

· Tuscarora White Corn ·

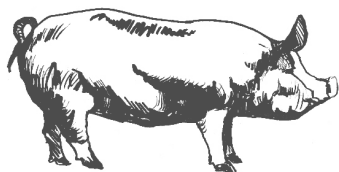
Tuscarora White Corn, otherwise known as Iroquois White Corn, is an ancient heirloom corn with big white kernels and large ears. This heirloom food is a staple of the Iroquois Six Nations' people, who use the corn for both sustenance and spiritual ceremonies.

They shared this gift with George Washington and his starving troops at the Battle of Valley Forge, to help them survive the harsh, foodless winter. This noble varietal of corn shows up here in both the Root Vegetable and Native Corn Chowder, and in our Beef Kettle Pot Roast.



Yankee Pot Roast

Dating back in cookbooks to 1881, Yankee Pot Roast is a natural evolution of the colonial-era New England "Boiled Dinner". The Yankee Pot Roast included the traditional New England vegetables such as potatoes, turnips, carrots, beans, onions and corn that were not found in the basic pot roast recipe. The classic New England (aka Yankee) cuisine was based on a lifestyle of frugality, as demonstrated by the use of pot roast as an appetizing way to cook meat taken from hard-working animals.



Berkshire Pig

Today's Berkshire breed was developed in Britain as a specialist pork pig in the middle of the 19th century. The original animals were short-legged, fat pigs which had evolved by crossing British pigs with Chinese stock introduced into Britain in the 1700's. The Berkshire became extremely popular and a Breed Society was formed in 1885. The Japanese have long recognized the value of the Berkshire. Their willingness to pay a premium results in the export, to Japan, of the majority of the Berkshire pork produced in the United States.

ACT ONE

Root Vegetable and Native Corn Chowder

house cured bacon, toasted pumpkin seeds
\$13

Newman Says: "Use a Spoon" Chop Salad

hard boiled pullet egg, chickpeas, frisee, cucumbers,
blood orange, olives, blue cheese, pistachios
sherry vinaigrette
\$14

Heirloom Autumn Squash Salad

local pears, currants, roasted chestnuts, Sankow Farm feta
cheese, brown butter dressing
\$15

Roasted Sundried Tomato Chicken Sausage

brussels sprouts, goat cheese, dried cherries, walnuts,
sherry vinaigrette
\$16

"Millstone Mix" Salad

assorted local lettuce leaves, local heirloom apples,
cider dressing
\$14

Super-Fresh Connecticut Oysters

from Nell's buddy, Jeff Northrop
\$18

Fried Louisiana Shrimp and Stone Milled Grits

spicy andouille sausage, onion pepper chutney
\$17

Connecticut Oysters "Beacon Style"

Chef Waldy Malouf shares his famous roasted oyster recipe!
\$18

Dry Baby Back Ribs

Niman Ranch baby back ribs, Scott County Missouri-style,
apple cabbage slaw
\$19

SIDES \$9

- home style mashed potato
- cast-iron corn bread with honey drizzle
- brussel sprouts with dried cranberries
- farro, risotto style with squash and radishes
- kettle maccherone and cheese with pork belly
- fresh-cut fries
- garlic wilted greens

no substitutions please

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

ACT TWO

Pancetta-Wrapped Dayboat Monkfish

braised red cabbage, pan-roasted peanut potatoes,
parsnip sage purée

\$33

Autumn Pig Platter

prepared with prime roasting cut,
prime braising cut, seared pork belly,
caraway potato puree, herb roasted pumpkin

\$34

New England Wild Stripped Bass

spiced spaghetti squash, red russian kale,
pickled cranberries

\$31

Chicken and Dumplings

brussel leaves, celery root,
baby carrots, sunchokes

\$27

Indian Harvest Farro “Risotto Style”

pearl onions, roasted chestnuts, endives,
parmesan crisp

\$25

Available Vegan Style

Beef Kettle Pot Roast

pasture-raised beef, heirloom potatoes, bluefoot mushrooms,
root vegetables, native corn, horseradish garnish

\$32

Dressing Room Meatloaf

roasted broccoli, home style mashed potatoes and
caramelized onion gravy

\$29

The P.L. Newman Burger

Niman Ranch beef grilled over a wood fire,
hand-cut fries, noble Amish cheddar, house-cured bacon,
caramelized onions

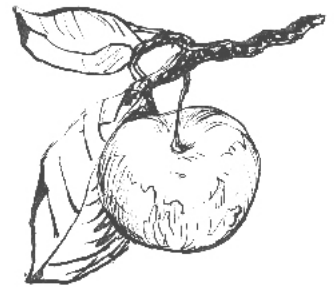
\$25

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Newtown Pippin Apple

Newtown Pippin has been called the classic American apple. It is the oldest commercially grown native variety in the United States and is said to have been the apple of choice for President George Washington as well as Benjamin Franklin. The Newtown variety sprang from a seed in Newtown, Long Island. The original tree died when too many scions were cut from it for grafting. A greener version is known as Albemarle Pippin, named for the Virginia county where Virginians claim it is more flavorful than the famously sweet Newtown.



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.

Following the principles Annie applied at the famed Cabbage Hill Farm in Mount Kisco, N.Y., 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.

Farmstead Cheeses

Good cheese starts with good milk, and the best milk comes from happy cows (sheep and goats too!) that feed from grass and live naturally. Artisan cheeses start from there.

But what is artisan cheese? It's cheese made combining the best of old-world techniques and modern science for the highest quality product.

Beaver Brook Farm in Lyme, Beltane Farm in Lebanon and Cato Corner Farm in Colchester, and are great places to buy the best in local, artisan cheeses.