

BRUNCH MENU

CHAPTER ONE

FOOD & DRINK



RAW BAR

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



SOUPS

Mystic Clam Chowder 8 Cup 10 Bowl
French Onion 11 Crock

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 drizzle

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

Crispy Potatoes 15

crispy smashed potatoes, Chapter One dry rub, hot honey served with chipotle ranch

PEI Mussels 18

sauteed mussels with garlic & white wine, toasted garlic ciabatta for dipping

Street Corn Dip 16

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

Chicken Quesadilla 17

cheddar, pico de gallo, grilled chicken, chipotle ranch

Chapter One Wings 12

Buffalo, BBQ, Old Bay or Chapter One Dry Rub

SALADS

Chapter Caesar Salad 16

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

Arugula Salad 18

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

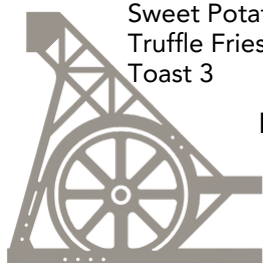
ADD something-something

Chicken: Grilled, Blackened or Fried 8 NY Strip Steak
7oz 16 Local Scallops 14 Salmon 15 Shrimp 10
NE Lobster MP

SIDES

Home Fries 5	Grilled Asparagus 7
French Fries 7	Sauteed Spinach 7
Sweet Potato Fries 7	Bacon 5
Truffle Fries 8	Sausage 5
Toast 3	Maple Bacon Brussels Sprouts 8

Baked Mac & Cheese 8



SANDWICHES

All sandwiches are served with fries & a pickle.



THE LOBSTER ROLL

1/2lb of Fresh New England lobster meat piled high served **hot or cold** on a toasted brioche roll – MP

Wordsmith BLT 16

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

Chapter BRUNCH Burger 19

6oz. all beef patty, cheddar, bacon, arugula, tomato, pesto mayo, fried egg, brioche bun
ADD: a patty 5

Chicken Caprese Melt 18

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

Reuben, Reuben 19

pastrami, sauerkraut, Swiss & Provolone cheese, thousand island on grilled 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 & toast SUB: Egg Whites 2

The Classic Benedict 18

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



Smashed Avocado Toast 14

fresh 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

The First Chapter 15

two fried eggs, smashed avocado, sauteed spinach, cheddar, pesto aioli on a brioche bun served with crispy potatoes



Chapter One Comfort Mac & Cheese 18

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

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

SEASONAL SIPS

Story in a Glass

Bloody Mary 13

vodka, Taste of Florida bloody mix, celery, olive, lemon & lime

JB's Margarita 15

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

Flavors: strawberry, watermelon, ginger, papaya, prickly pear, clementine, acai, yuzu, coconut

Blueberry Lemonade 14

vodka, house made blueberry simple syrup, lemonade

Cherry on Top 16

Old Forester Bourbon, sugar, cherry bitters, smoked with cherry wood chips

Downtown Smoke 14

Siete Misterios Mezcal, fresh grapefruit, citrus agave, prosecco
"One sip of mezcal, and the night takes on new stories."

Mimosa 11 Carafe 35

Fruitful Upgrades Available

choice of: orange, pineapple, cranberry or grapefruit juice

The Espresso Martini 16

Light or Dark

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



Chapter 75 14

gin, simple syrup, lemon, prosecco

Dulce Vida 15

house infused jalapeno tequila, watermelon
fruitful, citrus agave, tajin

Prickly Pear Martini 16

vanilla vodka, prickly pear fruitful, citrus agave, prosecco

Ask about our seasonal mocktails.

SIP SAMPLER

Take a Flight

Mimosa Flight 25

Orange, Pineapple, Prickly Pear, Acai

Old Fashioned Flight 25

Classic, Maple, Cherry, Chocolate

Margarita Flight 25

Greatest Hits of flavors.

Mule Flight 25

Moscow, Mexican, Kentucky, Dark & Stormy

Beer Flight 20

Four of your favorite draft picks.



ESPRESSO MARTINI FLIGHT

Chocolate Raspberry, Orange,
Pistachio, Butter Pecan 38

"Buy the ticket, take the ride."
- Hunter S. Thompson

WINE & BREW

BUBBLES

Zonin Prosecco Split, Italy 14

Tattinger, Brut, Reims, France (adorable half bottle) 72

Veuve Clicquot Yellow Label Brut Bottle, France 120

WHITE

Oyster Bay Sauvignon Blanc, NZ 14 Glass 52 Bottle

Sonoma Cutrer Chardonnay, USA 14 Glass 52 Bottle

Ti Ga' Pinot Grigio, Italy 12 Glass 40 Bottle

ROSÉ

Coteaux d'Aix-en-Provence 12 Glass 48 Bottle

RED

McManis Merlot, USA 14 Glass 50 Bottle

Josh Cellars Cabernet Sauvignon, USA 14 Glass 44 Bottle

Layer Cake Pinot Noir, USA 14 Glass 52 Bottle

Mazzei Poggio Badiola Super Tuscan, Italy 14 Glass 40 Bottle

BOTTLES & CANS

Corona 7

Miller Light 6

Budweiser 6

Yuengling 6

Bud Light 6

High Noon 8

Coor Light 6

Surfside 8

Michelob Ultra 6

Sun Cruiser 8

Fisher's Island Lemonade 10

DRAFT

Chapter One Pilsner 7

Bud Light 6

Miller Lite 6

Blue Moon 7

Guinness Stout 8

Downeast Cider 8

Sam Seasonal 8

*Two Roads Lil' Heaven Session IPA 8

*Grey Sail Capt's Daughter Double IPA 9

*Local CT & RI Brews



BOTTLED WATER

Acqua Panna still water 6

San Pellegrino sparkling water 6

"The Mystic River Bascule Bridge - Built in 1922 and designed by Thomas Ellis Brown, a former Chief Engineer at the Otis Elevator Company. It opens approximately 2,200 times a year." - Cliff Clavin