

COCKTAILS



- 11 **“4” Fashioned**
Four Rose Small Batch Bourbon, Spiced Aromatic Bitters, Luxardo Cherry + Citrus Twist
- 11 **Spicy Jalapeno Margarita**
Espolon Blanco Tequila, Cointreau, Lime, Orange + Jalapeno.
- 12 **The Hill-Stead** (Signature Drink)
Blue Haven Blueberry Gin, Elderflower, Lemon, Champagne, Blackberries + Mint
- 10 **Orchard Pear Spritzer**
Rothman & Winter Pear, Elderflower, Lemon + Cava
- 10 **Blueberry Way**
Titos Vodka, Housemade Blueberry Compote, Foxon Park Gassosa + Lemon
- 11 **Manzana Cider**
Waypoint Spiced Rum, Velvet Falernum, Apple Cider, St Elizabeths Allspice Dram, Organic Apple Butter
- 13 **Rock Me Gently**
Jefferson, Pamplemousse Rose, Amaro Montenegro, Pomander Orange Biters + Lemon
- 12 **Birds & Bees**
Hendricks Botanical Gin, Kings Ginger, Chamomile Tea + Lemon
- 10 **Autumn Harvest Sangria**
Velevet Falernum, Pinot Grigio, Apricot Brandy, Pears, Apples & Cinnamon
- 12 **Flight of Beer: Choose four drafts**

SALADS

- 7 **Caesar:** torn olive oil croutons and shaved parmesan
- 7 **House salad:** mixed greens, cucumbers, cherry tomatoes, red onions with a white balsamic vinaigrette
- 8 **Kale salad:** shaved brussal sprouts, crumbled goat cheese, toasted pumpkin seeds with a cider vinaigrette
- 8 **Arugula salad:** apples, candied walnuts, dried cherries, with a blood orange vinaigrette
 - ~ add chicken 5
 - ~ add shrimp 6
 - ~ add steak* 8
 - ~ add salmon* 6

SMALL PLATES

- 7 **Soup of the Day**
- 7 **Papas Bravas** Potatoes with a spicy Brava sauce & sour cream
- 9 **Pulled chicken eggrolls** with a cilantro and lime crème fraiche
- 7 **Risotto Fritters** with black beans, rice and a tomatillo salsa
- 9 **Empanadas** braised beef, green olives and potatoes
- 9 **House Made Corn Chips** with black bean hummus and guacamole
- 8 **Shishitos** with cumin salt and queso fresco
- 8 **Charred Brussel Sprouts** with chorizo and cumin honey
- 10 **Grilled Octopus** with charred red onions, olives and cherry tomatoes
- 12 **Cubano Sandwich** with pulled pork, serrano ham, manchego cheese, pickle and adobo aioli
- 15 **Jerk Chicken** with roasted fingerlings
- 12 **Spanish Spaghetti** with olives, capers, chorizo and tomato. ~ add shrimp 4 or octopus 5
- 10 **Shrimp Pinchos** with a mango pepper sauce
- 13 **“The 4”** - Gorgonzola dolce DOP, Manchego cheese, Serrano ham and marinated olives
- 12 **Fish Tacos** with pico de gallo and guacamole, choice of shrimp or cod
- 12 **Pork Tacos** with tomatillo salsa and queso fresco
- 13 **Seared Scallops ala Pisto** with zucchini and tomatoes
- 15 **Grilled Hanger Steak*** with chimichurri
- 14 **Pan Seared Salmon*** with Butternut squash puree and pickled Oyster mushrooms

*These menu items may be cooked to your liking. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduce the risk for foodborne illness. 860.255.7674

Eat & Drink
Chef- Isaac Hunter