

KITCHEN HOURS:
5PM - 9:30PM
203-264-8200 X6039



522 HERITAGE RD,
SOUTHURY, CT

Room Service: A \$3 Room Service Fee + 20% Gratuity to be added per transaction

Executive Chef Wojciech Weglarz

GF =Gluten Free GF*=W/ Modification

Small Plates

- Traditional French Onion Soup \$10
Rustic Crostini & Gruyere Cheese
- Truffle Fries GF \$9
Parmesan Cheese & Roasted Garlic Aioli
- Crispy Beer Battered Onion Rings \$9
Chipotle Dipping Sauce
- Mozzarella In Carrozza \$14
Fresh Breaded Mozz, Prosciutto, Capers, Tomato Sauce
- Sesame Spiced Tuna \$16
Seaweed Salad, Wonton Crisp, Pickled Ginger
- Hot Honey Chicken Flatbread \$14
Tempura Chicken, Fig Spread, Caramelized Onions, Pepperjack Cheese, & Hot Honey
- Jumbo Chicken Wings GF \$16
Buffalo, BBQ, or Litchfield Bourbon Sauce W/ Celery & Ranch or Blue Cheese
- Spinach & Artichoke Dip \$14
Creamy Cheese Blend, Pita Crisps
- Beef Bruschetta \$13
Sautéed Tenderloin, Tomato Bruschetta, Fresh Basil, Crostini, Aged Balsamic

Salads

- Grilled Watermelon GF \$12
Arugula, Char Fennel, Crumbled Goat Cheese, Champagne Vinaigrette, Pickled Onion
- Heritage Wedge GF* \$11
Iceberg Lettuce, Grape Tomato, Herb Croutons, Bacon, Blue Cheese Dressing
- Kale & Butter Lettuce Caesar GF* \$14
Crisp Lettuce, Grape Tomato, Garlic Croutons, Parmesan, Tossed In Caesar Dressing

Add Ons:

Chicken \$5 | Shrimp \$9

Kids Menu - \$10 Each

- Chicken Tenders & Fries / Raw Veggie Sticks
- Grilled Cheese & Fries / Raw Veggie Sticks
- Grilled Chicken & Fries / Raw Veggie Sticks
- 1/4 Cheeseburger & Fries / Raw Veggie Sticks
- Pasta W/ Butter or Marinara

Sides - \$7 Each

- House Salad
- Sidewinder Fries
- Starch of the Day
- Vegetable of the Day
- Side Crudite

Main Courses

All Courses Served With Vegetable & Starch of the Day

- Seared Beef Tenderloin - 8oz GF \$30
Shallot Rosemary Demi
- Chicken Medallion Marsala GF \$23
Mushroom Peppercorn Sauce
- Seared Salmon GF \$25
Fennel Sambuca Crème

Pasta

- Chicken Cavatappi GF* \$21
Cajun Chicken, Basil, Roasted Peppers, Capers, Crème Sauce, Parmesan
- Shrimp Orecchiette GF* \$23
Shrimp, Roasted Tomatoes, Scampi Herb Sauce, Parmesan

Handhelds

All Handhelds Served With Kosher Pickle & Choice of Sidewinder Fries or Baby Greens

\$4 Truffle Fries or Onion Rings Upgrade

- Certified Angus Burger or Beyond Burger \$16
Lettuce, Tomato, Onion, Choice Of Cheese
\$2 Add Caramelized Onions, Sautéed Mushroom, or Bacon
- Chicken BLT \$15
Grilled Chicken, Crisp Lettuce, Tomato, Bacon, Truffle Aioli, Brioche Bun
- Fiesta Fish Sandwich \$16
Chipotle Spread, Arugula, Tomato, Truffle Aioli, Breaded Cod, Hoagie Roll
- Muffuletta \$15
Mortadella, Salami, Tapenade Olive Spread, Roasted Peppers, Provolone, Roasted Garlic Aioli, Brioche Bun
- Beer Battered Cod \$17
Truffle Remoulade, Fresh Herbs, Lemon
- 'Charlie's' Steak Sandwich \$19
Sliced Filet Mignon, Caramelized Onion, Melted Provolone, Horseradish Crème, Hoagie Roll
Gluten Free Buns Available Upon Request

Dessert

- Gourmet Cakes & Pies \$7
Rotates Weekly, Ask For This Weeks Flavors
- Ice Cream By The Scoop \$3
Chocolate or Vanilla
- Ice Cream Sundae \$7
Choice of Ice Cream, Chocolate Syrup, Whipped Cream, Cherry

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added for parties of 6 or more.

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522 HERITAGE RD,
SOUTHBURY, CT

Weekly Specials

All Specials From 5PM-8PM | Dine-In Only

Drink Specials

Margarita Tuesday

\$3.50 Margaritas | 3 Max

"Only Here For The Beer" - Wednesday

\$3 Bottled Beers

Thirsty Thursday

1/2 Off Draft Beers

Food Specials

Taco Tuesday

\$10

3 Hard or Soft Tacos, Lettuce, Pico De Gallo, Shredded Cheddar, Sour Cream, Salsa, Lime Wedge
Protiens Rotate Weekly

Burger & Brew - Wednesdays

\$13

Includes a Burger, Fries, & a Bottle of Beer!

Chef Inspired Quesadilla - Thursdays

\$10

Rotates Weekly, Ask For This Weeks Types

Beers On Tap

Subject To Availability

IPAs

Headway IPA

6.5%

Counterweight Brewing Company
Cheshire, CT

Ice Cream man IPA

6.4%

Back East Brewing Company
Bloomfield, CT

Seahag IPA

6.2%

New England Brewing Company
Woodbridge, CT

Sip of Sunshine IPA

8.0%

Lawsons Finest Liquids
Waitsfield, VT

Lil' Juicy Hazy IPA

6.2%

Two Roads Brewing Company
Stratford, CT

Head Juice IPA

7.0%

Watson Farmhouse Brewery
Southbury, CT

Ales & More

Big Wave Golden Ale

4.4%

Kona Brewing Company
Kailua Kona, HI

Toasted Lager

5.5%

Blue Point Brewing Company
Patchogue, NY

Stella Artois (Pilsner)

5.2%

Leuven, Belgium / St. Louis, MO

Granola Brown Ale

5.7%

Black Hog Brewing Company
Oxford, CT

Blue Moon Belgian White Belgian-Style Wheat Ale

5.4%

Blue Moon Brewing Company
Denver, CO

Guinness

4.2%

Irish Dry Stout



SUMMER SPECIALTY COCKTAILS



MENU

SOUTHBURY SUMMERFEST

9

Blue Curacao, Crème de Banana, Simple Syrup, Lemon Juice, Sprite, Garnished With A Cherry

MEXICAN GINGER ESPRESSO MARTINI

15

Created By Jimmy Oca From Newport, RI Winner Of Our "Battle Of The Tenders" Comp.

Litchfield Blue Agave, Borrows Intense Ginger, Crème de Cocoa, Gifford Vanilla, Espresso Liqueur, Espresso Powder

CARAMEL AFFOGATO

15

Vanilla Vodka, Kahlua, Espresso Liqueur, Caramel Sauce, Vanilla Ice Cream

Add Baileys 2

VILLAGE STRAWBERRY LEMONADE

9

Litchfield Strawberry Vodka, Strawberry Puree, Lemonade, Club Soda

522 WHITE LINEN

12

Hendricks Gin, St. Germain, Simple Syrup, Lime Juice, Club Soda, Cucumbers

JG'S SWEET & DELICIOUS

10

"John's Sweet & Delicious Cocktail"

Twisted Rum, Pineapple Juice, Orange Juice, Splash of Grenadine, Garnished With A Cherry

S.B.S.

12

Inspired By Jerquon Smalls

Our barrel-tasted Litchfield Bourbon, Club Soda, Vanilla Extract, Vanilla Puree, Vanilla Bean

BOSS MOM

13

Grape Vodka, Blue Curacao, Cranberry Juice, Sprite, Garnished With Grapes



Southbury Summerfest



Boss Mom



522 White Linen

TAVERN WINE LIST



WHITE

	<u>Glass</u>	<u>Bottle</u>
Stone Cellar Pinot Grigio	8	31
Stone Cellar Chardonnay	8	31
Terres De St. Louis Rose	8	31
Geisen Sauv. Blanc	9	35
Chateau St. Michele Riesling	10	39
Canyon Road White Zin	8	31
Heritage Quassy White	11	35
Heritage White Blend	11	35
Hawkrige's Shake Your Tail Feather Cayuga	10	42



SPARKLING & SPECIALTY

Duc De Valmar Champagne	8	31
Castello Del Poggio Prosecco	10	39
Castello Del Poggio Moscato	10	39
Heritage Blush - Strawberry	11	35
Root 63 Sweet Table Wine	9	39



RED

Stone Cellar Cabernet Sauv.	8	31
Freakshow Cabernet Sauv.	11	43
Decoy Merlot	12	47
7 Deadly Zin's Red Zin	10	39
19 Crimes Shiraz	9	35
Heritage Bury's Red Blend	11	35
Mt. Pellier Pinot Noir	10	35
Malbec	9	35
Hawkrige's Talon Red Cabernet Sauvignon	13	45
Hawkrige's Night Hawks Watch Cabernet Sauvignon	12	44

Hawkrige Carbonated Wine Cans (Red or White) 7