



CHAPTER ONE

FOOD & DRINK



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, 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 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, Caesar dressing

Arugula Salad 17

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

ADD something-something

Chicken: Grilled, Blackened or Fried 8

NY Strip Steak 7oz 16

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

SIDES

French Fries 7

Sweet Potato Fries 7

Truffle Fries 8

Garlic Bread 6

Grilled Asparagus 7

Sauteed Spinach 7

Maple Bacon Brussels Sprouts 8

Sauteed Mushrooms 6

Baked Mac & Cheese 8

SANDWICHES

All sandwiches are served with fries & a pickle.



THE LOBSTER ROLL

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

Chapter One Burger 18

6 oz. all beef patty, cheddar, bacon, lettuce, tomato, red onion, signature sauce on a toasted brioche bun

Wordsmith BLT 17

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 18

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

Chicken Bacon Ranch Wrap 17

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

ENTREES



Fish & Chips 25

battered and fried cod served with French fries, cole slaw & tartar sauce

Cajun Chicken Pasta 28

blackened chicken, spinach, roasted red peppers, cavatappi, cajun cream sauce
Sub: Shrimp 32

Seared Scallop Risotto 34

Fresh Sea Scallops over roasted tomato & pesto risotto, shaved parmesan

Rigatoni Bolognese 28

veal, pork & beef ragu slowly simmered, touch of cream, rigatoni, shaved parmesan

Seared Atlantic Salmon 32

seared salmon, crispy potatoes, maple bacon brussel sprouts



Comfort Mac & Cheese 18

Your way:

Butter Poached NE Lobster MP

Local Scallops 34

Veggies Please! 24

Steak Frites 44

hand cut 14 oz. NY Strip port wine demi-glace
crispy onions, truffle parmesan fries

BRUNCH

SATURDAY & SUNDAY

*The CT Department of Health reminds you that consuming raw shellfish or any partially cooked foods can increase your risk of illness.

Signature Libations

Story in a Glass

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

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

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Save water, drink martinis.

The Classic
Fusion Doli



WINE & BREW

BUBBLES BY THE GLASS 12

La Marca, Prosecco, Italy
Segura Viudas, Cava Rosé

ROSÉ BY THE GLASS 12

Terres de St.Lousi Provence, France

WHITE BY THE GLASS 12

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

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 DIP
Guinness Stout
Ask about our rotating seasonal drafts.

Low & Gluten-Reduced

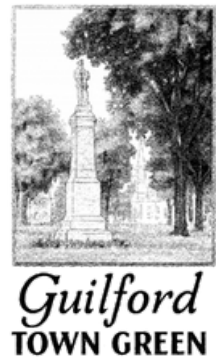
High Noon RTD (GF)
Athletic Brewing Upside Dawn
Stone Delicious IPA



Lovely day for a
GUINNESS

BOTTLED WATER

Saratoga still water
Saratoga sparkling water



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.