

# THE LAUREL

## CHILLED

Half Dozen Oysters..... 22.50  
Boomamoto (MA), rhubarb mignonette, gochujang  
cocktail sauce

Kinilaw ..... 17.50  
Marinated tuna, coconut vinegar, ginger,  
red onion, radish

Crab Tostada..... 17.50  
Marinated crab meat, nuoc cham, red curry  
crema, blue corn tortilla, sweet chili

## SHARE

Our Chopped House Salad (V) ..... 13.50  
Romaine, crispy parmesan, pickled hot peppers,  
onion, olives, red wine vinaigrette

Spicy Caesar Salad ..... 14.50  
Romaine and kale mix, chili crunch, focaccia  
croutons, parmesan

Cornbread (V) ..... 14.50  
Young Farms corn flour, corn relish,  
pimento butter, shishito peppers

Sweet Potato Flautas (VG)..... 14.50  
Beauregard sweet potato and Young Farms beans,  
stuffed blue corn tortillas, salsa negra, vegan 'queso'  
blanco, corn pico de gallo

Vegan Empanadas (VG) ..... 15.50  
Plant based Argentinian empanada, chimichurri  
'aioli', walnut

Marinated Heirloom Tomatoes (V)..... 14.50  
Red wine-mustard vinaigrette, caper salad, crispy  
parmesan, whipped marscapone

Spätzle 'Esquites' (V) ..... 15.50  
Brown butter spätzle, corn, lime crema, cotija cheese,  
roasted cherry tomatoes

## LARGE

Summer Squash 'Succotash' (VG) ..... 24.50  
Roasted Young Farms squash, corn puree,  
fava bean salad, tomato 'nduja

CT Caught Black Sea Bass..... 34.50  
Piperade, roasted sweet potatoes, crouton,  
black garlic aioli

Grilled Salmon ..... 32.50  
Loch Duart Salmon, lemon saffron sauce,  
roasted potatoes, English pea and radish salad

## OUR FARMS & PURVEYORS

Young Farms, Seacoast Farms, Bella Bella Gourmet, Small State  
Provisions, Myers Produce, Sardilli Produce, Val's Ocean Pacific, Gulf  
Shrimp, Island Creek Oysters, Dartagnan, Atlas Farms, Brown's Harvest,  
Pete's Greens, Rogers Orchards, Longwind Farm, Old Athens Farm,  
Jericho Settlers Farm, Warner Farm, Pitchfork Farm, Latremore Farm,  
Martin Rosol, J. René Coffee Roasters, Wulf's Fish, Chang Shing Tofu

Hearts of Palm Ceviche (VG)..... 13.50  
Plant based Peruvian style ceviche,  
Beauregard sweet potato chips

Watermelon Crudo (VG) ..... 13.50  
Gochujang marinated watermelon,  
tahini green goddess, chili crunch, sesame seed

Make it a Platter..... 45.50  
A sampling of our chilled selections  
(no alterations please)

French Fries (V) ..... 10.50  
Hand cut fries with black garlic aioli or  
vegan chimichurri 'aioli'

Brussels Sprouts..... 15.50  
Crispy brussels sprouts, whipped herb crème  
fraiche, pretzel crumb, mustard vinaigrette,  
kielbasa

Little Neck Clams..... 18.50  
Tom kha broth, roasted carrots, pickled beech  
mushrooms, cilantro

Prawns & Grits ..... 20.50  
Carolina mustard BBQ sauce, Young Farms  
pimento grits, tomato 'nduja

Bella Bella Wings ..... 16.50  
Crispy double fried wings, fried garlic, atchara,  
Pinakurat vinegar, calamansi

Liempo ..... 16.50  
Soy and calamansi marinated Berkshire pork belly,  
atchara, crispy shallots, herbs

Wagyu Beef Skewers ..... 26.50  
Beef souvlaki, whipped feta, date  
and seed salad, olives

Half Chicken..... 29.50  
Bella Bella chicken, rice congee, braised cabbage,  
mushroom XO, pickled vegetables

Griddled Burger..... 23.50  
Pimento cheese, dill pickle remoulade, crispy  
cheddar cheese, brioche bun, handcut fries

Steak Frites ..... 45.50  
10 oz Allen Brother NY Strip, handcut fries,  
ancho jus, piperade

Executive Chef Ashley Flagg  
Executive Sous Savannah Carrillo  
Executive Sous Holden Naidorf  
Bar Director Abraham Rojas

V= Vegetarian

VG = Vegan

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

# THE LAUREL

## COCKTAILS

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| The Guava Situation (Carbonated) .....                                                                                | 15 |
| Supergay vodka, lychee liqueur, saffron, guava juice, osmanthus, coconut water                                        |    |
| Clouded Judgment* .....                                                                                               | 16 |
| Coconut rum, Batavia Arrack, celery liqueur, Tom Kha broth (shellfish), shallot cordial, lime, sesame oil             |    |
| Mint Condition .....                                                                                                  | 15 |
| Brennivin Aquavit, Midori, Branca Menta, lacto-fermented kiwi, pandan, tarragon, Vinho Verde                          |    |
| Some Pulp* .....                                                                                                      | 16 |
| Pisco, Orange Sake, peach liqueur, ginger, OJ, chamomile bitters, egg white                                           |    |
| Emergency Water .....                                                                                                 | 15 |
| Arette blanco tequila, cachaça, mango liqueur, calamansi, pandan-miso cordial, tamarind, soda                         |    |
| Pink Corvette (Milk Clarified)* .....                                                                                 | 15 |
| Mezcal, Génepy, Ancho Verde, Yuzu, raspberry, vanilla, huacatay, Calpico foam                                         |    |
| Strawberry After Dark* .....                                                                                          | 16 |
| Iwai Japanese whiskey, Daytrip Strawberry amaro, Fernet Branca, cacao, matsutake shoyu                                |    |
| A Study In Green* .....                                                                                               | 15 |
| Supergay Gin and Vodka, butter-seared rice koji, bay leaf bianco vermouth, Salers, white port, Suze, keffir lime leaf |    |
| Smoking Goat* .....                                                                                                   | 16 |
| Goat cheese washed Mezcal, Campari, lacto tomato, PX sherry, balsamic                                                 |    |
| Jardín Secreto .....                                                                                                  | 15 |
| Primo Aperitivo, lemoncello, lavender-honey liqueur, chamomile, grapefruit, tonic                                     |    |
| * Contains one or more common allergens                                                                               |    |

## ZERO PROOF

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| Floral Gang .....                                                               | 11 |
| Giffard pamplemousse, ginger, lemon, cucumber-lavender bitters, grapefruit soda |    |
| Bittersweet Symphony .....                                                      | 11 |
| Amass Riverine, Lucano Amaro, grapefruit, osmanthus, garam masala               |    |
| Lyre’s Amalfi Spritz.....                                                       | 12 |

## WINE BY THE GLASS

|                                                             |    |
|-------------------------------------------------------------|----|
| Sparkling / White                                           |    |
| NV Palomino, Chardonnay (Sparkling)                         | 14 |
| Toto Barbadillo, Andalucia, Spain                           |    |
| ’23 White Blend                                             | 14 |
| Quinta de Santiago, Vinho Verde, Portugal                   |    |
| ’22 Sauvignon Blanc                                         | 15 |
| Aslina, Western Cape, South Africa                          |    |
| ’23 Pais/ Cariñena Blend                                    | 13 |
| Garage Wine Co, Central Valley, Chile                       |    |
| ’23 Chardonnay                                              | 13 |
| BloodRoot, Sonoma, California                               |    |
| ’23 Chenin Blanc                                            | 14 |
| Bosman 8 <sup>th</sup> Generation, Wellington, South Africa |    |
| Rosé / Red                                                  |    |
| ’24 Sangiovese (Rosé)                                       | 14 |
| Love You Bunches, Santa Barbara, California                 |    |
| ’23 Pinot Noir                                              | 14 |
| Primarius Winery, Willamette Valley OR                      |    |
| ’23 Tempranillo (unoaked)                                   | 14 |
| Milenrama, Rioja, Spain                                     |    |
| ’22 Cabernet Sauvignon                                      | 14 |
| Ultraviolet, Sonoma, California                             |    |
| ’22 Merlot/ Cabernet Franc                                  | 14 |
| Château Blouin, Bordeaux, France                            |    |
| ’24 Malbec                                                  | 13 |
| Reunión, Medndoza, Argentina                                |    |

## Beverages

## DRAFT BEER

|                                                  |    |
|--------------------------------------------------|----|
| New Park Blender .....                           | 13 |
| Raspberry Berliner Weisse, 5%, West Hartford, CT |    |
| Stormalong Legendary Dry.....                    | 9  |
| Cider, 6.5%, Massachusetts                       |    |
| Foam Brewers Built To Spill .....                | 11 |
| DIPA, 8%, Vermont                                |    |
| OEC Brewing Saison .....                         | 11 |
| Farmhouse Ale,, 5.5%, Oxford CT                  |    |
| Dead Language Beer Project Doki Doki .....       | 10 |
| Japanese Rice Lager, 5.0%, Hartford CT           |    |
| Kent Falls Superscript .....                     | 10 |
| IPA, 6%, Kent CT                                 |    |
| Foam Brewers Tranquil Pils .....                 | 9  |
| Pilsner, 5.0%, Vermont                           |    |
| Stella Artois.....                               | 8  |

## CANNED BEVERAGES

|                                            |   |
|--------------------------------------------|---|
| Murphy’s Irish Stout.....                  | 9 |
| Allagash White.....                        | 8 |
| Belgian-Style Wheat Beer, 5.2%, Maine      |   |
| Zero Gravity Conehead.....                 | 8 |
| IPA, 5.7%, Vermont                         |   |
| Hamm’s Lager .....                         | 6 |
| -196 Suntory Strawberry Hard Seltzer.....  | 9 |
| Athletic Free Wave (non-alcoholic) .....   | 8 |
| Hazy IPA, 0.5%, Milford CT                 |   |
| Athletic Upside Dawn (non-alcoholic) ..... | 8 |
| Blonde Ale, 0.5%, Milford CT               |   |

## WINE BY THE BOTTLE

|                                                               |     |
|---------------------------------------------------------------|-----|
| Sparkling                                                     |     |
| NV Perrier- Jouët, Champagne, France (Half Bottle)            | 40  |
| NV Canard Duchêne, Champagne, France                          | 110 |
| NV La Luca Prosecco Superiore, Veneto, Italy                  | 66  |
| NV Almacita Rosé, Mendoza, Argentina                          | 55  |
| NV Une Femme “The Betty”, Central Valley, California          | 65  |
| Rosé                                                          |     |
| ’24 Mourvèdre- Land of Saints, SLO Coast , California         | 70  |
| ’24 Zweigelt Blend- Heidi Shröck, Burgenland, Austria         | 56  |
| White                                                         |     |
| ’23 Chardonnay- Atelier, Russian River Valley, California     | 85  |
| ’23 Chardonnay- Bouchard A&F Chablis, Burgundy, FR            | 80  |
| ’24 Gruner Veltliner- BioKult, Burgenland, Austria            | 55  |
| ’24 Pinot Grigio- Köfererhof, Alto Adige, Italy               | 78  |
| ’23 Pinot Gris- Primarius, Willamette Valley, Oregon          | 45  |
| ’23 Riesling- Weingut Spreitzer, Rheingau, DE                 | 53  |
| ’23 Riesling- Rieslingfreak, South Australia                  | 53  |
| ’24 Sauv Blanc- Astrolabe, Malborough, New Zealand            | 70  |
| ’23 Sauv Blanc- Isabelle Garrault Sancerre, LV, France        | 89  |
| ’22 Viognier/Marsaene- d’Arenberg “The Hermit ” AUS           | 50  |
| ’24 White blend-Vin de days, Willamette Valley, Oregon        | 72  |
| Red                                                           |     |
| ’22 Barbera- Giovanni Rosso, Piedmont, Italy                  | 77  |
| ’21 Cabernet Sauvignon- Hanna Glatzer, Austria                | 90  |
| ’23 Gamay- Anne Sophie Dubois, Beaujolais, France             | 95  |
| ’23 Garnacha Blend (chilled)- Cellar Bernavi Catalonia, Spain | 55  |
| ’22 Grenache Blend- Mas de Gourgonnier, Provence FR           | 57  |
| ’22 Pinot Noir- Chemistry, Willamette Valley OR               | 68  |
| ’23 Shiraz Blend- Myburgh Bros, South Africa                  | 43  |
| ’21 Tempranillo- Rosario Vera, Rioja, Spain                   | 68  |
| ’21 Zinfandel Blend- Pandemonium, California                  | 90  |