BRUNCH MENU

CHAPTER ONE

FOOD & DRINK

RAW BAR

Local Oysters* 3.00 ea. | Clams* 2.50ea. | 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 18
romaine, pasta, chicken, bacon, blue cheese crumbles, tomatoes, red onion, house-made balsamic

ADD		
	Chicken 8	Salmon 15
	NY Strip Steak 7oz 16	Shrimp 10
	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 Brussels Sprouts 12
pan-roasted, thick-cut smoked bacon, 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 white wine or spicy fra diavolo served with garlic ciabatta

Chipotle Chicken Quesadilla 18
cheddar cheese, pico de gallo, chipotle ranch, sour cream
sub: steak +6

Chapter One Wings 12
six piece bone-in wings with 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 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 20
6 oz 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 20
pastrami, sauerkraut, swiss cheese, thousand island, grilled rye

Chicken Bacon Ranch Wrap 18
fried chicken, bacon, lettuce, tomato, swiss, ranch

SIDES

Chapter Fries 8	Sautéed Spinach 7
Cajun Fries 8	Baked Mac & Cheese 8
Truffle Fries 8	Grilled Asparagus 7
Sweet Potato Fries 7	Side Salad 6
Home Fries 5	Sausage 5
Toast 3	Egg 3
Bacon 5	Egg Whites 3

BRUNCH ENTREES

Chapter One BRUNCH Burger 20
6 oz beef patty, cheddar, bacon, arugula, tomato, fried egg, pesto mayo, brioche bun, home fries

Chapter Omelette 17
three eggs, caramelized onion, roasted red peppers, goat cheese, home fries, toast **sub:** egg whites +3

Classic Benedict 18
smoked bacon, poached egg over English muffin, house-made hollandaise, home fries **add:** lobster MP

Smashed Avocado Toast 14
avocado, cotija cheese, pico de gallo, pickled red onion
add: one egg +3

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, bacon or sausage, home fries, toast | **sub steak +6**

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

*The CTDepartmentofHealthremindsyouthatconsumingrawshellfishoranypartiallycookedfoodscanincreaseyour risk of illness.

CHAPTER ONE

FOOD & DRINK

PASSPORTS & FLIGHTS

Four drinks. Four places.

OLD FASHIONED PASSPORT 34

1. *Kentucky 1880* - Evan Williams Bottled-in-Bond, demerara, Angostura
2. *Oaxaca 2007* - Exotico tequila, Xicaru mezcal, agave, mole bitters
3. *Barbados 1920* - Appleton and Don Q rum, toasted allspice, fresh nutmeg
4. *Dublin 1900* - Paddy's Irish whiskey, honey, orange bitters

NEGRONI PASSPORT 34

1. *Milano 1919* - Broker's gin, Dolin Rouge, Campari
2. *Paris 1927* - Evan Williams Bottled-in-Bond, Dolin Rouge, Luxardo Aperitivo
3. *Kingston 2013* - Smith & Cross Jamaican rum, Dolin Rouge, Luxardo Aperitivo
4. *Oaxaca* - Xicarú mezcal, Exótico tequila, Dolin Rouge, Luxardo Aperitivo

MARGARITA PASSPORT 34

1. *Jalisco 1990* - Exótico tequila, lime, agave, half salt rim
2. *Seville* - Exótico, triple sec, lime, blood orange
3. *Yucatán* - Exótico, Xicarú mezcal, lime, tamarind and árbol chile, half Tajín rim
4. *Stonington* - Exótico, cranberry-rosemary cordial, lime, agave

ESPRESSO MARTINI FLIGHT 38

1. *London 1983* - the original: house vanilla vodka, Borghetti, real espresso
2. *Oaxaca* - finished with mezcal and white cacao
3. *Bridgetown* - finished with salted coconut cream
4. *Dublin* - finished with Irish cream

SPRITZ FLIGHT 28

1. *Venice 1920* - Aperol, bubbles, soda
2. *Lisbon 1960* - White port, tonic
3. *Südtirol 2005* - Fords gin, elderflower, bubbles, mint
4. *Stonington Now* - Broker's gin, Concord grape and sumac shrub, bubbles

TAP FLIGHT 20

Any four beers on tap, four ounces each.
Your call, your order.

THE HOUSE POUR

No mystery bottles. Every well pour here is a brand we would name out loud.

WHEATLEY VODKA 10
DON Q CRISTAL RUM 10
EXOTICO BLANCO TEQUILA 10
EVAN WILLIAMS BOTTLED-IN-BOND 10
BROKER'S GIN 10
HOUSE JALAPEÑO TEQUILA 12

SIGNATURES

THE ESPRESSO MARTINI 16
House-infused vanilla vodka, Borghetti, espresso, chocolate bitters

THE PORNSTAR MARTINI 16
Vodka, Passoã, house passionfruit and vanilla cordial, lime - served with a shot of bubbles, sip the shot then the drink then alternate

THE PAINKILLER 16
Don Q rum, pineapple, orange, coconut cream, Planteray OFTD float, nutmeg

LONG ISLAND SOUND 16
Five spirits, black tea sour, splash of cola, blackstrap rum float, lemon

SEASONAL

Here until the season turns. Nowhere else in Mystic.

OLD MYSTIC 16
Evan Williams, Laird's Applejack and cider cordial made with B.F. Clyde's Cider, sugar rim, apple chip

CONCORD & SMOKE 16
Broker's gin, Concord grape and sumac shrub, dry vermouth, touch of lemon served up

FIRST FROST 16
Vodka and cranberry-rosemary cordial, bubbles, torched rosemary

NIGHT WATCH 16
Old Overholt rye, Connecticut maple, Averna, black walnut bitters, served up in a chilled snifter

HOUSE COCKTAILS

The ones you can order anywhere. We just make them properly.

BLOODY MARY 14
Vodka, house-made Bloody mix, rolled not shaken, celery, olives, lime

THE SALTY DOG 14
Choice of vodka, gin or tequila, grapefruit, sumac, soda, half salt rim

DIRTY SHIRLEY 14
Vodka, house grenadine cordial, lemon-lime soda and ginger ale, luxardo cherry

THE HORSEFEATHER 14
Old Overholt rye, lemon, ginger beer served in a copper mug topped with Angostura, never stirred

MICHELADA 12
Modelo, poured over our house-made Bloody mix, half tajin rim

ZERO PROOF

Same build, same care, no alcohol.

THE DRY DOCK SHIRLEY 10
House grenadine cordial, lemon-lime soda and ginger ale, luxardo cherry, lime

SOBER STONINGTON 10
Concord grape, sumac shrub, Villa Amélie non-alcoholic sparkling, soda, grapes

FIRST FROST NA 10
Cranberry-rosemary cordial, Villa Amélie non-alcoholic sparkling, soda, torched rosemary

THE PHONY NEGRONI 12
St. Agrestis Phony Negroni over ice, orange coin

WINE

SPARKLING

Zonin Prosecco Split 14
Veneto

WHITE

Ti Ga Pinot Grigio 10 / 40
Sicily
Santa Margherita Pinot Grigio 14/56
Trentino-Alto
Oyster Bay Sauvignon Blanc 14/56
New Zealand
Brunn Grüner Veltiner 14/56
Kamptal, Austria
Sonoma-Cutrer Chardonnay 16/64
Russian River, CA

ROSÉ

M.Chapoutier Bila-Haut 14/56
Roussillon, France

RED

Decoy by Duckhorn Cabernet Sauvignon 16/64
California
Banfi Col di Sasso Sangiovese 12/48
Tuscany
Cline Seven Ranchlands Pinot Noir 16/64
Sonoma Coast
Gouguenheim Reserva Malbec 14/56
Uco Valley, Argentina

SANGRIA

Made in house and rested overnight.

RED 14
Dry Spanish red, brandy, triple sec, lemon and demerara with orange peel and cinnamon, finished with lemon-lime soda

WHITE 14
Dry white, white rum, peach, lime and demerara with lemon peel and dried apple, finished with ginger ale

CARAFE OF RED OR WHITE 48

BEER, CIDER & SELTZER

ON DRAFT

Chapter One Pilsner 7
Bud Light 7
Miller Lite 7
Modelo Especial 7
Two Roads Lil' Heaven 9
Sam Adams Seasonal 9
Blue Moon Belgian White 9
Downeast Cider 9
Narragansett 7
Guinness 16 oz 9
Guinness Imperial Pint 20 oz 12
Stella Artois 16 oz 10
Stella Artois 20 oz 13
Captain's Daughter DIPA 10

BOTTLES

Budweiser 7
Coors Light 7
Yuengling 7
Miller High Life 5
Michelob Ultra 7
Corona Extra 8
Heineken 8
Peroni 8

NON-ALCOHOLIC

Heineken 0.0 9
Guinness 0 9

SELTZER & READY-TO-DRINK

High Noon 9
Sun Cruiser 9
Fisher's Island Lemonade 12
Red Bull 7

Classics, martinis, highballs and shots - ask your bartender. If the bottle is on the shelf, we will make it. Every drink on this list is built to the same spec, every time.