

SIGNATURE SIPS

"Can't drink all day if you don't start in the morning"

Bloody Mary 13

Vodka, House-made Bloody Mix, Celery, Lime, Olive

C1 Margarita 15

Flavors: Classic, Spicy, Acai, Clementine, Coconut, Ginger, Papaya, Prickly Pear, Strawberry, Watermelon, Yuzu

Blueberry Lemonade 14

Vodka, Fresh Blueberry Syrup, Lemonade

Downtown Smoke 14

Mezcal, Grapefruit, Citrus Agave, Prosecco

Cherry on Top 16

Bourbon, Sugar, Cherry Bitters, Triple Sec, smoked with Cherry Woodchips

The Espresso Martini 16

Fresh Brewed Espresso, Kahlua, Vanilla Vodka

Mimosa Carafe 35

Choice of: Orange, Pineapple, Cranberry, Grapefruit

Dulce Vida 15

Housed-infused Jalapeño Tequila, Watermelon Fruitful, Citrus Agave, Tajín

Chapter Seventy-Five 14

Gin, Lemon, Simple Syrup, Prosecco

Prickly Pear Martini 16

Vanilla Vodka, Prickly Pear Fruitful, Citrus Agave, Prosecco

TAKE A FLIGHT

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

Espresso Martini Flight 38

Orange, Chocolate Raspberry, Coconut Cream, Butter Pecan

Mule Flight 25

Moscow, Mexican, Kentucky, Dark & Stormy

Margarita Flight 25

Four of our C1 Margarita Flavors

Mimosa Flight 25

Orange, Pineapple, Cranberry, Prickly Pear

Beer Flight 20

Four of your favorite draft picks

Old Fashioned Flight 25

Classic, Maple, Cherry, Chocolate



WINE & BREWS

"Next to music, beer was best." Carson McCullers.

BUBBLES

Zonin Prosecco Split, Italy 14
Taittinger, Brut, ½ Bottle 72

ROSE

Hampton Water, France 12/44

WHITE

Oyster Bay Sauvignon Blanc, NZ 14/50
Rocco Chardonnay, Oregon USA 15/55
Santa Margherita Pinot Grigio, Italy 14/50
Torresella Pinot Grigio, Italy 10/35

RED

Sella Antica Red Blend, Italy 12/50
Josh Cellars Cabernet Sauvignon, USA 14/50
Layer Cake Pinot Noir, USA 14/52
Masi, Rosso 'Campofiorin', Italy 15/55

DRAFTS

Blue Moon 7
Bud Light 6
Chapter One Pilsner 7
Downeast Cider 8
Guinness 8
Miller Lite 6
Sam Seasonal 8
*Two Roads Lil' Heaven Session IPA 8
*Grey Sail Capt's Daughter Double IPA 9



BOTTLES & CANS

Budweiser 6 High Noon 8
Bud Light 6 Fisher's Island Lemonade 10
Coors Light 6 Sun Cruiser 8
Michelob Light 6 Surfside 8
Miller Lite 6 Two Juicy Zero N/A 7
Yuengling 6 Guinness 0 N/A 8

NON ALCOHOLIC

BOTTLED WATER 6

Acqua Panna | Still
San Pellegrino | Sparkling

MOCKTAIL FLIGHT 15

Berry Gatsby | Blueberry Citrus Sparkler 6
Ginger Lime Press | Spicy Ginger & Fresh Lime 6
Tropic Fiction | Frothy Pineapple & Cherry 6
Red Letter | Zesty Grapefruit & Savory Tajín 6

COCA-COLA PRODUCTS 4

Coke Gingerale
Diet Coke Lemonade
Sprite Iced Tea

BRUNCH MENU

CHAPTER ONE

FOOD & DRINK

RAW BAR

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

SOUPS



New England Clam Chowder Cup 8 | Bowl 10

French Onion Crock 11

SALADS

Chapter Caesar Salad 16

Romaine, Shaved Parmesan, Croutons, House-made Caesar dressing

Arugula Salad 18

Baby Arugula, Goat Cheese, Sun-dried Tomatoes, Walnuts, Craisins, Clementines, House-made White Balsamic

Garden Salad 16

Romaine, Tomatoes, Cucumber, Red Onion, House-made Balsamic

Chopped Pasta Salad 17

Romaine, Pasta, Chicken, Bacon, Blue Cheese crumbles, Tomatoes, Red Onion, House-made Balsamic

A	Chicken 8	Salmon 15
D	NY Strip Steak 7oz 16	Shrimp 10
D	Local Scallops 14	NE Lobster MP

THE FIRST CHAPTER



Hemingway on Horseback 18

Medjool Dates, Gorgonzola Cheese, Bacon, Balsamic Glaze and Basil

Herb Ciabatta Bruschetta 15

Toasted Ciabatta, Roasted Tomatoes, Shallots, Goat Cheese, Pesto, Balsamic

Bacon Wrapped Scallops 18

Stonington Scallops, Bacon, Bourbon Sauce

RI Style Calamari 16

Lightly Battered & Fried, Hot Cherry Peppers, Marinara

Maple Bacon Brussel Sprouts 12

Pan-roasted, Thick-cut Smoked Bacon, Pure Maple Syrup

Crispy Potatoes 15

Smashed and seasoned with House Dry Rub and Hot Honey served with Chipotle Ranch

PEI Mussels 18

Sautéed Mussels with choice of Garlic and White Wine or spicy Fra Diavolo served with Garlic Ciabatta Bread

Chipotle Chicken Quesadilla 18 Sub Steak +6

Cheddar Cheese, Pico de Gallo, Chipotle Ranch, Sour Cream

Chapter One Wings 12

Six Piece Bone-in

Choice of: Buffalo, BBQ, Sweet Chili, Cajun Dry Rub, C1 Dry Rub

SANDWICHES

UPGRADE YOUR SIDE

All sandwiches are served with french fries & a pickle.

BIGGEST LOBSTER ROLL IN MYSTIC

HALF a POUND of Fresh New England Lobster Meat served HOT or COLD on a Brioche Roll with Cajun Fries MP

Wordsmith BLT 16

Bacon, Lettuce, Tomato, Cucumber, Avocado, Mayo, White Toast

Chapter One Burger 18

6oz Beef Patty, Cheddar, Bacon, Lettuce, Tomato, Red Onion, Signature Sauce, Brioche Bun

Chicken Caprese Melt 18

Grilled Chicken, Provolone, Tomato, Arugula, Pesto Mayo, Balsamic Reduction, Ciabatta Roll

Reuben Reuben 19

Pastrami, Sauerkraut, Swiss Cheese, Thousand Island, Grilled Rye

Chicken Bacon Ranch Wrap 18

Fried Chicken, Bacon, Lettuce, Tomato, Swiss Cheese, Ranch

Chapter Fries 8

Cajun Fries 8

Truffle Fries 8

Sweet Potato Fries 7

Home Fries 5

Toast 3

Bacon 5

SIDES

Sautéed Spinach 7

Baked Mac & Cheese 8

Grilled Asparagus 7

Side Salad 6

Sausage 5

Egg 3

Egg Whites 3

BRUNCH ENTREES



Chapter One BRUNCH Burger 18

6oz Beef Patty, Cheddar, Bacon, Arugula, Tomato, Fried Egg, Pesto Mayo, Brioche Bun, Home Fries

Chapter Omelette 17 SUB Egg Whites +3

Three Eggs, Caramelized Onion, Roasted Red Peppers, Goat Cheese, Home Fries, Toast

The Classic Benedict 18 Add Lobster MP

Smoked Bacon, Poached Egg over English Muffin, House-made Hollandaise, Home Fries

Smashed Avocado Toast 14 Add One Egg +3

Avocado, Cotija Cheese, Pico de Gallo, Pickled Red Onion

Pastrami & Egg Sandwich 16

Two Eggs, Swiss, Pastrami, Toasted Rye, Home Fries

Avocado & Egg Sandwich 15

Two Fried Eggs, Smashed Avocado, Sautéed Spinach, Cheddar, Pesto Aioli, Brioche Bun, Home Fries

Eggs Your Way! 17

Two Eggs Your Way, Bacon, Sausage or **Steak +6**, Home Fries, Toast

Automatic Gratuity of 20% will be applied to all groups of 6 persons or more.

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