives, lemon & lime  
**Upgrade to Our Colossal Bloody for \$7 - Your Choice of 2 Sliders, 3 Wings or 2 Jumbo Shrimp Cocktail**

**When Life Gives You Lemons \$15**  
Veritable Distillery Limoncello, tequila & house-made citrus agave

**TRULY Berry Bowl \$16**  
Three Olives Blueberry Vodka, Fruitful Strawberry Liqueur, lemonade & TRULY Wild Berry

**Cherry On Top \$16**  
Old Forester Bourbon, sugar, cherry bitters, a splash of triple sec & smoked with cherry wood chips

**Fresh AF \$14**  
house-infused jalapeno tequila, house-made citrus agave, fresh oranges & soda

**Botanical Spritz \$13**  
The Botanist Gin, Fruitful Yuzu Liqueur & Zonin Limon Prosecco

**Main St Blueberry Lemonade \$13**  
vodka, house-made blueberry simple syrup & lemonade

**Sunshine Sip \$14**  
Kraken Gold Spiced Rum, Strawberry & Papaya Fruitful Liqueur, pineapple juice & topped with soda

**Signature Chapter One Margarita** Starting at **\$14**  
your choice of tequila, triple sec, house-made citrus-agave & your choice of flavor upgrades  
**\$1.00 Fruitful Flavor Upgrades-** Ginger, Rhubarb, Papaya, Prickly Pear, Watermelon, Clementine, Strawberry, Acai & Yuzu

WINE

RED

Josh Cellars Cabernet Sauvignon California	\$14/\$48
Minimalista Malbec Mendoza, Argentina	\$14/\$52
Layer Cake Pinot Noir California	\$14/\$52
Mazzei Poggio Badiola Super Tuscan Tuscany, Italy	\$15/\$56

WHITE

Oyster Bay Sauvignon Blanc New Zealand	\$14/\$50
Sonoma Cutrer Chardonnay Sonoma, CA	\$15/\$52
Las Campanas Chardonnay Navarra, Spain	\$14/\$50
SanAngelo Banfi Pinot Grigio Tuscany, Italy	\$15/\$52
TiGa Pinot Grigio Veneto, Italy	\$13/\$48
Château St. Michelle Riesling, Columbia Valley, Washington	\$14/\$50

ROSE

The Beach by Whispering Angel Provence, France	\$14/\$52
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SPARKLING

Freixenet Cava Brut Spain	Split \$14
Maschio Prosecco, Italy	Split \$14
La Marca Prosecco Veneto, Italy	Bottle \$50
Veuve Clicquot Yellow Label Brut Champagne, Frace	Bottle \$120
Zonin Limon Prosecco, Italy	Split \$14

BEER

DRAFTS

Ask your server for our seasonal draft options!

Coors Light	\$6
Miller Lite	\$6
Blue Moon	\$7
TwoRoads Lil’ Heaven Session IPA	\$8
Ace Pineapple Cider	\$8
Guinness Stout	\$8
Grey Sail’s Captain’s Daughter DIPA	\$9
TRULY Wild Berry Seltzer	\$6

BOTTLES, RTD COCKTAILS & SELTZERS

Miller Lite	\$6
Michelob Ultra	\$6
Bud Light	\$6
Budweiser	\$6
Corona	\$7
Yuengling	\$6
N/A TwoRoads Juicy IPA	\$7
TRULY Vodka Soda (Lime, Mango, Pineapple, Blueberry)	\$8
TRULY Tequila Soda (Rotating Flavors)	\$8
Sun Cruiser Iced Tea Vodka (Rotating Flavors)	\$7
Dogfish Culinary-Crafted Cocktail Blood Orange-Mango	\$9
Mamitas (Lime, Pineapple, Paloma & Mango)	\$8
High Noons (Rotating Flavors)	\$8
Fishers Island Lemonade	\$10
Long Drink	\$7