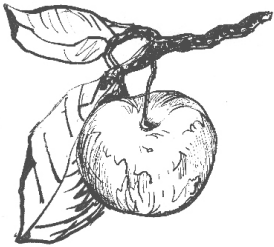


Millstone Farm

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.



Two Guys from Woodbridge

Actually, one guy from Hamden is the driving force behind Two Guys' amazing lettuce. Perry Hack, art director-turned-farmer used his sense of marketing, variety and beauty to supply and inspire our "Two Guys" salad.

Because Perry grows his lettuce under greenhouse, his greens will soon be available year-round. Best yet, they're certified organic! Look for the Two Guys stall at the Sunday Farmers Market on Imperial Avenue.

Local Westport Oysters

Our oysters come from Westport's own Jeff Northrop.

Jeff's family has oystered the waters off Westport for generations. Unlike, stored oysters (sometimes up to 5 weeks old) offered by fish purveyors, our oysters are delivered by Jeff directly off the boat.

Naturally, our system is affected by rain and temporary closings of the fisheries. So, occasionally the oysters are unavailable. But, if you've tried these babies, you know they're well worth the wait.

Meanwhile, you can "catch" some of your own and meet Jeff, every Thursday at the Westport Farmers' Market.

LUNCH

begins at 11:30

ACT ONE

Root Vegetable and Native Corn Chowder

house cured bacon, toasted pumpkin seeds

\$10

Chicken Liver Mousse

roasted beets, goat cheese, meyer lemons, toast points

\$13

Newman Says "Use a Spoon" Chop Salad

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

\$14

"Millstone Mix" Salad

assorted local lettuce leaves, honey crisp apples, apple cider dressing

\$12

Dry Baby Back Ribs

Scott County Missouri-style, apple cabbage slaw

\$17

Super-Fresh Connecticut Oysters

from Nell's buddy, Jeff Northrop

\$16

ENTREE SALADS

Spit-Roasted Chicken and Arugula Salad

warm local goat cheese, dried cherries, candied pecans, homemade buttermilk dressing

\$19

Rare-Seared Sashimi-Style Tobago Blackfin Tuna

quinoa salad, Millstone Farm's organic mesclun greens, roasted pistachio dressing

\$22

P.L. Newman Burger -- Lite Done Right

bunless Niman Ranch beef, grilled over a wood fire, local greens, noble Amish cheddar, caramelized onions, mustard vinaigrette

\$23

ASK ABOUT OUR KIDS' MENU!

no substitutions please - bread by request

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

LUNCH

begins at 11:30

ACT TWO

New England Blackfish

spiced spaghetti squash, red russian kale,
pickled cranberries

\$21

Niman Ranch Hanger Steak

sweet potato fries, wilted spinach,
horseradish sour cream

\$24

Line-Caught Yellowfin Tuna

black barley, grilled hierloom squash, apple rosemary puree

\$23

Dressing Room Meatloaf

caramelized onion gravy, roasted broccoli,
home-style mashed potatoes

\$22

SANDWICHES

The P.L. Newman Burger

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

\$23

Grilled Roasted Vegetable Sandwich

toasted rye bread, goat cheese, eggplant and olive relish

\$17

Roasted Lamb Panini

roasted leg of lamb, collard greens,
local goat cheese, fig jam, mint mayonnaise

\$19

Hot Heritage Turkey Sandwich

choice: market greens, hand-cut fries,
home-style mashed potatoes

\$18

SIDES \$8

home style mashed potatoes
cast-iron corn bread with honey drizzle
kettle maccherone and cheese with pork belly
fresh-cut fries
sauteed garlic swiss chard

no substitutions please - bread by request

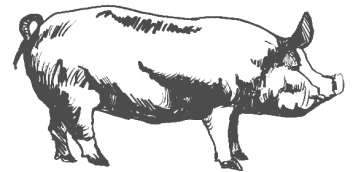
Why Eat Tobago Wild

We buy Blackfin (and other fish) directly from Tobago Wild, a company whose charter is to preserve this important and sustainable fishing culture.

Blackfin is a small, pale-rosey, tuna that grows to about 20 pounds and lives only five years. As a result, the species breeds prolifically at a young age.

The village fishers of Tobago have long used methods of fishing that keep their local fisheries vibrant for their practice. They fish from colorful, small wooden boats called pirogues and use hand-lines with single hooks. They also refuse to fish during spawning cycles.

The blue waters off Tobago are some of the cleanest, mercury-free waters in the Western Hemisphere, tested regularly to preserve the economy and persona of this beautiful fishing nation.



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 1700s.

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.

Heritage Turkey

The original Thanksgiving turkey was nearly done-in by our misguided craving for more white meat.

Today's turkeys are genetically modified to produce an abundance of breast meat. They can't fly or breed naturally as a result. Thanks to the dedication of show bird breeders and concerned farmers, the original breeds that once graced the Thanksgiving table are back. Enjoy heritage turkey here!