

SEASONAL SIPS

Story in a Glass

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, housemade blueberry simple syrup, lemonade

Cherry on Top 16

Old Forester Bourbon, sugar, cherry bitters, triple sec, smoked with cherry woodchips

Downtown Smoke 14

Siete Misterios Mezcal, fresh grapefruit, citrus agave, prosecco

"One sip of mezcal, and the night takes on new stories."

The Espresso Martini 16



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

Dulce Vida 15

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

Chapter 75 14

gin, lemon, simple syrup, prosecco

Prickly Pear Martini 16

vanilla vodka, prickly pear fruitful, citrus agave, prosecco

"I drink to make other people more interesting." EH

Ask about our seasonal mocktails.

SIP SAMPLER

Take a Flight



ESPRESSO MARTINI FLIGHT

Chocolate Raspberry, Orange, Pistachio, Butter Pecan 38



"Buy the ticket, take the ride."

- Hunter S. Thompson

Mule Flight 25

Moscow, Mexican, Kentucky, Dark & Stormy

Margarita Flight 25

Greatest Hits of flavors

Old Fashioned Flight 25

Classic, Maple, Cherry, Chocolate

Beer Flight 20

Four of your favorite draft picks

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

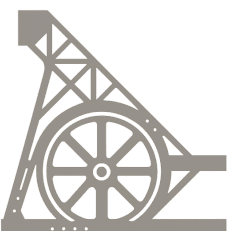
DRAFT

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



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, craisins, 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

French Fries 7 Grilled Asparagus 7
Sweet Potato Fries 7 Sautéed Spinach 7
Truffle Fries 8 Maple Bacon Brussels Sprouts 8
Garlic Bread 6 Sautéed Mushrooms 6

Baked Mac & Cheese 8



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

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 One Burger 18

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

Chicken Caprese Melt 18

grilled chicken, provolone, tomato, mixed greens, pesto mayo, 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

ENTREES



Mystic Fish & Chips 26

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

Cajun Chicken Pasta 28

blackened chicken, spinach, roasted red peppers, cavatappi, Cajun cream sauce
SUB: Shrimp 32

Stonington Scallop Risotto 34

Fresh Scallops over creamy spinach & parmesan risotto

Rigatoni Bolognese 28

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

Seared Atlantic Salmon 32

salmon, crispy potatoes, maple bacon brussel sprouts



Chapter One Comfort Mac & Cheese 18

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

Hand Cut NY Strip 44

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

BRUNCH

SATURDAY & SUNDAY