



MARYGOLD'S ON MAIN Lunch Menu

Starters

Oysters 3.50/each
mignonette, lemon wedge

Chowder 14
oyster crackers

Cauliflower Truffle Soup 12
charred eggplant oil, green onion

Crispy Brussels & Cauliflower 15
calabrian chili honey, mint, crispy shallots

Ricotta Toast 16
lemon whipped ricotta, pesto peas and asparagus, honey

Crispy Calamari 17
artichokes, cherry peppers, lemon aioli, pomodoro, lemon

Wings 6/\$15 12/\$25
buffalo, dry rub or maple sriracha
ranch or blue cheese

Salads

add chicken 8 salmon 10 scallops 15 steak 18 falafel 8 avocado 3

Wedge 16
little gem lettuce, shaved radishes, pickled onion, toasted sunflower seeds,
shaved mimolette cheese, green goddess dressing

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

Roman Kale 16
marinated kale, roasted pistachios, orange segments, shaved fennel,
goat cheese, pistachio mandarin dressing

Mains

Beef Cheek Philly Cheesesteak 25
braised beef cheek, griddled onions, coopers sharp American, hoagie
shoestring fries or salad

Kate's Grilled Chicken Sandwich 15
shredded iceberg lettuce, lemon aioli, seeded brioche bun
shoestring fries or salad

Falafel 16
house made falafel and pita, tahini, tzatziki, za'atar
shoestring fries or salad

Good Burger 18
coopers sharp american, fancy sauce, LTO, seeded brioche
shoestring fries or salad

Fish & Chips 29
beer battered cod, coleslaw, tartar sauce, fries

Sides

Fries 5 Side Salad 5 Side Caesar 5

19 Main Street, Newtown CT 06470 203.491.2998
marygoldsonmain.com

*consumer advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses
please alert your server or bartender of any allergies or special dietary requirements