

THE LAUREL

CHILLED

Half Dozen Oysters..... 20.25
Mintersweet (WA), Ninigret (RI), Foxley River (PEI)
winter citrus mignonette, gochujang cocktail sauce

Hamachi Crudo.....16.25
Carrot-coconut vinaigrette, soy cured egg
yolk, fried shiso, chili oil

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

Grilled Asparagus (VG).....14.25
Brown's Harvest asparagus, "Queso blanco",
pepita and jalapeño gremolada

Mushroom Toast (V).....15.25
Small State focaccia, basil whipped mascarpone,
braised Seacoast Farm mushrooms

SEAFOOD

Hudson Valley Steelhead Trout.....24.25
Basmati rice pilaf, herbed yogurt, tomato jam,
crispy rice

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, sour apple butter,
mustard, grilled focaccia

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

Pork Belly Char Siu.....16.25
Berkshire pork belly, apple som tum,
fried peanuts, herb salad

OUR FARMS & PURVEYORS

Young Farms, Seacoast Farms, Bella Bella Gourmet, Small State
Provisions, Myers Produce, Sardilli Produce, Val's Ocean
Pacific, Gulf Shrimp, Browns Harvest, Island Creek Oysters,
Dartagnan, Hudson Valley Fisheries, 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 fraîche,
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

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

Grilled East Coast Scallops.....24.25
Heirloom bean purée, olive salad,
focaccia croutons

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

Karaage Chicken.....16.25
Fried bella bella chicken, fermented black bean aioli,
green onion salad, rice cakes, toasted sesame

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

Gin & Sarsaparilla.....	14
London dry gin, sweet vermouth, amaro, amontillado, lemon, vanilla, club soda	
Fernet Con Cola.....	13
strawberry, amaro, cola, mint	
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	
Dill With It.....	16
Vodka, Montenegro, lemon, honey, vanilla, green apple cordial, dill	
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.....	10
Lucano N/A Amaro, 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, California, United States	
’22 Hondarrabi Zuri	14
Bodega Katxiña, Getariako Txakolina, Basque Country	
’22 Sauvignon Blanc	14
Aslina, Western Cape, South Africa	
’23 Riesling	12
Weingut Spreitzer, Rheingau, Germany	
’22 Chardonnay	15
Viberti Filebasse, Piedmont, Italy	
’23 Chenin Blanc	13
Bosman 8 th Generation, Wellington, South Africa	
Rosé / Red	
’23 Grenache Blend (Rosé)	13
Anthonij Rupert – Protea, Western Cape, South Africa	
’23 Pinot Noir	15
Familia Arizzu- Luigi Bosca, Mendoza, Argentina	
’23 Tempranillo (unoaked)	13
Milenrama, Rioja, Spain	
’21 Cabernet Sauvignon	15
Longevity Wines, California, United States	
’22 Merlot/ Cabernet Franc	13
Château Blouin, Bordeaux, France	
’20 Malbec Blend	13
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	
Kent Falls Family Vines	12
Farmhouse Ale, 5.4%, Kent 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 Juicy in the 860.....	11
Hazy IPA, 7%, Colchester CT	
Stella Artois.....	8

CANNED BEER

Black Hog Granola.....	11
Brown Ale, 5.7%, Oxford CT	
Nebco Seahag.....	7
IPA, 6.2%, Woodbridge CT	
Stiegl Hell.....	12
Helles Lager, 4.5% Austria	
Hedlum Juicy Boom (non-alcoholic)	9
Hazy IPA, 0.5%, NYC	
Murphy’s Irish Stout.....	10

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	54
NV Pinot Noir- Gruet “Sauvage Rosé”, New Mexico	68
Rosé	
’23 Syrah/Mourvèdre- Jean-Luc Colombo, Provence, FR	40
’22 Hondarrabi Zuri-Ulacia, Basque Country, Spain	36
White	
’23 Albariño- Albamar, Rías Baixas, Spain	74
’23 Chardonnay- Luigi Bosca, Mendoza, Argentina	54
’23 Chardonnay- Bouchard A&F Chablis, Burgundy, FR	73
’22 Chardonnay- Chehalem, Oregon, United States	44
’23 Melon de Bourgogne- La Berrière Muscadet, LV, FR	40
’23 Pinot Grigio, Peter Zemmer, Trentino-Alto Adige, Italy	40
’23 Riesling (dry)- Rieslingfreak, South Australia	48
’22 Sauv Blanc- Torre Rosazza, Friuli-Venezia Giulia, Italy	55
’23 Sauv Blanc- Isabelle Garrault Sancerre, LV, France	89
’22 Viognier/Marsaene- d’Arenberg “The Hermit ” AUS	43
Red	
’22 Barbera- Giovanni Rosso, Piedmont, Italy	70
’18 Cabernet Sauvignon- Carpineto, Tuscany, Italy	92
’21 Cabernet Sauvignon- Hanna Glatzer, Austria	90
’22 Cabernet Sauvignon- Silver Ghost, Napa CA	76
’22 Cinsaut/ Syrah- The Language of Yes, California	65
’22 Grenache Blend- Mas de Gourgonnier, Provence FR	52
’21 Malbec, Terrazas De Los Andes, Mendoza, Argentina	48
’23 Pinot Noir- Primarius Winery, Willamette Valley OR	46
’20 Sangiovese- Lamole Di Lamole, Chianti Riserva, Tuscany, IT	80
’23 Shiraz Blend- Myburgh Bros, South Africa	39
’19 Tempranillo- Finca Museum Reserva, CyL Spain	65
’21 Zinfandel Blend- Pandemonium, California	90