



APPETIZERS

NEW ENGLAND CLAM CHOWDER 9
rich and creamy and packed with clams


SOUP DU JOUR 9
house-made soups changing daily



CAESAR SALAD 10
crispy romaine lettuce, traditional Caesar dressing,
croutons and lemon


HOUSE SALAD 10  
mixed greens, tomato, cucumber, carrot,
house vinaigrette



MAKE IT AN ENTRÉE:
ADD SALMON 9
ADD SHRIMP 3.50 EA.
ADD CHICKEN 7
ADD AVOCADO 3.50

FRENCH ONION BRUSCHETTA 15
buttery garlic toast smothered with onions caramelized
in apple jack whiskey, melted smoked gruyere,
asiago and herbs, resting in a rich dry aged beef bone broth

AMARETTO SHRIMP 15 
dusted and fried, dipped in spicy amaretto aioli,
crushed candied walnuts

MOZZARELLA CAPRESE 16  
fresh buffalo mozzarella, vine-ripened tomato,
basil pesto, extra virgin olive oil,
sea salt and cracked black pepper



PRINCE EDWARD ISLAND MUSSELS 16 
simmered in white wine with Gorgonzola and cream,
garnished with crispy pomme frites



KUNG PAO BRUSSEL SPROUTS 16  Upon request 
roasted with crisp bacon and tossed in a
sweet and spicy Szechuan style sauce with
crushed cashew, scallion and sesame


ENTRÉES

(all sandwiches come with seasoned fries and a pickle)

CHICKEN CAESAR SALAD* 17
crispy romaine lettuce, traditional Caesar dressing,
croutons and lemon
SUBSTITUTE SALMON* 2 SUBSTITUTE SHRIMP (3) * 3.50
ADD AVOCADO 3.50

FALAFEL SALAD 17   Upon request
fried chick pea fritters, tabbouleh, baba ghanoush,
grilled Naan, tomatoes, grapes and pomegranate seeds

GREEK EGGPLANT SALAD 18   Upon Request
a bed of greens tossed in a lemon truffle vinaigrette,
grilled marinated eggplant, baby grape tomatoes,
cucumbers, kalamata olives, basil leaf, shaved red onion,
crumbled feta, croutons and walnuts

GRILLED SALMON SALAD* 20  Upon Request
a bed of greens tossed in an Asian vinaigrette with red
bell pepper, cucumber, heirloom tomatoes and carrots;
dressed with wasabi aioli, sriracha aioli, tuxedo sesame
seeds, crushed cashews, crispy wonton and scallion

BLACKENED TUNA MUFFALETTA* 20
lemon caper aioli, chopped olive and pickled vegetable
spread on warm ciabatta bread

SLOW SMOKED LEG OF LAMB 19
in a sun-dried tomato wrap with tomatoes, quick-pickled
onions, feta, tzatziki and shredded lettuce

LOBSTER AND SHRIMP SALAD CROISSANT 29
hand-picked lobster meat, baby shrimp, tomato, celery,
Mayo and lemon zest packed into a warm buttery
croissant with shredded lettuce and dill
*There is an additional \$10 charge for the Lobster and Shrimp Salad
Croissant for guests on a lunch inclusive package.*

THE DERBY BURGER* 19
our house blend of ground chuck and short rib on a
buttered roll topped with melted Derby sage cheese,
bacon, pickled onion and a smoked tomato jam

OVEN ROASTED TURKEY SANDWICH 18
on toasted marble rye with lettuce, tomato, bacon and
smashed avocado

GRILLED MOZZARELLA CAPRESE SANDWICH 18
fresh mozzarella, vine-ripened tomato and basil pesto
on buttered sourdough bread
 Upon Request

BOURBON MARINATED GRILLED STEAK TIPS* 21
with sautéed mushrooms and onions, garlic toast
 Upon Request



VEGETARIAN



GLUTEN-FREE

*Many of our entrees can be made Vegetarian, Vegan or
Gluten-Free. Please ask your server for today's options.*

**This item served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.
Prices are subject to a 21% service charge and applicable CT state tax.
Gratuity is included in the service charge for your convenience.*