

DINNER MENU

SUMMER 2026

TO START

STRAWBERRY GAZPACHO 16

strawberry, cucumber, tomato, basil oil

HOUSE FOCACCIA 13

butter of the day, fleur de sel, olive oil v

***CRISPY SPICY TUNA RICE 20**

ahi tuna, sweet soy, spicy mayo,
red radish, crispy shallot

WEDGE SALAD 14

roasted corn, tomato, bacon, blue cheese,
house ranch, pickled red onion GF

CRISPY CALAMARI 19

fried calamari, hot cherry pepper,
tarragon aioli

HEIRLOOM TOMATO & BURRATA SALAD 18

charred avocado, burrata, white balsamic vinaigrette,
red onion, fresh basil v

GARLIC MAPLE WHISKEY BITES 20

Steadfast chicken breast, pickled red onion,
shishito pepper, Litchfield Distillery whiskey

ABNER SALAD 14

artisan lettuce, radicchio, creamy dill dressing
crispy shallot, shaved radish v

MAINS

***GRILLED HIGH CHOICE RIBEYE 56**

sauce au poivre, tarragon garlic shoestring fries,
truffle aioli

GRILLED SPICY DUROC PORK COLLAR 42

satay noodle, chilled marinated spinach,
shaved radish, pickled onion

***SALAD NIÇOISE 34**

seared pepper crusted ahi tuna, black olive,
asparagus, egg, tomato, champagne vinaigrette GF

***THE GAVEL BURGER 24**

smashed burger, Bakehouse brioche, American cheese,
shredded lettuce, caramelized onions,
mac sauce, fries

***SEARED CHILEAN SEABASS 45**

aji verde, asparagus, potato confit,
grebiche GF

SLOW BRAISED LAMB BELLY TACOS 34

mild guajillo chili sauce, pineapple salsa,
cucumber salad

FRESH PASTA BOLOGNESE 32

pappardelle, bolognese, ricotta, parmesan

PASTA POMODORO 21

spaghetti, vine ripened tomatoes, fresh basil,
kalamata olives, vegan parmesan VG
+ ADD CHICKEN BREAST 16
+ ADD SEABASS 18

BUTTER MASALA 34

scented basmati rice, cilantro, pickled onion GF
CHOICE OF:
STEADFAST CHICKEN BREAST
SHRIMP + SEASONAL VEGETABLES
PANEER + SEASONAL VEGETABLES



SIDES

HOUSE CUT FRENCH FRIES 9 VG

SHISHITO PEPPERS 9 VG

GRILLED ASPARAGUS 9 VG

HEIRLOOM TOMATOES + GREBICHE 9 VG

V – vegetarian VG – vegan GF – gluten-free

The Courthouse is proud to support
local farmers and vendors:
STEADFAST FARMS @steadfastfarmsct
STRAWFLOWER FARM @strawflowerfarmct
CHANTICLEER ACRES @chanticleeracres
ORACLE MUSHROOM CO. @oraclemushrooms

Please inform your server if anyone in your party has food
allergies prior to ordering.

(*) These items are cooked to order and may be served raw or
undercooked. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase
your risk of food borne illness.