

THE LAUREL

CHILLED

Half Dozen Oysters..... 20.25
Mintersweet (WA), Ninigret (RI), Beausoleil (CAN)
winter citrus mignonette, gochujang cocktail sauce

Tuna Tartare.....17.25
Lime crema, tomatillo salsa, fried shallots,
rice crisp

Watermelon Crudo (VG)..... 13.25
Gochujang marinated watermelon,
tahini green goddess, chili crunch

VEGETABLE

Our Chopped House Salad (V)..... 13.25
Romaine, crispy parmesan, pickled hot peppers, onion,
olives, red wine vinaigrette

Spicy Caesar Salad.....14.25
Romaine and kale mix, chili crunch, focaccia
croutons, parmesan

Marinated Cucumber Salad (V) 14.25
Cucumbers, charred tomato buttermilk dressing,
salsa verde, cherry tomatoes

Roasted Broccoli (VG).....14.25
Green pepper muhammara, , lemon "aioli"
marinated marcona almond salad

SEAFOOD

CT Caught Black Sea Bass..... 24.25
Piperade, roasted sweet potatoes, crouton,
black garlic

BBQ Head on Prawns.....20.25
Carolina mustard BBQ sauce, Youngs Farms
pimento grits, tomato 'nduja vinaigrette

MEAT

Grilled Duck Terrine..... 15.25
Bella Bella duck terrine, radish salad,
mustard, pickled asparagus, grilled focaccia

Spaetzle Truffle Mac & Cheese..... 16.25
Crispy spaetzle, duck bacon, jasper hills
cheddar, garlic parmesan bread crumb, truffle

Heritage Pork Belly..... 16.25
Roasted pork belly, Atlas Farms collard
greens, charred cherry tomatoes

OUR FARMS & PURVEYORS

Young Farms, Seacoast Farms, Bella Bella Gourmet, Small State
Provisions, Myers Produce, Sardilli Produce, Val's Ocean
Pacific, Gulf Shrimp, Island Creek Oysters, Dartagnan, Hudson
Valley Fisheries, Atlas Farms, Brown's Harvest, J. René Coffee
Roasters

Hearts of Palm Ceviche (VG).....13.25
Plant based peruvian style ceviche,
Beauregard sweet potato chips

Poached Shrimp Tostada.....15.25
Pla Goong, spicy shrimp salad, charred
jalapeño sauce, blue corn tortilla

Make it a Platter.....45.25
A sampling of all of the above
(no alterations please)

Brussels Sprouts..... 15.25
Crispy brussels sprouts, whipped herb crème fraiche,
pretzel crumb, mustard vinaigrette, kielbasa

Carrot Pakora (VG).....14.25
Vegetable fritter, plant based raita,
herb salsa

French Fries (V) 10.25
Hand cut fries with black garlic aioli or vegan
chimichurri 'aioli'

Nasi Lemak (VG)..... 15.25
Coconut rice, cucumber, marinated
tempeh, sambal, peanuts

Manila Clams..... 18.25
Tom kha broth, roasted carrots, pickled chestnut
mushrooms, cilantro

Grilled East Coast Scallops.....24.25
East Coast day boat scallops, grilled bread,
saffron white wine sauce, caper relish

Griddled Burger..... 18.25
8 oz Beef Patty, pimento cheese, dill pickle
remoulade, crispy cheddar cheese, brioche bun

Sichuan Salt & Pepper Wings..... 16.25
Crispy dry rubbed Bella Bella wings,
green papaya som tom, fried peanuts

Wagyu Beef Skewers.....26.25
Beef souvlaki, whipped feta, date
and seed salad, olives

Executive Chef Ashley Flagg
Executive Sous Chef Jetzel Cruz

V= Vegetarian
VG = Vegan

THE LAUREL

Beverages

COCKTAILS

Mr. Pink.....	15
Roku gin, raspberry-lemongrass cordial, yuzu, suze, coconut water (carbonated)	
Dill With It.....	16
Vodka, Montenegro, lemon, honey, vanilla, green apple cordial, dill	
Paloma.....	14
Butter washed blanco tequila, mezcal, grapefruit, lime, Badger Grapefruit Soda	
A Thousand Faces.....	15
Trinidadian rum, Vietnamese spiced gin, bianco vermouth, strawberry, pineapple	
A La Mer.....	15
London dry gin, white port, celery, lemon, vanilla, cucumber, Greek yogurt	
Tokyo Fizz.....	15
Miso infused sake, Midori, aquavit, strawberry amaro, black lime cordial, bubbles	
Simple Plan.....	15
Tequila, passion fruit, Rockey’s Botanical, orange, lime cordial, habanero, Tabil Salt	
Smoking Goat.....	16
Goat cheese washed Mezcal, Campari, lacto tomato, PX sherry, balsamic	
The Laurel Spritz.....	15
Aperitivo, bianco vermouth, grapefruit, eucalyptus, bubbles	
Who’s To Say.....	15
Bourbon, spiced banana, sweet potato, bitters	

MOCKTAILS

Floral Gang.....	10
Grapefruit, ginger, cucumber, lavender, bubbles	
The Bitter End.....	12
N/A Aperitivo, pineapple, lime cordial	
Lyre’s Amalfi Spritz.....	12

WINE BY THE GLASS

Sparkling / White	
NV Pinot Noir/Chardonnay (Sparkling)	14
Une Femme “The Betty” Bubbly, Central Valley, CA	
’23 White Blend	13
Quinta de Santiago, Vinho Verde, Portugal	
’22 Sauvignon Blanc	15
Aslina, Western Cape, South Africa	
’23 Pais/ Cariñena Blend	13
Garage Wine Co, Central Valley, Chile	
’22 Chardonnay	15
Viberti Filebasse, Piedmont, Italy	
’23 Chenin Blanc	14
Bosman 8 th Generation, Wellington, South Africa	
Rosé / Red	
’24 Cabernet Franc (Rosé)	14
Olga Raffault, Loire Valley, France	
’23 Pinot Noir	14
Primarius Winery, Willamette Valley OR	
’23 Tempranillo (unoaked)	14
Milenrama, Rioja, Spain	
’22 Cabernet Sauvignon	15
Jax Y3, North Coast, California	
’22 Merlot/ Cabernet Franc	14
Château Blouin, Bordeaux, France	
’20 Malbec Blend	14
Domaine Bousquet, Mendoza, Argentina	

DRAFT BEER

Thomas Hooker Pulp’D Raspberry.....	10
Berliner Weisse, 4.5% , Bloomfield CT	
Stormalong White Mountain Magic.....	8
Cider, 5.2% , Sherborn MA	
Counter Weight Bright Wave.....	8
IPA, 7%, Cheshire CT	
OEC Brewing Saison.....	11
Belgian Style Farmhouse Ale, 5.2%, Oxford CT	
Welcome to Nebco.....	7
Lager, 4.8%, Woodbridge CT	
Whalers Brewing Co Rise.....	9
American Pale Ale 5.5% ABV, Wakefield RI	
Hop Culture Dad Bod.....	11
Hazy IPA, 7%, Colchester CT	
Stella Artois.....	8

CANNED BEER

Murphy’s Irish Stout.....	10
Black Hog Granola.....	11
Brown Ale, 5.7%, Oxford CT	
Zero Gravity Conehead.....	9
IPA, 5.7%, Vermont	
Stiegl Hell.....	12
Helles Lager, 4.5% Austria	
Hedlum Juicy Boom (non-alcoholic)	9
Hazy IPA, 0.5%, NYC	
Athletic Upside Dawn (non-alcoholic)	9
Blonde Ale, 0.5%, Milford CT	

WINE BY THE BOTTLE

Sparkling	
NV Perrier- Jouët, Champagne, France (375 ml)	40
NV Canard Duchêne, Champagne, France	110
NV La Luca Prosecco Superiore, Veneto, Italy	66
NV Filipa Pato “3B”, Beira Interior, Portugal	59
NV Pinot Noir- Gruet “Sauvage Rosé”, New Mexico	74
Rosé	
’24 Mourvèdre- Land of Saints, SLO Coast , CA	70
’24 Zweigelt Blend- Heidi Shröck, Burgenland, Austria	56
White	
’23 Albariño- Albamar, Rías Baixas, Spain	81
’23 Chardonnay- Luigi Bosca, Mendoza, Argentina	59
’23 Chardonnay- Bouchard A&F Chablis, Burgundy, FR	80
’22 Chardonnay- Chehalem, Oregon, United States	48
’23 Melon de Bourgogne- La Berrière Muscadet, LV, FR	44
’23 Pinot Grigio, Peter Zemmer, Trentino-Alto Adige, Italy	50
’23 Riesling (off-dry)- Weingut Spreitzer, Rheingau, DE	53
’23 Riesling (dry)- Rieslingfreak, South Australia	53
’22 Sauv Blanc- Torre Rosazza, Friuli-Venezia Giulia, Italy	60
’23 Sauv Blanc- Isabelle Garrault Sancerre, LV, France	89
’22 Viognier/Marsaene- d’Arenberg “The Hermit ” AUS	50
Red	
’22 Barbera- Giovanni Rosso, Piedmont, Italy	77
’18 Cabernet Sauvignon- Carpineto, Tuscany, Italy	92
’21 Cabernet Sauvignon- Hanna Glatzer, Austria	90
’22 Cabernet Sauvignon- Silver Ghost, Napa CA	83
’22 Cinsaut/ Syrah- The Language of Yes, California	71
’22 Grenache Blend- Mas de Gourgonnier, Provence FR	57
’21 Malbec, Terrazas De Los Andes, Mendoza, Argentina	53
’22 Pinot Noir- Chemistry, Willamette Valley OR	68
’20 Sangiovese- Lamole Di Lamole, Chianti Riserva, Tuscany, IT	88
’23 Shiraz Blend- Myburgh Bros, South Africa	43
’19 Tempranillo- Finca Museum Reserva, CyL Spain	72
’21 Zinfandel Blend- Pandemonium, California	90