

salads

HEIRLOOM TOMATO & WATERMELON **	9.5	ROASTED BEET SALAD **	9.5
local tomatoes sweet watermelon red onions feta cheese basil sherry vinegar		red onions toasted walnuts baby arugula imported gorgonzola dolce mandarin segments	
ICEBURG WEDGE SALAD *	12	BELGIAN ENDIVE SALAD **	11.5
hand cut bacon blue cheese dressing avocado sesame seeds		feta sliced almonds granny smith apples olivette grapefruit balsamic	
ARUGULA SALAD **	9.5	MASSAGED KALE SALAD **	12
candied pecans goat cheese sliced pears cranberry infused white balsamic		avocado house dressing sunflower seeds goat cheese	

small plates

STUFFED JALAPEÑOS *	11	FISH TACO **	4
sausage mozzarella tomato sauce white rice		marinated red snapper house made salsa shaved lettuce	
STEAK TARTARE *	13.5	GRILLED CORN OFF THE COB **	8.5
hand cut steak dijon mustard lemon aioli capers romano cheese toasted points		smoked chili powder mayo cotija cheese	
SALT COD FRITTERS +	8	BEEF TONGUE *	12
house made garlic aioli		baby arugula truffle vinaigrette sourdough bruschetta	
CRISPY BRUSSEL SPROUTS **	9.5	VEAL & RICOTTA MEATBALLS	9.5
honey feta sea salt		anson mills polenta tomato sauce fontina fondue	
FRIED POTATO GNOCCHI +	8.5	COUNTRY PATE *	9.5
truffle oil shaved romano chives		cornichons mustard toast points	

SPREAD BREADS

goat cheese wild mushroom truffle oil + 11.5	squid chorizo pickled jalapeños scallions 13.5	ricotta cheese roasted tomato fresh mozzarella & basil + 11.5
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medium plates

GRASS FED HANGER STEAK *	19	BEST OF THE BEST ROASTED SHRIMP +	15.5
horseshoe farm tomatoes chimichurri micro arugula		caramelized onion quinoa cake house made chorizo sauce	
BURRATA **	15	GRILLED PORTUGUESE OCTOPUS *	19.5
horseshoe farm butternut squash rosemary local honey vanilla toasted bread		crispy fingerling potatoes chorizo green onions	
GRILLED SQUID **	16	GRILLED OYSTERS **	17
calabria pepper capers oregano garlic lemon		elephant garlic butter herbs lemon	
1/2 DOZ. COPPS ISLAND OYSTERS **	15	PORK BELLY *	19.5
mignonette & cocktail sauce		potato cake black garlic pico de gallo	
BRAISED SHORT RIBS *	19		
local spinach garlic chili oil bonito broth			

larger plates & house made pastas

BRICK CHICKEN *	24	GRILLED PORK CHOP *	22
anson mills polenta local garden greens		fingerling potato puree sautéed spinach romesco sauce	
CHEESEBURGER *	17	RICOTTA GNOCCHI	17.5
grass fed kobe beef cheddar house made spicy mayo french fries		braised veal sage velouté	
SEARED HALIBUT *	21	ORECCHIETTE +	17.5
anson mills polenta sautéed spinach sundried tomato pesto		roasted tomatoes broccoli romano cheese	
GLAZED DUCK BREAST *	21	TAGLIATELLE VERDE	17.5
farro black mission figs oyster mushrooms vermont maple balsamic		beef bolognese whipped ricotta cheese fresh basil	

EXECUTIVE CHEF : Carlos Baez

* gluten free available | + vegetarian/pescatarian

the SPREAD

Welcome to the Spread,

We are proud to support local farms, markets, vendors and their fantastic offerings whenever possible.

We hope you enjoy your experience here as much as we enjoyed putting it together for you!

With sincere gratitude,

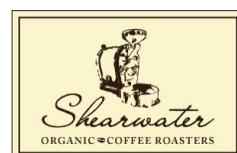
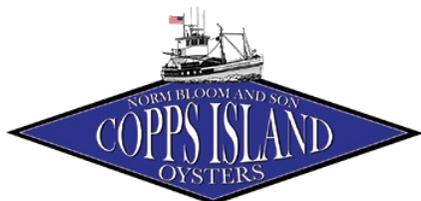
Chris, Drey, Shawn and Chris

WESTPORT
FARMERS'
MARKET



Ridgefield, CT

WAVE
HILL
BREADS
AN ARTISAN MICRO-BAKERY



Thank you for choosing The Spread, if for any reason you are dissatisfied with your meal or service please send us a text at (203)-577-8225 so we can make it right.

The Spread also offers catering both on and off site. Send inquiries to spreadoutcatering@gmail.com

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