



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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COASTAL AND SMOKED FOODS

405 Mashamoquet Rd, Pomfret, CT 06259

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860.428.5234

SMALL PLATES

WILD GOOSE OYSTERS* 16/32
sweet reaper hot sauce, spicy cocktail,
mignonette, citrus

SMOKED EGGPLANT DIP 9
radish, cucumber, carrot, crackers

SMOKED R.I.
YELLOWFIN DIP 14
radish, cucumber, carrot, crackers

NIKKI'S PICKLES 8
seasonal & local farm veggies

SMOKED WHITEFISH
CHOWDER 8

SMOKED MEATS

CRISPY SMOKED
CHICKEN WINGS (1/2 DOZEN) 12
dry rub & alabama white or sweet reaper buffalo
with homemade ranch

CRISPY ST. LOUIS
PORK RIBS 22
carolina gold bbq, scallion

HOMEMADE SMOKED
BRATWURST 14
hi nathan this is placeholder text you can add for
your ingredients

HOMEMADE SMOKED
BRISKET (1/2 POUND) 14
radish, cucumber, carrot, crackers

HANDHELDS

THE PINTAIL BURGER 13/20
smoked onion special sauce, homemade pickles,
shredded lettuce, american cheese, martin's
potato sesame bun
substitute homemade veggie smash

HOMEMADE SMOKED
BRATWURST 14
brown butter bun, dijonaise, spicy pickle relish

SMOKED BRISKET
SANDWICH 22
alabama white sauce, charred red onion, pickles

CRISPY HADDOCK
"FILET O'FISH" 19
calabrian chile mayo, shredded lettuce, pickles,
pickled red onion, toasted sesame bun

SUMMER TOMATO SANDWICH 14
homemade herb and shallot boursin, red leaf
lettuce, black pepper aioli, basil, focaccia

CRISPY BRINED
CHICKEN SANDWICH 15
green goddess slaw, pickled radish,
chile crisp, toasted sesame bun

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

ROADSIDE HOT DOG 15
hi nathan this is placeholder text you can add
for your ingredients

SALADS

CHOPPED 12
red leaf , green olive, pickled red onion,
jalapeño, dill, chives, scallion,
smoked onion ranch, brown butter
bread crumbs

FARM 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
add brisket burnt ends 6

BLACK TRUFFLE
POTATO SALAD 6

RED CABBAGE COLESLAW 5

DUCKLINGS

served with fries & sliced apple (for kids 12 & under)

LIL' HAMBURGER
OR CHEESEBURGER 10

CRISPY CHICKEN 10

HOT DOG 10

GRILLED CHEESE 10

SWEETS & DRINKS

ICE CREAM
flavors: old fashioned vanilla, chocolate, deer
tracks, campfire, wild maine blueberry
ONE SCOOP-CUP/CONE 5

TWO SCOOPS-CUP/CONE 8

"JULIEN'S ICE CREAM
SANDWICH!" 11
pick your flavor- between two fresh baked salted
chocolate chip cookies with rainbow or chocolate
sprinkles

DRINKS

SPARKLING WATER 4
SPRING WATER 3
HOMEMADE LEMONADE 5

HOMEMADE ICED TEA 5

ROOTBEER FLOAT 8

SODA 3
Sprite, Coke, Diet Coke, Root Beer, NA Beer

MERCH

PINTAIL STICKER 2
KIDS TEE 20
OG PINTAIL TEE 25
PINTAIL HOODIE 60

SWEET REAPER
HOT SAUCE (8OZ) 12

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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