

THE LAUREL

CHILLED

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

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

Make it a Platter..... 40.25
a sampling of all of the above (no alterations please)

VEGETABLE

Our Chopped House Salad (V)..... 12.25
Romaine, crispy parmesan, pickled hot peppers, onion,
olives, red wine vinaigrette

Spicy Caesar Salad..... 13.25
Romaine and kale mix, chili crunch, focaccia
croutons, parmesan

Trumpet Royal Mushrooms (VG)..... 14.25
grilled mushrooms, mole poblano, green tahini
sauce, sesame (contains nuts)

Vegan Empanadas (VG)..... 14.25
Plant based preparation of traditional Argentinian
empanadas, chimichurri 'aioli', cashew

SEAFOOD

Grilled Swordfish Paillard.....25.25
romesco beurre blanc, giardiniera, toasted
sunflower seeds

Chili Garlic Shrimp..... 18.25
garlic butter, chili crunch, garlic bread

MEAT

Ghanian Peanut Stew..... 15.25
Bella Bella duck bacon, Beaugard sweet
potatoes, heirloom beans, grilled flatbread

Spicy Sausage Agnolotti..... 16.25
italian sausage filled agnolotti, spicy ala vodka
sauce, citrus ricotta

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, Dom's Ice cream, J. René Coffee Roasters

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

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

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

Artichoke Rangoon (VG)..... 14.25
marinated artichokes, yuzu kosho cashew cream
cheese, ssamjang chili sauce

French Fries..... 10.25
hand cut fries with black garlic aioli or vegan
chimichurri 'aioli'

Tofu Kaju Masala (VG)..... 14.25
fried cashews, crispy tofu, rice cakes,
kaju masala

Manilla Clams..... 17.25
tom kha broth, roasted carrots, pickled chestnut
mushrooms, cilantro

Shrimp Toast..... 17.25
hong kong shrimp toast, nuoc chom, sesame,
herb salad, small state focaccia

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..... 25.25
Beef souvlaki, whipped feta, date
and seed salad, olives

Executive Chef Ashley Flagg
Executive Sous Chef Jetzel Cruz

THE LAUREL

Beverages

Cocktails

Gin & Sarsaparilla.....	14
London dry gin, sweet vermouth, amaro, amontillado, lemon, vanilla, club soda	
Fernet Con Cola.....	13
strawberry amaro, aromatic bitters, 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, tarragon, coconut oil	
A La Mer.....	15
London dry gin, white port, celery, lemon, vanilla, cucumber, Greek yogurt	
Wildcat.....	15
Mexican Rum, Siglo Cero Pox, coconut cream, black sesame & pecan orgeat, aperitivo, lime	
Simple Plan.....	15
Tequila, passion fruit, Rocky's Botanical, orange, lime cordial, habanero, Tabil Salt	
Boogie Nights.....	16
Japanese whisky, Jamaican rum, PX sherry, apricot, tawny port, orange and aromatic bitters	
Long Naps On The Beach.....	15
Bourbon, amburana cachaca, pineapple, aromatic & chocolate bitters	
Anything But.....	16
Junmai sake, sushi rice-soaked barrel reserve gin, yuzu, pandan	

Mocktails

Floral Gang.....	10
Grapefruit, cucumber, ginger, bubbles	
Sandbar.....	10
Pineapple cordial, coconut cream, orange, vanilla	

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	
'24 Sauvignon Blanc	14
Astrolabe, Marlborough, New Zealand	
'23 Riesling	12
Weingut Spreitzer, Rheingau, Germany	
'22 Chardonnay	15
Viberti Filebasse, Piedmont, Italy	
'21 Grüner Veltliner	13
Forsteiter "Groner", Niederösterreich, Austria	
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	
'20 Merlot/ Cabernet Franc	13
Château Blouin, Bordeaux, France	
'20 Malbec Blend	13
Domaine Bousquet, Mendoza, Argentina	

Draft Beer

Back East Blackberry Weis.....	10
Berliner Weisse, 3.5%, Bloomfield CT	
Stormalong White Mountain Magic.....	8
Cider, 5.2%, Sherborn MA	
Counter Weight Mind Flow.....	8
IPA, 7%, Cheshire CT	
Hop Culture Big Surr.....	11
DIPA, 8.1%, Colchester CT	
Welcome to Nebco.....	7
Lager, 4.8%, Woodbridge CT	
Fiddlehead IPA.....	7
New England IPA, 6.2% ABV, Shelburne VT	
Stella Artois.....	8

Canned Beer

Hop Culture Juicy in the 860.....	11
Hazy IPA, 7%, Colchester CT	
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	
Guinness.....	10
Hedlum Juicy Boom (non-alcoholic)	9
Hazy IPA, 0.5%, NYC	

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