

**LUNCH**

**APPETIZERS**

**Spicy Tuna Crunch Roll\*** / srirachi aioli  
cucumber, avocado 8

**Sauteed Spinach and Artichoke Dip /**  
goat cheese, pita chips 7

**Crispy Calamari /** roasted peppers, young  
arugula, toasted peanuts, soy aioli 8

**Rock Shrimp and Sweet Potato Fritters**  
nuoc cham 6

**Smoked Chicken Wings /** blue cheese &  
BBQ sauce 9

**Creole Tuna Sashimi\*** / ginger-lime vinaigrette  
wasabi cream 7

**Grilled Filet Mignon\*** / Truffled “tater tots”  
frisee, stilton blue cheese fondue 10

**Dynamite Roll /** tempura Maryland soft shell crab,  
avocado, cucumber, spicy aioli 11

**Chiang Mai Curried Noodles\*** / seared tenderloin  
coconut milk, crispy shallots 7

**Soup of the Day/** seasonally inspired 5

**SALADS**

**Baby Spinach and Frisee /**  
toasted pecans,  
golden raisins,  
grape tomatoes,  
Dijon vinaigrette 7

**Three Greens**  
toasted walnuts. Anjou  
pears, Gorgonzola  
cranberry vinaigrette 6

**Traditional Caesar**  
romaine hearts,  
parmesan, anchovies 7

**STONE PIES & SANDWICHES**

All stone pies come with a small Caesar Salad

**Stone Pie /** house-smoked fresh mozzarella, roasted tomatoes, pepperoni 11

**Stone Pie /** Burrata, roasted garlic, pancetta, sundried tomatoes, parmesan 12

**Stone Pie /** Italian rapinni, sweet Italian sausage, roasted peppers, fresh mozzarella 12

**Grilled Angus Cheese Burger\*** / one all beef patty, special sauce, sesame seed bun...French fries 10

**Buffalo Chicken Wrap /** crispy chicken, crisp bacon, iceberg, blue cheese dressing...  
kettle chips 9

**BBQ Pork Sandwich /** house smoked pork, shaved red onion, bread and butter pickles...  
sweet potato fries 10

**Grilled Chicken Sandwich /** chipotle aioli, chorizo, jack cheese ..... Pickled vegetables 10

**MAIN PLATES**

**Miso Crusted Tuna Salad\*** / California greens, marinated seaweed, creamy carrot dressing 12

**Macaroni and Cheese /** country ham, cheddar cheese, haricots verts, herbed crumbs 9

**Sautéed Shrimp and Gemelli Pasta /** spring vegetables, white wine sauce, fines herbs 13

**Pan Roasted Atlantic Salmon\*** / fingerling potatoes, tomato olive broth, basil pesto 12

**Hilda’s Meatloaf /** garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 10

**Smoked Chicken Cobb Salad /** avocado, applewood bacon, hard cooked egg, creamy herbed dressing 10

**Chipotle Marinated Chicken Breast /** corn pico de gallo, jicama, queso fresca 12

**Crisp Connecticut Fluke Filets /** French tartar sauce, cole slaw, vidalia onion rings 13

**Chicken Pad Thai /** rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 11

**Grilled Marinated Hanger Steak\*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 12

**SIDES 5**

Garlic Mashed Potatoes • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”

860.493.7417

Christopher M. Torla Chef/Owner



**DINNER**

**APPETIZERS**

**Crisp Maryland Crab Cake /**  
Old Bay aioli, asparagus salad 10  
**Soup of the day/** seasonally inspired 6  
**Smoked Chicken Wings /** blue cheese,  
BBQ sauce 9  
**Rock Shrimp and Sweet Potato Fritters**  
nuoc cham 7  
**Quebec Vintage Cheddar Cheese and**  
**Bacon Fondue /** scallions, crisp potato  
wedges, sour cream 12  
**Baked Scallops on the Half Shell /**  
Creamed basil, wasabi 10

**TK Roll\*** / spicy tuna, crab meat,  
cucumber, oshinko 9  
**Crispy Calamari /** cherry pepper aioli,  
marinara, baby arugula 8  
**Asian Lettuce Cups /** hoisin,  
peanut dipping sauce,  
hot and sour chili sauce  
Chicken 11/ Shrimp 15  
**Monterey Jack and Chipotle Fondue**  
filone bread, Courtland apples,  
tortilla chips, jicama 12  
**Fiesta Roll /** chili spiced salmon  
tempura, avocado, cilantro,  
poblanos 7

**Steamed Pork Dumplings/** Szechuan  
dipping sauce, black mushrooms 8  
**Grilled Filet Mignon\*** /  
Truffled "tater tots", frisee,  
blue cheese fondue 10  
**Spider Roll /** crispy soft shell crab,  
scallions, eel sauce, spicy aioli 10  
**Chiang Mai Curried Noodles\*** / seared  
tenderloin, coconut milk,  
crispy shallots 7  
**Sautéed Spinach and Artichoke Dip**  
goat cheese, toasted pita chips 8

**SALADS**

**Roasted Candy Stripe Beet /**  
Sonoma goat cheese, pea tendrils  
pistachio vinaigrette 9  
**Baby Spinach and Frisee /**  
toasted pecans, golden raisins,  
grape tomatoes, Dijon vinaigrette 7  
**Traditional Caesar /**  
romaine hearts, parmesan, anchovies 7  
**Shrimp Cobb Salad /**  
avocado, applewood smoked bacon,  
creamy herbed dressing 13

**STONE PIES, SANDWICHES**

**Stone Pie/** Burrata, roasted garlic, pancetta, sundried tomatoes, Parmesan 12  
**Stone Pie/** Prosciutto de Parma, herbed ricotta, caramelized onions 13  
**Stone Pie/** house-smoked fresh mozzarella, pepperoni, roasted tomatoes  
sweet garlic paste 12  
**Grilled Chicken Sandwich/** chorizo, chipotle aioli, jack cheese ...  
pickled vegetables 10  
**Grilled Angus Cheese Burger\*** / one all beef patty, cheese, special sauce  
on a sesame seed bun...French fries 10  
**BBQ Pork Sandwich/** house smoked pork, shaved red onion, bread and butter  
pickles...sweet potato fries 10

**MAIN PLATES**

**Crispy Soft Shell Crabs /** vegetable ragout, lemon herb butter, fingerling potatoes 24  
**Herb Cured Brick Pressed Chicken /** garlic whipped potatoes, spring vegetables, lemon garlic sauce 18  
**Grilled Marinated Hanger Steak\*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 22  
**Sautéed Veal Loin Paillards\*** / garlic fiddlehead greens, parmesan orzo, tarragon  
**Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21  
**Grilled "Gremolata" Pork Tenderloin\*** / chive whipped potatoes, baby zucchini 19  
**Panko Crusted Tilapia Filet /** grain mustard sauce, corn pudding, spinach 19  
**Sautéed Atlantic Salmon\*** / gigante bean succotash, basil sauce, watercress salad 19  
**Hilda's Meatloaf /** garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 16  
**Grilled Spring Lamb Porterhouse\*** / vegetable cous cous medley, mint, yogurt 24  
**Smoked Carnaroli Risotto /** spring peas, roasted chicken, parmesan, butternut 18

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