

## for the table

<b>DISH bread</b> garlic + boursin cheese 7.	<b>green garbanzo hummus</b> grilled buttermilk naan + market vegetables 11.	<b>kettle cooked potato chips</b> farmhouse cheddar fondue 8.
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## raw bar

<b>Jonah crab cocktail claws</b> 16. stone ground mustard sauce	<b>½ dozen blue point oysters on the half shell</b> 16. mignonette + cocktail sauce + pickle juice	<b>½ dozen clams on the half shell</b> 12. cocktail sauce + lemon
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## starters

- New England clam chowder** Benton's bacon + new potato + littleneck clam
- gulf shrimp cocktail** cocktail sauce + lemon
- kung pao chicken wings** szechuan peppercorn + scallion + cilantro + peanut + sesame
- crispy dayboat calamari** marinara + citrus aioli + lemon
- mixed field lettuces** blue cheese + grape tomato + sherry vinaigrette
- caesar salad** chopped romaine + garlic crouton + crispy Grana Padana
- wedge salad** blue cheese dressing + everything spice + tomato + bacon + dill
- maryland lump crab cake** spicy remoulade + lemon

## entrees

- trio of ahi tuna** seared, wasabi mashed, daikon + pepper crusted, braised bok choy + sesame crusted, rice, sweet chili
- grilled "pig" chop** Anson Mills Charleston gold rice + Sea Island red pea gravy + fried farm egg
- chickpea chole** green garbanzo + onion + spinach + tomato + basmati rice + Terra Spice curry
- deep DISH tomato pie** slow roasted tomato + mozzarella + basil pesto + housemade ricotta
- chicken & dumplings** pan seared Coleman organic airline chicken breast + semolina dumplings + pan gravy
- Maine dayboat scallops** pan seared + Anson Mills pencil cob grits + shitake mushroom + white chocolate veloute
- pan seared Atlantic salmon filet** ginger fried rice + soy yuzu glaze + fried egg
- vegan portabella mushroom meatloaf** sauteed spinach + butternut squash + pomegranate
- 10 oz. Prime bavette sirloin** bearnaise butter + crispy hand cut flat fries
- short rib mac 'n cheese** braised short rib + root vegetables + rigatoni pasta + Grafton truffle cheddar + toasted breadcrumbs

**\$ 59. per person**

**includes one starter, one entree and one dessert**

tax, gratuity and priced items not included

## chop house

we proudly serve all natural Black Angus beef which is steroid, hormone and antibiotic free

<b>8 oz. Filet mignon</b> 42.
<b>16 oz. 32 Day Dry Aged Ribeye</b> 60.
<b>16 oz. New York Strip</b> 42.
<small>all steaks and chops are served  housemade steak sauce</small>










## sides

<b>hand cut fries</b> 6.	<b>yukon gold potato puree</b> 7.	<b>sauteed spinach</b> 7.
<b>DISH mac 'n cheese</b> 9. <small>country ham + caramelized onion + elvis sauce</small>	<b>fried brussel sprouts</b> 8. <small>maple + bacon</small>	<b>mixed mushrooms</b> 7.

*Happy  
New Year!*

**2019**

we strive to use the best product available from around the country sourcing locally whenever possible. Here are a few of our sources

 <b>Cato Corner Farms</b> Colchester, CT assorted cheeses
 <b>Mystic Cheese Co.</b> Mystic, CT Melville Cheese Melinda Mae
 <b>Sepe Farm</b> Sandy Hook, CT lamb
 <b>Colgan Farms</b> Simsbury, CT kale carrots squash
 <b>Draghi Farms</b> S. Glastonbury, CT peppers cabbage
 <b>Rosedale Farms</b> Simsbury, CT corn cabbage squash
 <b>Belltown Orchards</b> S. Glastonbury, CT apples
 <b>Fabled Foods</b> Deep River, CT breads
 <b>Beltane Farm</b> Lebanon, CT goat cheese feta cheese