

## TABLE SNACKS

*(Perfect For Sharing)*

WARM LOCAL RICOTTA  
Thyme, Truffle & Toast

CHARRED GYPSY  
PEPPERS  
Heirloom Sea Salt

SUGAR PEA PUREE  
Mint & Pistachio

## PLOUGHMAN'S PLATE

Cured Meats, Salumi &  
Artisan Cheeses,  
House Pickles,  
Marmalade & Toast



*Dinner* no.10

## STARTERS

Butternut Squash Soup  
CT Honey, Pumpkin Seeds & Nutmeg Crema

Cape Salt Cod & Chick Pea Fritters  
Fennel pollen & Sour Orange Aioli

Connecticut Oysters, ½ Shell

Romaine Caesar  
Garlic, Anchovy, Parmigiano & Breadcrumbs

Iceberg Wedge  
Bacon, Beets, Walnuts & American Blue Cheese,  
Spice-Buttermilk Dressing

Farm Lettuces  
Pinenuts & Pecorino, Lemon Vinaigrette

## PLATES

Roast Freebird Chicken  
Lemon, Peasant Potatoes & Salsa Verde

Crushed Mushroom Risotto  
Porcini, Trumpets & Chanterelles,  
Parmigiano & Truffle

Berkshire Pork Chop  
Country Ham, Sweet Potatoes & Mustard  
Greens, Cider Vincotto

Pan Roasted Cape Falls Trout  
Blood Orange, Fennel, Olives  
& Treviso, Pomegranate Saba

Northeast Diver Sea Scallops  
Spaghetti Squash, Sage, Capers,  
Citrus & Raisins

Roast Duck Breast  
Turnips, Bunch Carrots & Pearl Onions,  
Sweet & Sour Garlic Honey

Grilled NY Strip Steak  
Fingerling Potatoes, Simmered Leeks,  
Rosemary & Sea Salt

## SIDES

Salt & Vinegar Fries  
Brussel Sprouts, Smoked Bacon & Sweet Vermouth  
'Whatever's Green' Sautéed with Garlic & Hot Pepper  
Heritage Buttermilk Polenta

Yankee Mac & Cheese  
CT Cheeses & Double Smoked Ham

## HEIRLOOM

the Study at Yale

1157 chapel street  
new haven ct 06511  
203 503 3919  
studyhotels.com

Menu Subject to Change Based on Availability & Certain Market Conditions