

THE LAUREL

CHILLED

- Half Dozen Oysters..... 22.25
Ninigret (RI), Beausoleil (CAN), winter citrus
mignonette, gochujang cocktail sauce
- Tuna Tartare..... 17.25
Lime crema, tomatillo salsa, fried shallots,
rice crisp
- Crab Tostada..... 17.25
Marinated crab meat, nuoc cham, red curry
crema, blue corn tortilla, sweet chili

SHARE

- 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
- Beet Ensalada (V)15.25
Young Farms Beets, salsa macha, lime crema,
peanuts, sesame
- Brussels Sprouts.....15.25
Crispy brussels sprouts, whipped herb crème fraiche,
pretzel crumb, mustard vinaigrette, kielbasa
- Cornbread (V)14.25
Young Farms corn flour, red pepper jelly,
pimento butter, roasted shishitos
- Vegan Empanadas (VG)15.25
Plant based Argentinian empanada, chimichurri
'aioli', cashew
- French Fries (V).....10.25
Hand cut fries with black garlic aioli or vegan
chimichurri 'aioli'

LARGE

- Grilled Local Squash (VG).....24.25
Grilled squash, chana masala, tahini green goddess
- CT Caught Black Sea Bass.....34.25
Piperade, roasted sweet potatoes, crouton,
black garlic aioli
- Grilled Salmon Steak 32.25
Pumpkin bisque, apple farro salad, toasted pepitas

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, Atlas Farms, Brown's Harvest, Pete's Greens, Rogers Orchards, Longwind Farm, Old Athens Farm, Jericho Settlers Farm, Warner Farm, Pitchfork Farm, Latremore Farm, Martin Rosol, J. René Coffee Roasters

- Hearts of Palm Ceviche (VG)..... 13.25
Plant based Peruvian style ceviche,
Beauregard sweet potato chips
- Make it a Platter.....45.25
A sampling of our chilled selections
(no alterations please)

- Little Neck Clams.....18.25
Tom kha broth, roasted carrots, pickled chestnut
mushrooms, cilantro
- Prawns & Grits.....20.25
Carolina mustard BBQ sauce, Young Farms
pimento grits, tomato 'nduja vinaigrette
- Haluski Pasta.....16.25
Ukrainian pasta, Bella Bella duck bacon,
Seacoast mushrooms, onion soubise
- English Sausage Rolls 16.25
Bella Bella duck sausage, puff pastry,
apple butter 'HP' sauce, onion jam
- 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
- Berkshire Pork Belly..... 16.25
Roasted pork belly, Rogers Orchard
peach mostarda, pepitas

- Half Chicken..... 29.25
Bella Bella oven roasted chicken, Ghanian peanut
stew, Beauregard sweet potatoes, flatbread
- Griddled Burger.....23.25
Pimento cheese, dill pickle remoulade, crispy
cheddar cheese, brioche bun, handcut fries
- Steak Frites 45.25
10 oz Allen Brother NY Strip, handcut fries,
ancho jus, piperade

Executive Chef Ashley Flagg
Executive Sous Chef Jetzel Cruz

V= Vegetarian
VG = Vegan

25 cents from each plate will be distributed amongst our hourly kitchen staff

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

THE LAUREL

Beverages

COCKTAILS

Golden Face (Carbonated).....	15
Nikka Days Japanese whisky, Calvados, quince, MSG, honey	
Dill With It.....	16
Vodka, Centerbe, lemon, honey, vanilla, green apple cordial, dill	
Maiz Runner	15
Pisco, gin, Chicha Morada cordial, Rockey’s botanical, Falernum, Calpico, lime, salted- apple cider foam	
A Thousand Faces.....	15
Trinidadian rum, Vietnamese spiced gin, bianco vermouth, strawberry, pineapple	
Tempus Fugit.....	16
Mijenta Reposado, blood orange amaro, corn, cacao, saline	
Blood Shaman	16
Arette blanco, beet, ají amarillo, manzanilla sherry, Rockey’s botanical, tabil salt	
Smoking Goat.....	16
Goat cheese washed Mezcal, Campari, lacto tomato, PX sherry, balsamic	
Lucuma, No Hands (Milk Clarified)	16
Bourbon, amaretto, Alma Tepec Pasilla Mixe, Meletti amaro, miso, lucuma, Ras-el-Hanout, chili oil	
False Alarm	17
Kýro Oloroso rye whiskey, apricot, tawny port, spiced pear, cardamom, matsutake shoyu	
Luna Llena	18
Sotol, plum soju, Empirical The Plum, Ancho Verde, lacto-fermented plum, pink peppercorn, pamplemousse	

MOCKTAILS

Them Apples	11
Apple cider, ginger, lemon, ras-el-hanout, soda	
Fridge Cigarette	7
Coca-Cola, cherry syrup, balsamic	
Lyre’s Amalfi Spritz.....	12

WINE BY THE GLASS

Sparkling / White	
NV Pinot Noir/Chardonnay (Sparkling)	14
Une Femme “The Betty” Bubbly, Central Valley, California	
’23 White Blend	14
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	
’23 Chardonnay	15
BloodRoot, Sonoma Coast, California	
’23 Chenin Blanc	14
Bosman 8 th Generation, Wellington, South Africa	
Rosé / Red	
’24 Sangiovese (Rosé)	14
Love You Bunches, Santa Barbara, California	
’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	13
Dos Minas, Salta, Argentina	

DRAFT BEER

Founders Breakfast Stout.....	10
Stout, 8.3%, Michigan	
Stormalong Red Skies at Night.....	8
Cider, 5.5%, Sherborn MA	
Counter Weight Bright Wave.....	8
IPA, 7%, Cheshire CT	
OEC Brewing Saison.....	11
Belgian Style Farmhouse Ale, 5.2%, Oxford CT	
Hofbräu Oktoberfest	9
Oktoberfest Lager, 6.3%, Germany	
Dead Language Beer Project Lawn Boy	9
Kölsch, 4.8%, Hartford CT	
New Park Laurel	10
DIPA, 8%, West Hartford CT	
Stella Artois.....	8

CANNED BEER

Murphy’s Irish Stout.....	9
Black Hog Granola.....	8
Brown Ale, 5.7%, Oxford CT	
Zero Gravity Conehead.....	8
IPA, 5.7%, Vermont	
Dead Language Beer Project Marigold.....	12
Czech Pilsner, 5.1%, Hartford CT	
Athletic Free Wave (non-alcoholic)	8
Hazy IPA, 0.5%, Milford CT	
Athletic Upside Dawn (non-alcoholic)	8
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 (dry)- Weingut Spreitzer, Rheingau, DE	53
’23 Riesling (off-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 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
’21 Zinfandel Blend- Pandemonium, California	90