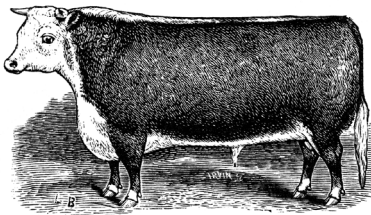


· Heirloom Grains·

SMALL AND LIGHT

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.

ARTISAN || VEGGIES || FARM || SEASONAL || STARCHES

Market Soup	\$10
chef inspired seasonal soup	
Artisan Cured Meat Plate	\$14
selection of house-made terrine, paté, and other cured meats, pickled vegetables	
La Quercia Prosciutto	\$10
micro greens, toasted almonds, Nehantic Abbey cheese	
Newman Says "Use a Spoon" Chopped Salad	\$10
celery, carrots, radish, frisee, snap, snow, sea island peas, sunflower seeds, local goat cheese, herb salad mustard vinaigrette	
"Millstone Mix" Salad	\$9
assorted local lettuce, crostini, candied pecans, Beaver Brook Farm Pleasant Cow cheese, blood orange vinaigrette	
Fennel and Peach Slaw	\$7
riesling vinegar, garden herbs	
Roasted Vegetable Sandwich	\$16
roasted portobello, grilled zucchini, housemade mozzarella, pickled onions, herb mayo, on grilled country loaf	
Pan Roasted Summer Veggies	\$10
mixed beets, favas, turnips, shallots, garden herbs	
Sugar Snap Peas	\$9
lemon butter, bread crumbs	
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	
Anson Mills Grits	\$11
antebellum coarse grits, foraged mushrooms	

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

SEAFOOD & GRAINS

Seared Alaskan Wild King Salmon shaved vegetables, cherry puree	\$18
Super-Fresh Connecticut Oysters from Nell's buddy, Jeff Northrop	\$13
Connecticut Oysters Roasted "Beacon Style" Jeff's famous oysters, shaved shallot, fresh thyme butter	\$15
Mixed Heirloom Grains "Risotto Style" sugar snaps, snow peas, walnuts, foraged mushrooms, sweet pea sauce	\$13
Mixed Heirloom Grain Salad stone fruits, garden herbs, vermouth vinaigrette	\$11



MEATS AND THE LIKE

Dressing Room Ribs Scott County Missouri dry-style	\$14
Dressing Room "Mini Meatloaf" vegetable saute, home-style mashed potatoes, caramelized onion gravy, garden herbs	\$17
The P.L. Newman "Mini Burger" local pasture-fed beef grilled over a wood fire, noble Amish cheddar, house-cured bacon	one -- \$12 two -- \$24
The P.L. Newman "Mini Burger - LITE" local pasture-fed beef grilled over a wood fire, noble Amish cheddar, house-cured bacon, Millstone mixed salad	\$18
Chicken Chopped Salad Amish chicken, stone fruits, market vegetables, sunflower seeds, local goat cheese, mustard vinaigrette	\$17
Grilled Amish Chicken Breast pesto mayo, house-cured bacon, local lettuce, house-made foccacia bread	\$18
DR Heritage Turkey Club herb mayo, house-cured bacon, local lettuce	\$17

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

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reduces the risk of foodborne illness