

BURGERS

QUARTER POUND BURGER \$6

Fresh Angus beef on an Apicella bun (Bacon add \$1)

QUARTER POUND CHEESEBURGER \$7

Fresh Angus beef with Land O' Lakes American cheese (Bacon add \$1)

SALT MARSH FARM BURGER \$14

Half a pound of free-range Hereford beef from Leete's Island in Guilford CT
(Add cheese and/or bacon, \$1 each)

FRIES

CPK CLASSIC FRIES **Regular \$3 Huge \$5.50**

Fresh Angus beef on an Apicella bun (Bacon add \$1)

CHEESE FRIES **Regular \$4 Huge \$7**

Fresh cut fries smothered with out all natural cheddar cheese sauce

TRUFFLE PARMESAN FRIES **Regular \$4 Huge \$7**

Fresh cut fries with truffle oil and shaved Parmesan

SWEET POTATO FRIES **Regular \$4 Huge \$7**

Fresh cut sweet potato fries with yogurt sauce

DESSERTS

MOSES PRICE'S RICE PUDDING \$4

BREAD PUDDING WITH CRÈME ANGLAIS \$4

HOUSE-MADE MUFFIN OF THE DAY \$3.50

COFFEE & TEA

Our beans are roasted locally within days of service by Willoughby's Coffee, New Haven's coffee roasting pioneer

DRIP COFFEE - Medium and dark roast	Regular - \$2.50	Large - \$3
ESPRESSO	Single - \$2.25	Double - \$3.25
MACCHIATO	Single - \$3	Double - \$4
CORTADO	Single - \$3.25	Double - \$4.25
LATTE	Single - \$3.75	Double - \$4.75
CAPPUCCINO	Single - \$3.50	Double - \$4.50
AMERICANO	Single - \$3	Double - \$4
COLD BREW	\$4	TEA - \$2.50

GREAT HOT DOGS OF AMERICA

Served on our custom bun from Apicella

THE CLASSIC WIENER \$4

A Hummel Bros hot dog with Düsseldorf mustard, ketchup, or mayo.

THE CONEY ISLAND WIENER \$5

Chili, sweet onion, and Düsseldorf mustard

THE NEW YORK WIENER \$5

Sauerkraut and Düsseldorf mustard

THE CHICAGO WIENER \$5

Relish, tomato, pickle, Düsseldorf mustard, and onion

THE TACO WIENER \$5

Düsseldorf mustard, tomato, onion, and sour cream

THE CHILI CHEESE WIENER \$5

Chili and our all-natural cheddar cheese

THE KANSAS CITY WIENER \$5

Cheese, sauerkraut, caraway, and thousand island dressing

THE RHODE ISLAND "NEW YORK SYSTEM" WIENER \$5

Meat sauce, onions, Düsseldorf mustard, and celery salt

THE SOUTHERN WIENER \$5

Cool slaw and spicy chili

SOFT DRINKS

Classic Coke, Diet Coke, Coke de Mexico (cane sugar), bottled water: \$2
Hand-squeezed lemonade - \$3.50 "Arnold Palmer" - \$3.50
Hand-squeezed orange juice (in season): \$6 Chocolate milk \$2.50
CPK hot chocolate, with Cacao Barry 100% Cocoa Extra Brute \$3.50
ICED TEA Sun-brewed Earl Grey Regular - \$2.50 Large - \$3

BEER, WINE & COCKTAILS

We are a "Kitchen," not a "Bar," but we are delighted to offer our favorite local beers, still and sparkling wines, and a precious few cuisine-appropriate cocktails. Please see our list!

We thank our local suppliers - Apicella Bakery, Chabaso Bakery, Hummel Bros, New Haven Farms, Salt Marsh Farm, Swords into Plowshares Honey, Whole G Bakery, and Willoughby's Coffee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef Lawrence Pellegrino