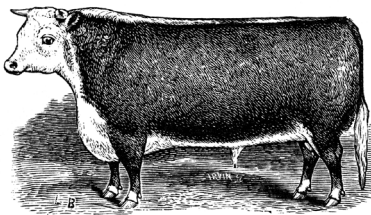


What are heirloom grains? You guessed it -- seeds that have never been modified! These varieties have been passed down for generations. Unfortunately, they're hard to find in modern grocery stores, which often prioritize shelf-life over nutrition, price, and flavor. That's why we're so happy that Homegrown Harvest ([homegrownharvest.com](http://homegrownharvest.com)) and Indian Harvest ([indianharvest.com](http://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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- Cucumber Gazpacho** \$10  
red onions, cherry tomatoes, crushed crostini
- Chicken Liver Pate** \$13  
toast points, foraged mushrooms
- La Quercia Prosciutto** \$11  
wild arugula, wilted figs, 25 year balsamic vinegar
- 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  
celery, carrots, radish, yellow wax, sea island peas, cherries, local goat cheese, garden herbs, sunflower seeds
- "Millstone Mix" Salad** \$9  
assorted local lettuce, candied pecans, Beaver Brook Farms Pleasant Cow cheese, stone fruit, plum vinaigrette
- Market Tomato and Feta Salad** \$11  
Beltane Farm's Feta cheese, basil, extra virgin olive oil from Darien Cheese Shop
- Local Baby Beet Salad** \$13  
wild arugula, local goat cheese, candied pecans, Meyer lemon vinaigrette
- Grilled Eggplant** \$10  
spicy tomato fondue, garlic chips
- Pan Roasted Summer Veggies** \$10  
market vegetables, sage butter
- Fennel and Peach Slaw** \$7  
local peaches, riesling vinegar, garden herbs
- Mixed Heirloom Grains Salad** \$11  
stone fruits, garden herbs, vermouth vinaigrette
- Grilled Sweet Corn** \$9  
local corn, lime jalepeno butter
- Cast Iron Corn Bread** \$8  
Anson Mills native corn flour, Andrew's local honey
- Kettle Macaroni and Cheese** \$12  
farmstead cheddar, cured pork belly
- Anson Mills Grits** \$11  
antebellum coarse grits, foraged mushrooms
- 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

- Montauk Scallops** \$18  
roasted plums, wilted figs, pork belly
- Connecticut Oysters Roasted “Beacon Style”** \$15  
Jeff’s famous oysters, shaved shallot, fresh thyme butter
- Wood-Grilled Northeastern Squid** \$13  
wilted cherry tomatoes, basil, squid ink, garlic chips
- Wild Alaskan Sockeye Salmon** \$20  
shaved vegetable salad, cherry puree
- New England Lobster Succotash** \$18  
sweet corn, zucchini, cherry tomatoes, huilacoche, corn sauce

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

- Grilled Heritage Sausage** \$18  
house-made sausage, market greens, chipollini onions, mustard sauce
- Heritage Pork Plate** \$M  
ask your server about today’s cut of heritage pork
- Mixed Heirloom Grains “Risotto Style”** \$15  
yellow wax, foraged mushrooms, walnuts, carrot sauce
- The P.L. Newman “Mini Burger”** one -- \$12 two -- \$24  
local pasture-fed beef grilled over a wood fire, noble Amish cheddar, house-cured bacon, caramelized onions
- The Eco Burger** \$15  
local pasture-fed beef grilled over a wood fire, noble Amish cheddar, house-cured bacon, fried egg
- Dressing Room Ribs** \$14  
Scott County Missouri dry-style
- Dressing Room “Mini” Meatloaf** \$15  
whipped heirloom potatoes, summer veggies, 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...*

- Lemon Riccota Ravioli** \$23  
foraged mushrooms, english peas, yellow squash, sweet pea sauce
- Amish Chicken** \$25  
roasted potatoes, petty pan squash, tomato with warm chevre bread crumbs
- Montauk Fluke** \$27  
braised leeks, zucchini, radish, eggplant

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