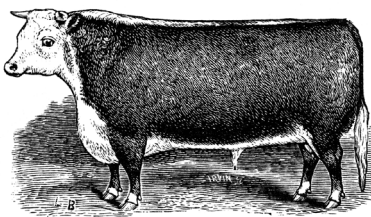


What are heirloom grains? You guessed it -- seeds that have never been modified! These varieties have been passed down for generations. Unfortunately, they're hard to find in modern grocery stores, which often prioritize shelf-life over nutrition, price, and flavor. That's why we're so happy that Homegrown 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!



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.



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.

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Preserved Tomato Soup	\$12
Nehantic Abbey grilled cheese garnish	
Market Soup	\$10
chef inspired seasonal soup	
Artisan Cured Meat Plate	\$15
selection of house-made pate, terrine, seasonal cured meats, pickled vegetables	
Artisan Cheeses	\$14
our hand-picked selection of local cheese, provided by Darien Cheese Shop	
Super-Fresh Connecticut Oysters	\$13
from Nell's buddy, Jeff Northrop	
Newman Says "Use a Spoon" Chopped Salad	\$11
seasonal apples, market vegetables, toasted almonds, local goat cheese, mustard vinaigrette	
"Millstone Mix" Salad	\$9
assorted local lettuce, seasonal apples, candied pecans, Shelburne Farm's cheddar cheese, apple vinaigrette	
Pan Roasted Brussels Sprouts with Dried Cranberries	\$9
Roasted Cauliflower Skillet Gratin	\$11
creamy roasted cauliflower with a crispy herb breadcrumb	
Grilled Long Island Radicchio	\$10
fresh wilted figs, 25 year old balsamic vinegar, extra virgin olive oil	
Butternut Squash Custard	\$11
foraged mushrooms, pickled pearl onions, Beaver Brook Farms Farmstead cheese	
Cast Iron Corn Bread	\$8
Anson Mills native corn flour, fresh corn, Andrew's local honey	
Kettle Macaroni and Cheese	\$12
farmstead cheddar, cured pork belly	
Antebellum Yellow Grits	\$9
Antebellum yellow hominy grits, Cypress Grove sheep cheese	
Homestyle Mashed Potatoes	\$7
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

S E A F O O D

- Massachusetts Diver Scallops** \$18
roasted cauliflower puree, quince and peppercress salad
- Grilled North Carolina Yellow Fin Tuna** \$21
white beans, broccoli rabe pesto, raddichio
- Connecticut Oysters Roasted “Beacon Style”** \$15
Jeff’s famous oysters, shaved shallot, fresh thyme butter
- Wood-Grilled Northeastern Squid** \$13
slow braised fennel, preserved lemon, herb salad
- Sunburst Trout** \$17
smoked caviar, shallots, apples, spaghetti squash
- Fresh Grilled Louisiana Shrimp** \$16
Anson Mills grits, spicy shrimp sauce



M E A T S & G R A I N S

- Woozie Wickfor’s Heritage Rabbit and Pappardelle** \$18
slow braised rabbit, white wine, lucque olives, handmade pappardelle pasta
- Orecchietti Pasta** \$15
house-made sausage, winter braising greens, tomato confit
- Mixed Heirloom Grains “Risotto Style”** \$14
farro piccolo, black barley, foraged mushrooms, Delicata squash, pears, chestnuts
- Heritage Pork Shoulder** \$18
tender-braised, then seared crisp, savoy cabbage, poached Bosc pears
- The P.L. Newman “Mini Burger”** one -- \$12
local pasture-fed beef grilled over a wood fire, noble Amish cheddar, house-cured bacon two -- \$24
- Dressing Room Ribs** \$14
Scott County Missouri dry-style
- Dressing Room “Mini” Meatloaf** \$15
whipped heirloom potatoes, vegetable saute, caramelized onion gravy

Preserved Tomatoes

If you’re wondering exactly what it means to serve preserved tomatoes, think back to your Grandmother’s or Uncle’s famous canned tomatoes. Like many great local foods, tomatoes come in abundant quantities for short periods of time. To better support our local farmers as well as our environment, we buy as many as we can when they’re ripe and delicious. We then “can” and freeze them so we can eliminate the early Spring blues by bringing you an early taste of the coming Summer -- with a grilled cheese!!



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...

LARGE PLATES

if you’re really hungry...

- Wagyu Beef Pot Roast** \$26
foraged mushrooms, carrots, salsify, sunchoke, red wine braise
- Dressing Room Chicken Pot Pie** \$25
Amish chicken, house-made pie crust, market vegetables, sunchoke gravy
- Baked Chatham Cod** \$25
braised cabbage, clams, black trumpet mushrooms, white beans

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

01/05/10

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reduces the risk of foodborne illness*