



COCKTAIL HOUR

Starting at 3pm
Thursday-Sunday

All plates serve 2

CHEESE PLATE \$19

3 selections and accompaniments, changes daily
Add 2 selections +\$6

CHARCUTERIE \$21

2 cured meats and pate
served with cornichons, grain mustard, baguette
Add 2 selections +\$7

CHARCUTERIE AND CHEESE \$35

A combination of cheese and charcuterie

RICOTTA AND FOCACCIA \$14

Whipped truffle honey ricotta, truffle oil, flakey salt, house rosemary focaccia

CHEESY PULL APART ROLLS \$14

House made rolls, mozzarella, fontina, parmesan, roasted garlic, fresh basil, olive oil

DIRTY CHIPS  \$15

Fresh fried potato chips, melty blue cheese, applewood bacon, scallions

NIBBLES  \$16

Warm Sicilian style olives, citrus, garlic
Cafe nuts- rosemary, brown sugar, cayenne, maldon salt, butter
House Pickles-whatever's in season

SALTY TRAVELER  without pita \$18

Long Stemmed Artichokes, Kalamata Olives, Dolmathes, Cucumbers, House Hummus, Oil Cured Tomatoes, French Feta, Warm Pita

 GLUTEN FREE

GG at Home Niantic 185 Main Street Niantic, CT
www.ggathome.com @gg.at.home
860.850.4049



COCKTAIL HOUR

LIBATIONS

See our rotating drink list featuring:

Wines of the Season. A curated selection of Red, White, Rose, Sparkling

Beer Local Brews, plus select domestic and imported varieties

Cocktails both poured to order and pre-made, ready for you to grab from the case

Rotating frozen cocktail

A variety of canned and jared beverages located in the cold cases, ever changing

Freshly brewed Aera Iced Tea and GG's thyme lemonade, made daily from fresh lemons and sugar

Iced coffee, sparkling Italian sodas, sparkling green tea tonic, Hal's blackberry seltzer, Hosmer sodas, Schooner's half and half.