

CHAPTER ONE FOOD & DRINK

ALL DAY MENU

RAW BAR

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

STARTERS

Bacon Wrapped Scallops \$18

bacon-wrapped stonington sea scallops glazed with our signature bourbon sauce, over a bed of arugula

Herb Ciabatta Bruschetta \$15

toasted ciabatta, pesto, roasted tomatoes, shallots, goat cheese & a drizzle of balsamic reduction

Caramelized Onion Butter Board \$15

whipped caramelized onion butter, honey drizzle, toasted pepitas & toasted crostinis

extra crostinis \$3

Fried Calamari \$16

lightly battered & fried with cherry peppers served with lemon & tossed in your choice of sweet thai chili, balsamic or a side of marinara

PEI Mussels \$18

one pound of fresh mussels sautéed in your choice of sauce: garlic white wine, fra diavolo, or marinara, served with toasted garlic ciabatta

Chicken Wings \$12

6 wings served with choice of sauce or dry rub
sauces: buffalo, sweet thai chili, garlic parm, truffle parm, thai peanut, mango habanero, and bbq
dry rubs: lemon jerk, cajun & old bay

add ranch or bleu cheese \$.50

add carrots, celery or both \$2

Chipotle Chicken Quesadilla \$17

cheddar cheese, pico de gallo, grilled chicken and chipotle ranch on a flour tortilla

sub steak \$3 - add guacamole \$5

Street Corn Dip \$16

cilantro, roasted sweet corn, elote cream sauce & cotija cheese served with our house tajin corn tortilla chips

SANDWICHES

All sandwiches are served with fries & a pickle spear

Lobster Roll \$PTM

fresh Maine lobster meat with hot with melted butter or cold lobster salad on a brioche roll served with old bay fries

B.L.T.C.A \$17

smoked bacon, lettuce, tomato, cucumber & avocado mash on toasted white bread with mayo

Griddled Pastrami Reuben \$18

griddled pastrami, sauerkraut, Thousand Island & swiss cheese on toasted rye

Chicken Caprese Melt \$18

grilled chicken with tomato, provolone, basil, pesto mayo & balsamic reduction on a toasted ciabatta roll

Chapter One Burger \$18

6 oz. all beef burger, cheddar cheese, crispy bacon, lettuce, tomato, onion & our signature Chapter One sauce on a toasted brioche bun

Chicken Bacon Ranch Wrap \$17

crispy fried chicken, lettuce, tomato, bacon, swiss cheese & tangy ranch dressing

add avocado \$3

SIDE UPGRADES

onion rings \$3 | sweet potato fries \$3 | truffle fries \$4
bacon cheese fries \$4 | caesar salad \$4 | house salad \$4
french onion soup \$5 | clam chowder \$4
baked mac & cheese \$5 | maple bacon brussels \$4
grilled asparagus \$4 | sauteed spinach \$4

SOUPS & SALADS

N.E. Clam Chowder \$8 Cup - \$10 Bowl

Soup of the Day \$8 Cup - \$10 Bowl

French Onion Crock \$10

Arugula Salad \$16

baby arugula, goat cheese, sun dried tomatoes, walnuts, craisins, strawberries & balsamic dressing

Ken's Caesar \$16

crisp romaine lettuce tossed with our house-made Caesar dressing, croutons & pecorino romano cheese

Chopped Pasta Salad \$20

chopped pasta, crispy bacon, tomatoes, red onions, mushrooms, mixed greens & gorgonzola, tossed with our house balsamic dressing

SALAD ADD-ONS

grilled shrimp \$10 | 7 oz. NY strip \$16

chicken (grilled, fried or blackened) \$8

anchovies \$3 | seared stonington scallops \$14

salmon (grilled, seared or blackened) \$15

hot or cold lobster \$PTM

ENTREES

Fish & Chips \$25

golden-battered cod served with fries, slaw, tartar sauce & a lemon wedge

Roasted Cod \$28

pan-seared cod filet served with sauteed spinach, baked potato & a tarragon cream sauce

Honey Garlic Shrimp \$30

sauteed honey garlic shrimp, crushed red pepper & green onion, over jasmine rice & grilled asparagus

Tuscan Seared Salmon \$32

seared salmon in a sundried tomato cream sauce over linguini

Scallop Risotto \$34

seared Stonington sea scallops over a creamy spinach & parmesan risotto

Chapter One Bolognese \$28

veal, sausage, house-made crumbled meatballs, slowly simmered in a port wine tomato sauce & finished with a touch of cream & tossed with cavatappi pasta

Cajun Chicken Pasta \$28

blackened chicken over cavatappi tossed in a cajun cream sauce with spinach & roasted red peppers

Peppercorn Crusted Filet \$48

8 oz. filet mignon, over a bed of garlic mashed potatoes & crispy maple bacon brussel sprouts

Sliced New York Strip \$44

sliced 14 oz new york strip over smokey bbq mac & cheese, topped with crispy onions

SURF & TURF ADD-ONS

shrimp skewers (6 ea) \$10

seared scallops \$14

lobster tail \$22

STEAK ADD-ONS

gorgonzola herb butter \$2 | roasted garlic butter \$2

tarragon cream sauce \$2 | caramelized onions \$2

sautéed mushrooms \$2 | marinated roasted tomatoes \$2

SIDES

french fries \$7 | onion rings \$7 | sweet potato fries \$7

bacon cheese fries \$8 | grilled asparagus \$7

sautéed spinach \$7 | truffle fries \$8 | caesar or house salad \$7

baked or mashed potato \$6 | loaded baked or mashed potato \$7

baked mac & cheese \$8 | garlic bread \$4 | maple bacon brussels \$7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CHAPTER ONE FOOD & DRINK

DRINKS MENU

COCKTAILS

Cherry on Top \$16

Old Forester Bourbon, sugar, cherry bitters, a splash of triple sec & smoked with cherry wood chips

Signature Chapter One Margarita starting at \$14

your choice of tequila, triple sec, house-made citrus agave & your choice of flavor upgrades

Fruitful Flavor Upgrades \$1

Ginger, Rhubarb, Papaya, Prickly Pear, Watermelon, Clementine, Strawberry, Acai & Yuzu

Fresh AF \$14

Jalapeño infused Arandas Blanco Tequila, house-made citrus agave, fresh oranges & soda

Main St. Blueberry Lemonade \$14

fresh blueberry simple syrup, vodka & lemonade

Maple Sour \$16

Saxton's Sapling Maple Rye Bourbon, house citrus agave with a splash of maple syrup & cinnamon sugar rim

Berry Spritz \$14

Zonin Limon Prosecco, Three Olives Blueberry, splash of cranberry & soda water

Seasonal Sangria \$13

Ask your server or bartender for today's selection!

Fig Mule \$14

Vodka, Fig Fruitful, lime & ginger beer

Drawbridge Bramble Martini \$17

Malfy Con Limone Gin, fresh blackberries, limoncello & simple

WINE

RED

Charles Smith

"The Velvet Devil" Merlot

\$14 / \$52

Washington State

Josh Cellars Cabernet Sauvignon

\$14 / \$52

California

Minimalista Malbec

\$14 / \$52

Mendoza, Argentina

Layer Cake Pinot Noir

\$14 / \$52

California

Mazzei Poggio Badiola Super Tuscan

\$15 / \$56

Tuscany, Italy

WHITE & BLUSH

14 Hands Rosé

\$14 / \$52

Washington State

Chateau St. Michelle Riesling

\$14 / \$52

Washington State

Oyster Bay Sauvignon Blanc

\$14 / \$52

New Zealand

Sonoma Cutrer Chardonnay

\$15 / \$52

California

Las Campanas Chardonnay

\$14 / \$50

Spain

Ti Ga' Pinot Grigio

\$14 / \$50

Italy

SPARKLING

Zonin Prosecco Split - Classic or Limon

gl \$14

Italy

Luna Nuda Prosecco

btl \$56

Italy

Veuve Clicquot Yellow Label Brut

btl \$120

France

BEER

BOTTLED

Budweiser \$6

Bud Light \$6

Coors Light \$6

Mich Ultra \$6

Corona \$7

SELTZER / RTD

Sun Cruiser - Vodka Lemonade Iced Tea \$8

Long Drink \$7

Fishers Island Lemonade \$10

Black Cherry High Noon \$8

TRULY Tequila Soda - Lime \$8

DRAFTS

Bud Light \$6

Miller Lite \$6

Blue Moon \$7

Guinness Stout \$8

Downeast Cider \$8

Two Roads Lil' Heaven Session IPA \$8

Blue Point Toasted Lager \$8

TRULY Wildberry Seltzer \$6

Ask your server for our seasonal draft options

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BRUNCH MENU

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extra crostinis \$3

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dry rubs: lemon jerk, cajun & old bay
add ranch or bleu cheese \$.50
add carrots, celery or both \$2

Chipotle Chicken Quesadilla \$17

cheddar cheese, pico de gallo, grilled chicken and chipotle ranch on a flour tortilla
sub steak \$3 - add guacamole \$5

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SALAD ADD-ONS

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anchovies \$3 | seared Stonington scallops \$14
salmon (grilled, seared or blackened) \$15
hot or cold lobster \$PTM

SANDWICHES

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Griddled Pastrami Reuben \$18

griddled pastrami, sauerkraut, Thousand Island & swiss cheese on toasted rye

Chicken Caprese Melt \$18

grilled chicken with tomato, provolone, basil, pesto mayo & balsamic reduction on a toasted ciabatta roll

Brunch Burger \$18

6 oz. all beef burger, seasoned with house spice rub, cheddar cheese, bacon, arugula, tomatoe & pesto mayo, topped with a fried egg

Chicken Bacon Ranch Wrap \$17

crispy fried chicken, lettuce, tomato, bacon, swiss cheese & tangy ranch dressing
add avocado \$3

SIDE UPGRADES

onion rings \$3 | sweet potato fries \$3 | truffle fries \$4
bacon cheese fries \$4 | caesar salad \$4 | house salad \$4
french onion soup \$5 | clam chowder \$4
baked mac & cheese \$5 | maple bacon brussels \$4
grilled asparagus \$4 | sauteed spinach \$4

BRUNCH ENTREES

Substitute Egg Whites \$2

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 our house-made 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

Main St Pesto Tartine \$18

fluffy scrambled eggs, pesto, roasted tomatoes on top of toasted ciabatta crostinis & served with a side of homefries

Griddled Pastrami & Egg Sandwich \$16

2 eggs, swiss cheese, griddled pastrami on toasted rye & served with a side of homefries

Avocado Toast \$12

fresh avocado mash, goat cheese & pico de gallo

Caramel Apple French Toast \$15

texas white french toast, topped with caramel & fried apples
add whipped cream \$1

SIDES

(1) egg \$2 | bacon \$4 | sausage links or patty \$4
homefries \$4 | maple red pepperbacon \$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 salad \$6 | house salad \$6 | baked mac & cheese \$8

CHAPTER ONE FOOD & DRINK

DRINKS MENU

COCKTAILS

Mimosa \$11 carafes available

Juices: Orange, Grapefruit, Cranberry & Pineapple

Fruitful Flavor Upgrades \$1

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 Your Bloody! \$7 Your Choice of:

2 sliders, 3 wings or 2 jumbo shrimp cocktail

Cherry on Top \$16

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