

HEIRLOOM



AT COMSTOCK FERRE // 263

HEIRLOOM AFTER DARK → DRINKS

THURSDAYS, FRIDAYS & SATURDAYS 5PM-8PM

WINE

WHITE

Dry Reisling 13 gl / 42 btl

Apollo's Praise, Lahoma, Seneca Lake, NY, 2022

Chardonnay 13 gl / 42 btl

Redentore, Italy, 2022

Sauvignon Blanc 13 gl / 42 btl

Von Winning "II" Pfalz, Germany, 2022

ORANGE

Vino Bianco 13gl / 42 btl

Podericellario, E!, Italy

Chardonnay 16gl / 48 btl

Christina, Austria, 2021

PINK

Rose 13 gl / 42 btl

Day Wines, "Lemonade" Oregon, 2023

RED

Beaujolais 13 gl / 42 btl

La Golache, France, 2022

Tempranillo 13 gl / 42 btl

Solar de Randez, Rioja, Spain

Cotes du Rhone 13 gl / 42 btl

Chateau de Monfrin, France, 2021

Cabernet Sauvignon 13 gl / 42 btl

Ultraviolet, Sonoma, CA, 2021

DRAFT BEER

NEBCO, Woodbridge, CT
FUZZY BABY DUCKS, IPA/6.2% abv 9

OXBOW, Newcastle ME
FARMHOUSE PALE ALE, SAISON/ 6% abv 10

FOX FARM, Salem, CT
LITTLE BROOK, AMERICAN BLONDE ALE /4.6% abv 10

FOX FARM, Salem, CT
DAYLILY, DOUBLE IPA/ 8.1% 10

COCKTAILS

Rosy Beets 12

terroir gin, lemon, rosemary syrup, beet & ginger

Margarita Verde 13

tequila, poblano liqueur, celery, cucumber, lime, agave

Canta- WHAAAA?! 13

tequila, fresh cantaloupe, aperol, lemon, agave

Carajillo 13

GIV espresso, tequila, liquor 43, falernum, bruleed lemon

Raspberry Beret 12

raspberry herbal tea infused bourbon, lime, vanilla, black lime, mint

Spring Has Sprung! 12

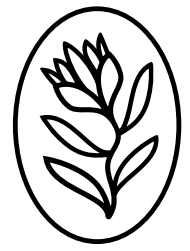
bar hill gin, lemon, grapefruit bitters, lavender

Strawberry Fields... Forever 12

sipsmith strawberry gin, amaro, fresh strawberries, basil, lemon, sparkling water



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HEIRLOOM AFTER DARK → MENU

PLEASE ORDER AT THE FRONT COUNTER/ BAR

TO START OR SHARE...

HEIRLOOM PICNIC PLATE	24
wild sardines, cato corner womanchego, roasted peppers & castelvetrano olives, salted butter, house bread	
CHILLED SQUASH & CORN SOUP (GF)	5
harissa & parsley	
HUMMUS PLATE	9
spiced roasted organic vegetables, za'atar & house bread	
TOMATO & STRACCIATELLA PLATE	15
organic tomatoes, spigarello pesto, sour dough croutons, olive oil, maldon salt	
BREAD & BUTTER	8
housemade sourdough, sea salted butter, roasted corn & bacon	
QUINOA & CHICK PEA SALAD	12
organic greens & arugula, organic quinoa, marinated chick peas, pickled onion, organic veggies, lemon vinaigrette, dukkah	

SANDWICHES

SUMMER VEGETABLE SANDWICH	15
roasted eggplant & summer squash, marinara, basil, buratta, semolina bread	
TOMATO CAPRESE SANDWICH	15
organic tomato, mozzarella, spigarello pesto, semolina bread	

FEATURED ENTREE

BRAISED PORK	22
smashed farm potatoes, caraflex cabbage, dijon pork jus	

PIZZA & SALAD

<i>(organic sourdough focaccia pie & house salad)</i>	11
CLASSIC - mozzarella, grana padano, crushed tomato	
SPICY HAWAIIAN - pineapple, diced ham, jalepeno, mozzarella	
VEGAN CORN - roasted corn, sauteed oyster mushrooms, garlic scapes, miso mushroom cream sauce	

SWEETS

PLUM & GINGER CAKE	8
vanilla cake, ginger cookie base, plum jam & compote, raspberry & rosewater buttercream	
COOKIE a la MODE	10
fish farm sweet cream gelato	