Signature Libations.

Story in a Glass

Bloody Mary 13

Vodka, house-made mix, celery, olives, lemon & lime Add on: bacon 2, shrimp 4.5 each

Margarita 15

Margaritas: because no great story ever started with a salad.

The ZoZo 14

Vanilla vodka, espresso, chocolate, pinch of macadamia

Mood Swing 15

Pear Vodka, fig liquor, pomegranate splash, lime

Quiet Storm 14

Mt Gay Rum, Smashed Blackberry, Ginger beer, lemon

Mimosa 12

choice of: orange, pineapple, cranberry or grapefruit juice

The Espresso Martini 15

They say you can't buy happiness, but you can buy an Espresso Martini... close enough.

Jacob's Jam 14

100% agave silver tequila, spicy raspberry preserves, lime juice, jalapeño

Boston Road 15

Bulleit Rye Whiskey, Tawny Porto

Whitfield Fizz 14

Nectarine/Peach fused gin, bubbles, mint, lemon dash

SIP & SMILE



Tito's Handmade Vodka fused with fresh pineapple, and this seasons best fruit. Served up or over ice 14

CHAPTER ONE

FOOD & DRINK

Save water, drink martinis.





WINE & BREW -

BUBBLES BY THE GLASS 12

La Marca, Prosecco, Italy Segura Viudas, Cava Rosé

WHITE BY THE GLASS 12

The Crossing Sauvignon Blanc, NZ Anterra, Pinot Grigio, Italy Chateau St. Michelle Sauvignon Blanc, USA Josh Cellars, Chardonnay, USA

ROSÉ BY THE GLASS 12

Terres de St.Lousi Provence, France

RED BY THE GLASS 12

Canyon Road, Merlot, USA
Josh Cellars Cabernet Sauvignon, USA
Rascal Pinot Noir, USA
Enrique Foster, Malbec, Argentina

BOTTLED

Budweiser
Michelob Ultra
Bud Light
Coors Light
Miller Light
Yuengling
Corona
Heineken

DRAFT

Chapter One Pilsner
Whalers Rise APA
Reverie Banana Stand Hefeweizen
Golden Road Belgian White
Kona Golden Ale
Maine Lunch IPA
Alvarium Phresh New England IPA
Grey Sail Captain's Daughter DIPA
Guinness Stout
Ask about our rotating seasonal drafts.

Low & Gluten-Reduced

High Noon RTD (GF)
Athletic Brewing Upside Dawn
Stone Delicious IPA



Lovely day for a GUINNESS

BOTTLED WATER

Saratoga still water Saratoga sparkling water



Guilford
TOWN GREEN

One of New England's Largest: Originally spanning 16 acres and now measuring 7.7 acres, the Guilford Town Green remains among the largest in the region—most New England greens cover just a few acres.

CHAPTER ONE



FOOD & DRINK BRUNCH



Local Oysters* 3.00 ea. Clams* 2.50 ea. Chilled Jumbo Shrimp 4.50 ea.

Mystic Clam Chowder 8 Cup 10 Bowl French Onion Crock 11

APPETIZERS

Hemingway on Horseback 18

Medjool dates, stuffed with gorgonzola cheese, wrapped in bacon, balsamic drizzle

Herb Ciabatta Bruschetta 15

toasted ciabatta, pesto, roasted tomatoes, shallots, goat cheese, balsamic reduction

Bacon Wrapped Scallops 18

Stonington Scallops wrapped in bacon, glazed with our signature bourbon sauce

RI Style Calamari 16

lightly battered & fried with zesty cherry peppers served with marinara

PEI Mussels 18

sauteed mussels with garlic & white wine served with toasted garlic ciabatta

Street Corn Dip 16

roasted sweet corn, elote cream, cotija cheese, cilantro, served with tajin tortilla chips

Chicken Quesadilla 17

cheddar cheese, pico de gallo, grilled chicken, chipotle ranch

Chapter One Wings 12

Buffalo, BBQ - Old Bay, or Chapter One dry rub

SALADS

Caesar Salad 16

romaine lettuce, shaved parmesan, lemon herb panko breadcrumbs, house made Caesar dressing

Arugula Salad 18

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

ADD something-something

Chicken: Grilled, Blackened or Fried 8

NY Strip 7oz 16

Seafood: Local Scallops 14 Salmon 15 Shrimp 10 & NE Lobster MP

SIDES

French Fries 7 Toast 3

Sweet Potato Fries 7 One Egg 3

Truffle Fries 8 Home Fries 5

Grilled Asparagus 7 Bacon or Sausage 5

Sauteed Spinach 7 Maple Red Pepper Bacon 5

SANDWICHES

All sandwiches are served with fries & a pickle.



1/4lb of Fresh New England lobster meat piled high served hot or cold on a toasted brioche roll – MP

Chapter BRUNCH Burger 19

6 oz. all beef patty, cheddar, bacon, arugula, tomato, pesto mayo, fried egg, brioche bun

Wordsmith BLT 16

bacon, lettuce, tomato, cucumber, avocado, mayo on toasted white bread

Chicken Caprese Melt 18

grilled chicken, provolone, tomato, pesto mayo, mixed greens, balsamic reduction, ciabatta roll

Reuben, Reuben 19

pastrami, sauerkraut, Swiss cheese, thousand island on toasted rye

Chicken Bacon Ranch Wrap 18

fried chicken, bacon, lettuce, tomato, Swiss cheese, & ranch dressing

BRUNCH ENTREES



Chapter Omelet 17

three eggs, caramelized onions, roasted red peppers, goat cheese, served with home fries & choice of toast Sub Egg Whites 2

The Classic Benedict 18

smoked bacon & poached eggs over an English muffin, house-made hollandaise, served with home fries

ADD LOBSTER Yes please

Avocado Toast 13

smashed avocado, cotija cheese, pico de gallo & pickled red onions - Add: one egg 3

Pastrami & Egg Sandwich 16

two eggs, Swiss cheese, pastrami on toasted rye, served with home fries

Caramel Apple French Toast 15

Texas white French toast, topped with caramel & sautéed apples

Whitfield St. Pesto Tartine 18

scrambled eggs, pesto, roasted tomatoes on toasted ciabatta crostinis, served with home fries



Comfort Mac & Cheese 18

Your way:

Butter Poached NE Lobster MP Stonington Scallops 34 Veggies Please! 24

www.chapter-one.com