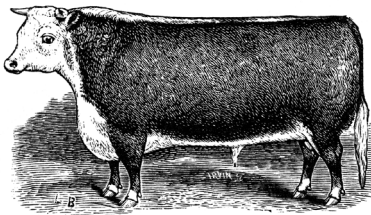


What are heirloom grains? You guessed it -- seeds that have never been modified! These varieties have been passed down for generations. Unfortunately, they're hard to find in modern grocery stores, which often prioritize shelf-life over nutrition, price, and flavor. That's why we're so happy that Homegrown Harvest (homegrownharvest.com) and Indian Harvest (indianharvest.com) specialize in these ancient grains. We serve farro piccolo, the oldest cultivated variety. Light and nutty in flavor, it also boosts extraordinary nutritional value. Also look for our beautiful black barley and grano in the mixed heirloom grains "risotto style". Sustainably tasty!



Pasture-raised Beef

After two years of searching wildly to find a local producer of grass-fed, grass-finished cattle for our beef needs, we're proud to announce the arrival of beef from Stonebroke Farm in Wernerville, New York. The farmer, David Huse, has a long tradition of raising animals on well managed pasture. David now has reached a level of production that will allow Dressing Room a year-round supply of high-quality, delicious beef.

S T A R C H E S | F A R M V E G G I E S | A R T I S A N

- Preserved Tomato Soup** small \$11
large \$16
Nehantic Abbey grilled cheese garnish
- Market Soup** \$10
chef inspired seasonal soup
- Artisan Cured Meat Plate** \$14
selection of house-made terrine, paté, and other cured meats, pickled vegetables
- Newman Says "Use a Spoon" Chopped Salad** \$10
seasonal apples, market vegetables, toasted almonds, local goat cheese, mustard vinaigrette
- "Millstone Mix" Salad** \$9
assorted local lettuce, seasonal apples, Shelburne Farm's cheddar cheese, apple vinaigrette
- Roasted Cauliflower Skillet Gratin** \$10
creamy roasted cauliflower with a crispy herb breadcrumb
- Roasted Vegetable Sandwich** \$14
roasted portobello, sweet red pepper, housemade mozzarella, pickled onions, herbs, on grilled country loaf
- Mixed Heirloom Grain Salad** \$11
Candy beets, black kale, local goat cheese
- Cast Iron Corn Bread** \$8
Anson Mills native corn flour, fresh corn, Andrew's local honey
- Kettle Macaroni and Cheese** \$10
farmstead cheddar, cured pork belly
- Homestyle Mashed Potatoes** \$6
whatever local farm variety that's tasty when mashed

a 20% gratuity will be added to parties of six and larger

*thoroughly cooking meats, poultry, seafood, shellfish or eggs
reduces the risk of foodborne illness*

MEDIUM BITES

Chatham Cod Mini Po' Boy	\$15
pickled fennel, scallions, preserved Meyer lemon tartar sauce	
Sustainable Market Special	\$14
with farmers market goodies to garnish	
Super-Fresh Connecticut Oysters	\$13
from Nell's buddy, Jeff Northrop	
Connecticut Oysters Roasted "Beacon Style"	\$15
Jeff's famous oysters, shaved shallot, fresh thyme butter	
Mixed Heirloom Grains "Risotto Style"	\$13
farro piccolo, black barley, foraged mushrooms, Delicata squash, pears, toasted walnuts, fresh herbs	
Seared Yellow Fin Tuna	\$18
mixed heirloom grain salad, local apples, reisling vinaigrette	
Dressing Room Ribs	\$14
Scott County Missouri dry-style	
Dressing Room "Mini Meatloaf"	\$17
vegetable saute, home-style mashed potatoes, caramelized onion gravy, garden herbs	
The P.L. Newman "Mini Burger"	one -- \$12
local pasture-fed beef grilled over a wood fire,	two -- \$24
noble Amish cheddar, house-cured bacon	
The P.L. Newman "Mini Burger - LITE"	\$18
local pasture-fed beef grilled over a wood fire, noble Amish cheddar, house-cured bacon, Millstone mixed salad	
Chicken Chopped Salad	\$17
Amish chicken, local seasonal apples, market vegetables, toasted almonds, local goat cheese, mustard vinaigrette	

Millstone Farm

Right nearby in Wilton, Betsy and Jesse Fink—along with renowned farmer, Annie Farrell—have created an Eden of organic farming that couldn't be closer to home. We use Millstone organic lettuces and vegetables in nearly half of our menu items.

Betsy and Annie are running a closed-loop, sustainable, 75 acre farm that stands as a shining example for local agriculture. Pioneering models like Millstone will help make this gold-standard example of local and regional sustainable farming available for small farmers throughout the region. BTW -- that's where we got our tomatoes for preserving...



Wave Hill Bread

Those of you who shop the Westport Farmers Market need not read further as you already know about Wave Hill's fabulous bread! Wave Hill bread is made from unbleached wheat flour, organic spelt and organic rye berries milled at the bakery for each batch, sea salt and yeast. With the importance of eating healthful whole grains becoming more prevalent, this is the very best bread we can get our hands on.

FIRST BUCKET OF WAVE HILL BREAD IS ON US -- additional buckets by request \$2.00

a 20% gratuity will be added to parties of six and larger

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