

Groton Station House

DINNER MENU

First Course

Heirloom Baby Beets 14

local goat cheese, hazelnuts, upland cress

Caesar Salad 12

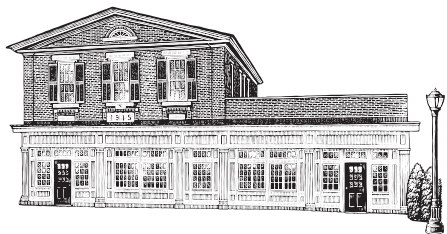
baby gem, baguette crisp, white anchovy

Butternut Squash Veloute 13

pancetta, apple, pumpkin seeds

Belgian Endive Salad 14

red wine poached pears, pecans, Stilton bleu



In our commitment to serve ingredients at their height of freshness, quality and stay true to seasonality, some of our menu items will change frequently.

Don't worry though, something equally delicious will take their place.

Groton Station House

DINNER MENU

Second Course

House Made Potato Gnocchi 24

maitake mushrooms, Parmigiano, white truffle oil

Seared Scallops 35

parsnip, pomegranate, baby kale

Free Range Chicken 27

butternut squash puree, farro ragout, roasted mushrooms

N.Y. Striploin "Filet" 39

8oz striploin, potato puree, broccolini, red wine jus

Veal Milanese 31

roasted cherry tomatoes, dressed greens, fingerlings

Please let your server know of any dietary restrictions or allergies.

We would be pleased to accommodate you as best we can.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.