A Fully Gluten-Free Menu

BREAD & BITES

House-Made Bread 8 () Seasonal Butters Featuring Wild Moon

Sunflower & Mushroom Pate 17 V Rice Crackers, Miso Washed Vegetables

Wild Moon Lavender Ricotta 18 () Pistachio, Roasted Beets, Pickled Shallots, 3 Sisters Honey, Toast

> Charcuterie 20 (i) Local Cured Meats & Cheeses

RAW

Pear Carpaccio 16 🕜 🞯 Pickled Mustard Seed, Walnut, Wood Sorrel, Wild Moon Birch Reduction

> Scallop Crudo* 24 Citrus Dashi, White Balsamic, Spring Onion, Crispy Shallot

Stone Fruit & Citrus Salad 18 🕜 🕑 Beets, Fennel, Pistachio, Pear Ginger Vinaigrette

> Ruby Romaine Caesar 17 () Cracked Parmesan, Pickled Radish, Chives, Catchalot Cheese

Shredded Savoy Cabbage 15 Cucumber, Crispy Chickpeas, Green Goddess Dressing

SHARED

Potatoes Romesco 15 (1) (1) (1) Charred Spring Onion Chimichurri

Berbere Cauliflower 18 🗹 Butter Bean Hummus, Pomegranate, Toum

Oysters Wadsworth 24 () Scallion Butter, 'The Gray' Mystic Cheese, Bread Crumbs

> **Crab Cake Latkes** 25 () **Persillade, Crème Fraiche**

Coconut Green Curry Mussels 21 🔶 Lemongrass Kaffir Lime Broth, Toast

ENTREES

Pan Roasted Chicken 34 (1) Peach Gravy, Confit Garlic Mash, Heirloom Carrots

Chickpea Miso Braised Cabbage 26 🕜 😻 Roasted Seacoast Mushrooms

Wild Caught Monk Fish 36 (1) Asparagus, Fiddle Head Ferns, Pommes Pureé, Saffron Caper Cream

Shoreline Stew 35 () Mussels, Scallops, Shrimp, Wild Moon Birch Tomato Fennel Broth

Hartford Flavor is Pleased to Partner with Local Purveyors Sub Edge Farm, Cato Corner Farm, Three Sisters Farms, Mystic Cheese Company, SeaCoast Mushrooms, Oui Charcuterie



*Consuming Raw Or Undercooked Meats May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions. Please Notify Your Server Of Any Allergies.





Welcome to Hartford Flavor Cocktail Parlour, an urban retreat featuring creative libations, a curated farm-to-table menu, and cozy game lounge.

> Phones are discouraged. Enjoy the moment!