



MARYGOLD'S

ON MAIN

Dinner Menu

Starters

Oysters 3.50 each
on the half shell, lemon wedge, herbed granita, seasonal mignonette

Crispy Calamari 15
cherry peppers, artichokes, lemon aioli, marinara

Local Peppers on Toast 16
whipped burrata, pistachios, italian chili crunch, sourdough

Melons & Prosciutto 17
pandan citrus, coconut milk, pistachios, vinaigrette, herbs

Squash Blossoms 16
ricotta & herb stuffed, romesco sauce, basil

Brussels Calabrese 14
calabrian chili, honey, crispy shallots, mint

Cauliflower Florets 14
Thai sweet chili, togarashi cashew crumble, herbs

Deviled Eggs and Fried Oyster 19
gochuchang, nori, pickled jalapeño and radish brunoise, cilantro

Poke Nachos 19
sashimi grade tuna, soy, sesame, ginger, sriracha tobiko aioli,
crispy wontons, furikake, scallions

MOM's Clam Chowder 14
oyster crackers

Salads

add chicken 7 shrimp 9 steak 10*

Local Tomato Panzanella 17
burrata, focaccia croutons, basil, balsamic

3-Way Beets 17
salt roasted, pickled, shaved beets, whipped goat cheese, pickled shallot, dukkah

Peaches & Pancetta 17
lemon black pepper whipped ricotta, peach & poppy seed vinaigrette, mint, basil

Marygold's Caesar 16
gem lettuce, parmesan fondue,
sourdough crouton, parmesan crisps, caesar dressing

19 Main Street, Newtown CT 06470 203.491.2998
marygoldsonmain.com

*please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement. the following ingredients are present in our establishment: milk, eggs, fish, crustaceans, tree nuts, wheat, peanuts, consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses soybean, sesame. 20% service charge will be added to parties of 8 or more.



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Wagyu Coulotte Steak Frites 44

parmesan & herb wagyu tallow fries, peppercorn demi glace, rosemary aioli

Squid Ink Cavatelli 39

house made pasta, saffron cream sauce, lobster, shrimp, herbs

Venison Steak 42

miso carrot puree, charred cauliflower, blueberry sauce, pickled blueberries

Summer Risotto 29

local squash, asparagus, blistered cherry tomato, basil

Branzino 29

corn miso purée, blistered cherry tomatoes, asparagus, herb salad

Frenched Chicken Breast 32

orzo salad, feta, cucumber, cherry tomato, harissa fingerling potatoes, tzatziki

Gochujang Salmon 30

coconut lime rice, charred broccoli, fried shallot, red onion and herb salad, puffed rice

Herb Roasted Cod 35

pork belly, crispy confit fingerling potato, asparagus, peas, chowder broth

Short Rib Shepherd's Pie 32

carrots, onions, celery, demi glace gravy, whipped potatoes

Big Yak Burger 22

2 yak patties, coopers sharp american cheese, fancy sauce, pickles, iceberg, tallow fries

Lobster BLT 31

bibb lettuce, heirloom tomato, thick cut bacon, lemon herb aioli, brioche, fries

Desserts

Our desserts are lovingly made in-house daily.
please ask your server or bartender about today's offerings

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