



HEIRLOOM



AT COMSTOCK FERRE // 263

HEIRLOOM AFTER DARK → DRINKS

WINE

WHITE

White Blend

Pepin, France, 2022

Chardonnay

Domaine Michel Barraud, France, 2022

Sauvignon Blanc

Domaine Ciringa, Slovenia, 2022

RED

Rioja

Vina Alberdi, Reserva, Spain, 2020

Cotes Du Rhone

Domaine La Montagnette, France. 2022

Pinot Noir

Gaspard, France. 2023

INTERESTING PICKS

Orange

Christina, Austria, , 2023

Rose

Lemonade, Oregon, 2023

Rose

Gobelsburg, Austria, 2023

13 gl / 42 btl

13 gl / 42 btl

13 gl / 42 btl

14 gl / 50btl

13 gl / 42btl

13 gl / 42btl

12 gl / 40 btl

13 gl / 42btl

13 gl / 42btl

DRAFT BEER

NEBCO, WOODBRIDGE, CT

FUZZY BABY DUCKS, IPA, 6.2%abv

FOX FARM, SALEM, CT

TIDDLY, ENGLISH DARK MILD ALE, 3.8%abv

OEC, OXFORD, CT

YUZU PILSNER, 5.2%abv

FOX FARM, SALEM, CT

ROAM, AMERICAN PALE ALE w/ ZUMO. 5.7%abv

9

9

9

9

COCKTAILS

MARGARITA VERDE

13

TEQUILA, LIME, AGAVE, ORGANIC CILANTRO & CUCUMBER, ANCO REYES VERDE

STRAWBERRY NEGRONI SPRITZ

13

SIPSMITH STRAWBERRY GIN, MATCHBOOK DISTILLING STRAWBERRY AMARO,

APEROL, CHOCOLATE MOLE BITTERS, SODA WATER

ROSY BEETS

13

ST. GEORGE TERRIOR GIN, LEMON, BEET, GINGER, ROSEMARY

OLD FASHIONED

14

ELIJAH CRAIG, BITTERS, DEMERARA SUGAR, CHERRY, ORANGE

CARAJILLO

13

REPOSADO TEQUILA, GIV ESPRESSO, LIQUOR 43,

ORANGE, TIKI BITTERS, CINNAMON



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HEIRLOOM AFTER DARK → SPECIALS

PLEASE ORDER AT THE FRONT COUNTER/ BAR

STARTERS

SOUP-ORGANIC CREAMY TOMATO & CORIANDER (gfv) - 6

PICKLED FIDDLE HEADS-lemon labneh, hazelnuts, balsamic glaze, house sourdough- 14

LAMB RILLETE-arugula, pickled rhubarb, house sourdough- 16

CHARCUTERIE

with housemade organic sourdough, berry jam & pickled apricot

LOCAL & ORGANIC CHEESE- 12

CHEF'S SELECTION OF CURED MEATS- 12

VEGAN!! CHEESE- 18

FEATURED ENTREES & SANDWICHES

MARINATED MUSHROOM MELT- collinswood oyster mushrooms, red wine vinaigrette,
fresh mozzarella, organic arugula, housemade organic sourdough - 16

PICKLE BEER BRAISED MARTIN ROSOL'S FRANKFURTER-chopped white onion, saurkraut, tiger sauce,
pickled fiddle heads, potato bun, potato salad- 16

BIRRIA TACOS- grassfed beef, chilis, garlic, organic corn tortillas, mozzarella, salsa roja, lime, consomme - 18

SPINACH & MUSHROOM PORK ROULADE SANDWICH-heritage pork, Beeler's bacon, peperonata, arugula,
maple balsamic glaze, sweet harmony semolina bread- 18

PIZZA & SALAD - 11

(organic sourdough focaccia pie & house salad)

CLASSIC - mozzarella, provolone, grana padano, crushed tomato

HOUSEMADE CHORIZO TACO-cilantro, pickled red onions, crushed tomatoes, roasted garlic, mozzarella

VEGAN -crushed tomato, roasted peppers, collinswood mushrooms, olives

DESSERT

EARL GREY & LAVENDER CAKE-orange curd, vanilla bean buttercream, fresh raspberries