

NIBBLES

Bistro Fries & Dip-Dip hints of smoke & spice	10.35
Garlic Bread red wine butter & whipped ricotta	8.35
Veggie Bruschetta's charred breads; roasted Eggplant-Goat cheese, vinegar Tomato-Grana & crushed Kalamata Olives-Citrus ^G	12.42
Burrata CT mozzarella, truffle-sherry vinaigrette, toasted hazelnuts & Amarena cherries, shaved black truffles, grilled NYC sesame bread ^G	20.75
Calamari semolina dusted & fried, lemony greens, SPICY black olive-cherry pepper tapenade, sriracha-tomato aioli	15.52
Asparagus roasted large spears topped with a soft circulated egg in Cacio Pepe sauce with crisp prosciutto chips & toasted walnuts	18.23

NEW SCHOOL RAW BAR

Carpetbaggers ½dz fried Norwalk (Bloom's Copsps Island) oysters, truffle cream, truffled steak tartare, truffle aioli	19.66
Tuna Tartare Match cracker, caramelized onion, pine nuts, passion fruit, avocado, sweet soy & ginger	15.52
Shrimp Cocktail ceviche juices meet cocktail sauce tossed with nuggets of poached shrimp on a pile of wonton chips ^G	13.97
Steak Tartare hand chopped with black truffle, shallot & Parmigiano Reggiano crema, capped with a soft egg ^G	15.52
Baked Littleneck Clams bacon bits & their fat, jalapeño, panko, lime, herb butter & a spot of cocktail sauce	12.42

FARM GREENS & VEGGIES

Caesar 'Table Side Style' fork & knife hearts of Romaine, classic thick dressing, grilled crouton & marinated tomato ^G	13.49
Arugula Salad just squeezed lemons & olive oil, charred onion aged balsamic, Parmigiano crema & peeled Reggiano ^G	13.49
Chopped Salad of Greens & Veggies red wine vinegar & honey vinaigrette ^G	10.35
With a slice of gorgonzola dolce	13.45
Local Greens tossed in fig-balsamic dressing, giant potato latke, grilled sweet onions, warm goat cheese with sherry-vanilla ^G	13.49
'Greek' Salad bibb lettuce dressed with oregano & feta vinaigrette on classic warm spanakopita, crumbled feta, olive tapenade, cukes, vinegar-soaked tomatoes & fried shallots	14.49

SMALLER CRAVINGS

Foie Gras seared Hudson Valley Liver with brandied apples, Mike's hot honey toasted NY brioche, Greek yogurt & candied nuts ^G	22.99
Wasabi Tuna seared sesame-wasabi crusted Ahi, sweet soy coconut rice cake, smooth avocado & 'sriracha' ^G	19.66
Octopus 'Frites' cabernet braised & charred, Maldon, smashed & fried red bliss tatters, watercress, citrus butter ^G	21.74
Bacon & Mozzarella slab of roasted thick bacon, SPICY cherry pepper-molasses glaze, hunk of chilled bufala ^G	16.56
Duck Confit luscious slow cooked leg of duck glazed a l'orange style on honey polenta, watercress-blood orange salad & crispy shallots	19.99

PASTA & TRUFFLES

Truffle Fettuccini just cut noodles tossed in a brandy-truffle crema with Grana & brown butter finished with Black Summer Truffles	34.95 / 61.72
Ricotta Ravioli tossed in a simple tomato ragu with slivered garlic & chili flake baked with a sprinkle of breadcrumbs, finished with crushed basil & Parmesan Reggiano	16.64 / 30.98
Bolognese tagliatelle pasta smothered in the classic ragu from Bologna with soffritto, beef, pork, milk & crushed tomato finished with Grana, basil and a chilled scoop of herbed ricotta	16.64 / 30.98
Gnocchi fluffy ricotta gnocchi 'kisses from Angels' tossed with brandied Mystic mushrooms & Spring peas finished with toasted breadcrumbs, Parmigiano & pea tendrils	16.64 / 30.98

WOOD OVEN PIZZETTES

'Old Way' Margherita tomato sauce, extra virgin olive oil, garlic, shredded mozzarella & slivered basil	14.49
Bacon-Potato-Egg crisp bacon, shredded mozzarella whipped potato, garlic, black pepper & 142° eggs	15.52
Shrimp Fra Diabolo spicy tomato sauce, shredded mozzarella, grilled red onions, garlicky shrimp, basil & chili oil	17.60
Forest a brush of pesto, brandied shrooms with thyme, garlicky spinach, goat cheese & mozzarella	15.52
SPICY Sausage hot Italian sausage, crushed tomato, melted peppers, grilled red onions, jalapenos & chili oil	15.52
Smoked Salmon & Caviar Pizza in the style of Wolfgang Puck, caramelized onions, chilled salmon, crème fraiche & Osetra caviar	26.55

2025

CHECK OUT:
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&
[SAUGATUCK PROVISIONS](#)



Chef/Owner
Matt Storch

LARGER CRAVINGS

Wood Oven Chicken 'half a bird' from the Hudson Valley with a basil-lemon marinade, scalloped potatoes, broccoli & a pan jus ^G	29.91
Steak Frites dry-aged 15oz Ribeye leaning on crispy bistro fries with garlic & herbs, sweet-sour onions, melting garlic butter & 'steakhouse' creamed spinach ^G	49.26
Swordfish 5-spiced wood oven 'blackened' block, sultana-pine nut glaze, roasted carrots, marble potatoes & chilled guacamole ^G	37.35
Oso Buco Veal shank simmered for 8 hours in 'Italian BBQ' braising love, Parmigiano risotto & leaves of fried sage ^G	39.33
Soft Shell Crabs buttermilk soaked, semolina dusted & fried Carolina Jumbo Crabs on buttery all day leeks & smooth-creamy whipped potatoes with a ramp chimichurri & grilled lemon	38.95
Pork Chop brined & grilled double cut Duroc Breed Pork Chop on crisp red bliss potatoes & sauteed spring veggies sauced with simmered Madeira with grilled hen of the woods & fried leeks	42.35
Lobster Roll ode to Abbott's...6oz's of warm buttery just picked Maine Lobster splashed with lemon, salt & chives piled into hollowed brioche with Match potato chips & a simple salad ^G	37.99
Match Burger 7oz's of Saugatuck Provisions finest, grilled, caramelized onion-sesame brioche, bacon-cheddar 'dip', bacon, sweet & sour onions, fries & NYC pickles (red, pink, or gray)	19.66

FOR 2

Bistecca alla Fiorentina char-grilled 52oz Porterhouse splashed with garlic, extra virgin & rosemary with luscious whipped potatoes, buttery broccoli, bordelaise & roasted pearl onions ^G	129.99
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A 20% SUGGESTED GRATUITY FOR THE STAFF WILL BE ADDED TO ALL DINING ROOM & PATIO CHECKS. THANK YOU!

A 3% DISCOUNT WILL BE APPLIED TO YOUR CHECK WHEN PAYING WITH CASH

OUR FULL WINE LIST IS ON YOUR TABLE...

WHITE & BUBBLES BY THE GLASS

Sparkling Chandon Brut Rose, NV	187ml	16
Prosecco Zonin, DOC, NV	187ml	11
Pinot Grigio Barone Fini, Italy, 2023		9/34
Chardonnay Talbott Kali Hart, Santa Lucia Highlands, 2023		13/50
Burgundy Les Charmes, Macon-Lugney, Bourgogne, 2022		13/50
Sauvignon Blanc The Crossings, New Zealand, 2023		10/38
Sauvignon Blanc Orin Swift, Locations, Marlborough, 2023		14/54
Sancerre Domaine Rene Malleron, Loire Valley, 2024		19/76

RED & ROSE BY THE GLASS

Pinot Noir Ken Wright, Willamette Valley, 2023		16/62
Malbec Blend Clos De Los Siete, Argentina, 2021		12/46
Rhone Blend Orin Swift, Abstract, California, 2022		19/76
Cabernet Sauvignon Liberty School, Paso Robles, 2021		13/50
Cabernet Sauvignon Josh Reserve, North Coast, 2022		16/62
Tempranillo Marques De Riscal Reserva, Rioja, 2020		13/50
Super Tuscan Brancaia Tre, Tuscany, 2022		14/54
Rosé Fleurs de Prairie, Cote de Provence, 2023		12/46

SAFE RIDES

Match Mariposa Pineapple, Coconut Cream, Butterfly Pea Tea	11
Lychee To Me Lychee Juice, Ginger Ale, Cherry, Grenadine	11
Root Beer Float Vanilla Gelato	7
Just Root Beer	5
SanPellegrino Soda Melograno e Aranciata, Limonata, Aranciata, Aranciata Rossa, Pompelo	5
Bottled Mexican Coca-Cola & Sprite	4
Saratoga Natural Spring Water Still or Sparkling	7
Ginger Beer	4

STALK US

@chefstorch
@matchsono
@matchburgerlobster



Chef/Owner
Matt Storch

STIRRED & SPIRIT FORWARD

Whiskey Cocktail The Original Cocktail with a Twist... A Blend of Bourbon & Rye with Hints of Citrus	15
Match Manhattan American Rye Whiskey, Dolin Rouge, Aromatic Bitters, Brandied Cherry & Orange	16
Classic Old Fashioned Redemption Rye, Luxardo Cherry, Sweet Orange Bitters	15
Smoke In The City Woodford Reserve Double Oak, Orange & Chocolate Bitters, Smoked Clove, Cinnamon, Rosemary	18
Oaxacan Smoke Teremana Blanco, Campari, Vermouth Orange Bitters, Mezcal Mist, Orange Peel	18

REFRESHING-FRUIT DRIVEN

Rathbone Cucumber-Basil Juice, Juniper Forward Gin, Lime & Japanese Sencha Green Tea...A.P. Style	15
Blackberry Refresher Local Blackberry Liqueur, Grey Goose Simple, Mint & Prosecco	15
Pearly Legal Illegal Mezcal, Poire Liqueur, Elderflower Grenadine, Lime Juice	15
Don't Tell Me No Lychees Polish Vodka, Pear Liqueur, Lychee Juice & Fruit, Fiorente, Rose Water, Lime	16
8 Years In The SoNoran Blanco Tequila, Ancho Reyes, Dry Curaçao, Pineapple, Lime, Tajin	16
Bouquet A La Lemonade Ketel One Peach-Orange Blossom Fiorente Elderflower Liqueur, Lemonade	15

PATIO DRINKING

White Sangria Pinot Grigio, Triple Sec, Lime, Vodka, orange, Pineapple, Lemon	13
Match Margarita Silver Tequila, Luxardo Triple Sec & Just Squeezed Limes	14
...make it MATCH PURPLE	15
...with Spicy Serrano Tequila , Rimmed With Tajin	15

BEERS-DRAFT & BOTTLES

<i>draft</i>	Sam Adams , Seasonal White Ale	8
<i>draft</i>	Whales Tale , Pale Ale	9
<i>draft</i>	Bad Sons , Rust, Amber Lager	10
<i>draft</i>	Dogfish , 60min, IPA	10
<i>draft</i>	NEBCO , Sea Hag, IPA	10
<i>draft</i>	Two Roads , Lil Heaven, IPA	9
<i>can</i>	Athletic , Run Wild, Non-Alcoholic	5
<i>can</i>	Downeast Cider , Un-Filtered Original	8
<i>can</i>	NEBCO , Fuzzy Baby Ducks, IPA	9
<i>can</i>	NEBCO , G-Bot, Double IPA	10
<i>can</i>	Friday Beers , Tasty Light Beer, Ale	6
<i>can</i>	Tribus , Benji, IPA 16oz	8
<i>can</i>	Alchemist , Heady Topper, Dbl IPA	14
<i>can</i>	Alchemist , Focal Banger, NE IPA	14
<i>can</i>	Sam Smith , Nut Brown, English Brown Ale 16oz	9
<i>can</i>	New Belgium , Fat Tire, Amber	7
<i>can</i>	Lawson's , Sip of Sunshine, IPA 16oz	11
<i>can</i>	Grey Sail, Captain's Daughter , Db; IPA 16oz	11
<i>can</i>	Two Roads , Two Juicy, New England IPA 16oz	8
<i>can</i>	Narragansett , Lager 16oz	8
<i>bottle</i>	Yuengling , Lager	7
<i>bottle</i>	Paulaner , Hefe-Weizen	6
<i>bottle</i>	Chimay , Blue, Grande Reserve	15
<i>bottle</i>	Badische Rothaus , Pilsner	8
<i>draft</i>	Guinness , Stout	9
<i>draft</i>	Stella , Lager	8

USA

Everywhere Else

Bottles of the Usual Suspects also Available

People we love and think you should too...

Norm Bloom & Son	Match Burger Lobster
Skye Westcott-SkyeHome.com	Donut Crazy
Oscar Lopez	Sport Hill Farm
Bruce Bienfield & Carol	Westport Farmers Market
CTbites.com	Pagano's Seafood
Ryan & Amy Kundrat – ARK Projects	Saugatuck Provisions Butchery
Paul Williams Custom Walls	Ryan Bates & Raffa Dowling