

SALADS

ARUGULA SALAD | 13

walnut croquant crusted womanchego mousse, prosciutto crisp, pomegranate vinaigrette

ARTICHOKE PANNA COTTA | 14

spinach salad, olive crumb, fried artichokes, pine nut brittle, parmesan crumble, lemon vinaigrette

CHEESE & CHARCUTERIE

DUCK RILLETTES, COUNTRY PATE, VARIETY OF CATO CORNER FARM CHEESES | 24

tonight's offering of chef's selected cheeses, house made charcuterie, grilled sourdough, and accoutrements

SMALL PLATES

BEEF CARPACCIO | 18

arugula, artichokes, olives, capers, tomato, pickled red onion, garlic aioli

HAZELNUT CRUSTED GOAT CHEESE FRITTERS | 16

beet tzatziki, balsamic, toasted hazelnut, petit greens

CHILLED OYSTER PRESENTATION | 16

champagne foam, lemon granita

SEACOAST MUSHROOM TART | 17

whipped ricotta, roasted garlic, caramelized onions, petit greens

WHITE ASPARAGUS SOUP | 14

green and white asparagus tips, truffle paste, fried potato, pickled onion

CRISPY PORK RIBS | 17

sake soy glaze, pickled ginger, candied chiles, toasted peanuts

PORK BELLY JERKY | 13

smoked with maple mustard sauce, spicy bourbon barbecue sauce

LARGE PLATES

SWEET PEA TORTELLONI | 26

sweet onion cream, beurre blanc, snow pea, pickled onion

SHORT RIB RIGATONI | 28

mushroom demi-glace, parmesan tuile

CARROT RISOTTO | 24

carrot top salsa verde, buckwheat tuile, pickled and glazed carrots

RIB EYE | 38

bearnaise, broccolini, smoked duchess potatoes, red wine demi-glace

SEARED STONINGTON SCALLOPS | 34

scallop potato croquette, roasted garlic romanesco, cauliflower puree, yuzu beurre blanc

LAMB RACK | 36

smoked sausage, grilled bok choy, glazed turnip, red pepper panisse, pickled mustard seeds

HALF CHICKEN | 32

roasted breast with mushroom duxelle, crispy rilette, spring onion parisian gnocchi, ramp chimichurri

FLUKE | 34

zucchini fritter, grilled fennel, golden zucchini puree, crab stuffed squash blossom

A.T.Y BURGER | 22

Sift sour cream and onion bun, tomato bacon jam, lettuce, tomato, avocado and onion, pomme frites

FEATURING OUR LOCAL CULINARY PARTNERS

Cato Corner Farm
Cooks Valley Farm
J&R Seafood
Steere Orchard

Stonington Scallops
Quissett Hill Farm
Ward's Berry Farm



A.T.Y

HOSPITALITY

**The ATY Hospitality Family proudly presents:
Executive Chef, Olivia Morey
Pastry Chef, Brittney Hjort**

We are NOT a certified gluten free facility and cannot guarantee that there has not been cross contact, as all products are made in-house. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

Please be advised that food prepared here may contain these ingredients: peanuts, tree nuts, fish, shellfish, eggs, milk, wheat, soy, sesame. Please inform your server of any allergies.

Spring 2024 | Menu #0006



Young Buns
DOUGHNUTS

RESTAURANT *Mix* ROOFTOP BAR

ADAM T. YOUNG
Confections
BAR & BONBONS