

## ★ SMALL PLATES ★

### SOUP FOR TODAY CUP 5 BOWL 7

Daily creation based on today's market

### CHILI NACHOS 12

Crispy Tortilla Chips, Jalapeno Cheese Sauce, Mozzarella, Guinness Spiked Chili (*Homemade*), Pico de Gallo  
Lettuce, Black Olives, Sour Cream

### CHICKEN LEMONGRASS SPRING ROLLS 12

Sweet Chili Dipping Sauce

### HOUSE SMOKED CHICKEN WINGS 12

Jack Daniels Honey BBQ or Apricot Glazed

### SHRIMP AND CHEDDAR GRITS 18

Salute Vodka, Andouille Sausage

## ★ SALADS ★

### CHICKEN SALAD 11

Tomatoes, English Cucumbers,  
Balsamic Roasted Peaches, Cilantro Oil, Sea Salt

### BURRATA BOWL 14

Roasted Pear Tomatoes, Mixed Greens, Fresh Basil, Ciliegine

### KALE CAESAR 11

Kale, Romaine, Ciabatta Garlic Croutons,  
Asiago, Caesar Dressing

### HUMMUS TRIO 11

Truffled White Bean, Beet with Goat Cheese,  
Edamame Basil, Ciabatta Crisps, Vegetable Crudit 

### INFINITY CHOPPED SALAD 10

Mixed Greens, Radish, Heirloom Tomatoes,  
Cucumbers, Onion, Bell Peppers

### Add Pulled Chicken to any salad 5

### SALAD DRESSINGS

Champagne-Dijon, Creamy Vegan,  
Caesar, Shallot-White Wine, Bistro Bacon, Blue, Ranch

### INFINITY BISTRO: HAND CRAFTED MENU

*We cure and smoke our own bacon, pork shoulders, prepare all our sauces and salad dressings, hummus, house-cured pickles, salmon burgers and edamame burgers.*

*Gluten Free Rolls & Flatbreads Available.*

*The consumption of raw and/or undercooked meats, fish and eggs may increase your risk of food-borne illness.*

  Vegetarian and Gluten Free options available

 May be made vegetarian with minor change

**EXECUTIVE CHEF**  
Bill Apicerno, CEC, MCFE

## ★ SANDWICHES ★

### SALMON BURGER 16

Lettuce, Tomato, Lemon-Pineapple Salsa, Kale Caesar

### EDAMAME BURGER 15

Chimichurri Sauce, Lettuce, Tomato, Beet Chips

### BLACK ANGUS BEEF BURGER 15 1/2 lb.

Cheese, Lettuce, Tomato, Onion, Fries (bacon 2)

### BOURBON BBQ BURGER 16

VT Cheddar, House-made Pickle Chips, Grilled Onion, Fries

### GRILLED CHICKEN PANINI 15

Sun-dried Tomato Pesto, Roasted Red Peppers, Spinach, Beet Chips

### CHEESESTEAK BAGUETTE 16

Thinly Sliced Smoked Prime Rib, VT Cheddar Cheese,  
Peppers and Onions, Fries

## ★ FLATBREADS ★

### PULLED PORK BBQ 15

Bacon, Red Onion, Pickles,  
Mozzarella, BBQ Sauce, Ranch Dressing

### NORFOLK 15

House Smoked Applewood Bacon, Figs,  
Asiago, Arugula, Fuji Apple, Truffle Oil

### MARGHERITA 15

Fresh Basil, Ciliegine, Roasted Heirloom Tomatoes

### ROCK STAR 15

Buffalo-spice Chicken, Blue Cheese Crumbles,  
Fresh Tomatoes, Mozzarella

## ★ ENTR ES ★

### MACARONI-CHEESE-PEAS-CREMINIS 15

Orecchiette, Gruyere, Mushrooms, Parmesan

### TERIYAKI-GINGER ROAST SALMON 25

Potato Cakes, Bok Choy

### SEA SCALLOP-PEARL RISOTTO 25

Mediterranean Couscous, Shallots, Grilled Asparagus, Parmesan

### HOUSE SMOKED PORK SHOULDER BBQ 25

Maker's Mark Bourbon BBQ Sauce, Baked Beans, Collard Greens

### STEAK FRITES 26

Cast Iron Grilled Sirloin, Bacon-Butter,  
Cress Salad and Garlic Fries

### SIDES AND VEGETABLES 5

Garlic Fries ★ Fries ★ Dinner Salad  
Collard Greens ★ Grilled Asparagus ★ Bok Choy

ALWAYS OPEN  
BEFORE A SHOW!

RESERVATIONS: 860.560.7757  
TOLL FREE: 1.866.666.6306





## ★ COCKTAILS ★

### ALL SHOOK UP 10

Bourbon | Basil | Fresh Squeezed Lemonade  
Honey Water | Lemon and Lime

### SUMMER IN THE CITY 10

Peach Vodka | House Made Lemonade  
Fresh Mint | Local Berries

### CLASSICAL SCORE 10

Bulleit Rye | Sweet and Dry Vermouth  
Luxardo Cherry Bitter | Infused Guitar Ice Cube

### HEAT OF THE MOMENT 10

Margarita Tres Agaves Tequila | Tanteo Jalapeno  
Mango Puree | RIPE Margarita Mix

### WELCOME TO THE JUNGLE 10

Sugar Island Coconut Rum | RIPE Bajan Punch  
Sugar Island Spiced Rum Floater

### CCR MOJITO 10

Bacardi Rum | Hartford Flavor Company Cucumber  
Thatchers Chipotle | Fresh Lime | Muddled Mint & Cucumber

## ★ MARTINIS ★

### RUN THE WORLD 11

Bacardi Rum | Strawberry | Fresh Lime | Mint | Simple Syrup

### RUBY TUESDAY 11

Deep Eddy Grapefruit Vodka Cosmopolitan | Fresh Lime Juice  
Fresh Grapefruit Juice | Splash Of Cranberry | Triple Sec

### LIME IN THE COCONUT 11

Sugar Island Coconut Rum | Fresh Lime Juice  
Coconut Cream | Pineapple Juice | Splash of Midori

### GIN BLOSSOM 12

Hendricks Gin | The Hartford Flavor Company Cucumber Liqueur  
Elderflower Liqueur | Lime Juice | Salted Cucumber Garnish

### SGT. PEPPER 12

Smoked Pepper Infused Vodka Dirty Martini  
Sriracha Blue Cheese Stuffed Olives

### GEORGIA PEACHES 11

Absolut Peach-Flavored Vodka  
Peach Purée | Champagne Floater

### REGGAE PUNCH 11

Mount Gay Rum | Cointreau | Fresh Lime Juice

### TAKE IT EASY 11

Earl Grey Infused Gin | Strega Liqueur | Cointreau | Fresh Lemon

## ★ MOCKTAILS ★

### STRAWBERRY LEMONADE 4

Strawberry Purée | Housemade Lemonade

### MANGO MULE 4

Mango Purée | Ginger Beer | Lime Juice

### VIRGIN WATERMELON MARGARITA 4

Watermelon Purée | Fresh Lime | Seltzer

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