



OUR STORY

Pintail began when I moved to Connecticut and had the opportunity to create a restaurant outside the city—one that embraces its beautiful surroundings and celebrates the incredible ingredients our region has to offer.

Our vision is simple: a fun, casual gathering place with a seasonally inspired menu featuring produce from local farms, fresh seafood from Connecticut & surrounding coastal fisheries, and house-smoked meats. We wanted to create something that feels both familiar and unique—a modern take on the classic roadside dairy bar with a few unexpected twists.

The name came during the renovation process. One fall afternoon, while clearing trees on the property, a pair of pintail ducks landed in the small pond beside the lawn. I wrote the name down that day, and it stuck.

We're excited to bring something different to the quiet corner while maintaining the warmth and comfort of a neighborhood favorite. Whether you're stopping in for raw oysters, smoked specialties, a cold drink, or simply a relaxing evening by the fire pit—we hope Pintail becomes a place you'll want to return to again and again.

— Nathan & The Pintail Team

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Pintail

COASTAL
LOCAL
POMFRET
CT, USA
SMOKED

COASTAL AND SMOKED FOODS

405 Mashamoquet Rd, Pomfret, CT 06259

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860.428.5234

SMALL PLATES

SEA-KIST OYSTERS*	16/32
sweet reaper hot sauce, spicy cocktail, mignonette, citrus	
SMOKED EGGPLANT DIP	9
radish, cucumber, carrot, crackers	
SMOKED SWORDFISH DIP	14
radish, cucumber, carrot, crackers	
NIKKI'S PICKLES	8
seasonal & local farm veggies	
CRISPY SMOKED CHICKEN WINGS	12
dry rub & alabama white or sweet reaper buffalo with homemade ranch	
SMOKED LOCAL WHITEFISH-CHOWDER	8

DID YOU KNOW?

POMFRET IS LESS THAN 50 MILES FROM A HARVEST OF ABOUT ONE-QUARTER OF ALL COMMERCIALLY CAUGHT HARD CLAMS IN THE UNITED STATES. (According to Wikipedia, that is.)

THOUGH HISTORIANS BEG TO DIFFER, THE LIBRARY OF CONGRESS CLAIMS CONNECTICUT AS THE BIRTHPLACE OF THE HAMBURGER. (We're into that idea.)

PINTAIL DUCKS CAN MIGRATE AT SPEEDS OF UP TO 60 MILES PER HOUR. (And so can you, driving here!)

LARGE PLATES

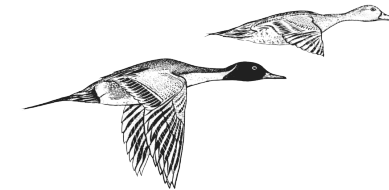
SMASH BURGER	13
smoked onion special sauce, homemade pickles, shredded lettuce, american cheese, martin's potato sesame bun	
substitute homemade veggie smash	
HOMEMADE SMOKED SAUSAGE	14
brown butter bun, dijionaise, spicy pickle relish	
CRISPY HADDOCK "FILET O'FISH"	17
calabrian chile mayo, shretted lettuce, pickles, pickled red onion, toasted sesame bun	
SMOKED BRISKET SANDWICH	19
dijionaise, pickled carrots, pickled red onion, little river bread co bun	
SMOKEY MUSHROOM MELT	14
homemade herb and shallot boursin, watercress on toasted foccacia	
OYSTER ROLL	18
yuzu kosho mayo, pickled red onion, scallion, pickle, lemon	
WHOLE BELLY CLAM ROLL	19
remoulade, dill, chives, brown butter bun, pickle, lemon	
CRISPY ST. LOUIS PORK RIBS	22
black garlic, scallion, ginger oil, scallion	
CRISPY BRINED CHICKEN SANDWICH	15
green goddess slaw, pickled radish, chile crisp, toasted sesame bun	

SALADS

CHOPPED	11
red leaf, green olive, pickled red onion, jalapeño, dill, chives, scallion, smoked onion ranch, brown butter bread crumbs	
BLACK KALE	12
green goddess, chili crisp, cucumber, avocado, cilantro, feta	

SIDES

CRISPY FRIES W/ "OTTER SAUCE"	5
DIRTY TOTS	7
smoked sour cream, chives, queso, scallion	
BLACK TRUFFLE POTATO SALAD	5
SWEET REAPER HOT SAUCE	12



DUCKLINGS

served with fries & sliced apple

LIL' HAMBURGER OR CHEESEBURGER	10
CRISPY CHICKEN	10
HOT DOG	10
GRILLED CHEESE ○	15

SWEETS & DRINKS

ICE CREAM

flavors: old fashioned vanilla, deer tracks, campfire, wild maine blueberry

ONE SCOOP-CUP/CONE	5
TWO SCOOPS-CUP/CONE	8

"JULIEN'S ICE CREAM SANDWICH!" ○	10
pick your flavor- between two fresh baked salted chocolate chip cookies with rainbow or chocolate sprinkles	

DRINKS

SPARKLING WATER	4
OPEN WATER	3
LEMONADE	5
SODA	3
Sprite, Coke, Diet Coke, Root Beer	

Alert staff of any & all allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

Nearly all menu items can be prepared gluten-free upon request. Exceptions are marked with a "○".

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