



ABOUT US:  
our philosophy

**Our mission at 85 main is to utilize the best quality products possible in an innovative manner with excellence and consistency.** This means that you can have confidence that your experience here will always be a positive one.

### **Our atmosphere:**

At **85 main**, our intention is to provide the customer with a casual fine dining experience. This means that we are not uptight, formal, or exclusive. We have designed our space to be energetic, inviting, hip, and sophisticated to provide an ambiance that reflects our menu and our establishment's personality. You can enjoy fabulous cuisine and have a phenomenal dining experience on your terms. Whether you are having a more upscale private dinner party or cocktails and appetizers in the bar, we want our customers to have fun, relax, and gush over great food.

### **Our food:**

We are very particular about the products that we utilize, and we are proud of that. Our focus is on quality. We offer only the finest ingredients in a unique and innovative way. What does this mean? We source out the best products we can find. Even more, whenever and wherever possible, **we use organic products, and buy as local as we can.** We don't use preservatives or anything artificial.

We feel strongly about **the magnificence of good tasting food that is good for you too.** We also showcase products that are made with the same philosophy behind them, such as our desserts, breads, and cheeses. We are especially proud of our seafood and raw bar offer. We are honored to be able to provide Northeastern Connecticut with products that one would expect to find only at the shore. During seasonal months, we often serve unique varieties of fish that have been caught that very day, and our raw bar is always stocked with a great variety of fresh oysters (please see the [Raw Bar Menu](#) of our web site for more information.)

Our menu changes seasonally according to what is fresh and readily available. Whether it is a hearty stew or a lighter orange-fennel glazed sea bass, the menus reflect our consistent efforts to compliment the everchanging New England weather.

-more-



ABOUT US:  
our philosophy

### **Our Specials:**

The Daily Specials menu at **85 main** is a collaborative effort to showcase our chef's creative vision using seasonal ingredients. We are always looking for the best quality products to fulfill this offer. The Specials are designed to complement the main menu with even more innovative culinary artistry.

### **Our food production:**

Most everything on **our menu is made to order**. This means several things: a) we can alter the dish to meet your needs b) that you are getting your food "hot off the press" and c) that it may take a bit longer than fast food (don't worry, you'll be much happier and feel better in the end :-). On particularly busy nights, expect some delays depending on the restaurant's ordering trends. On these nights your server may recommend that you start with an appetizer, soup, or salad to bridge any anticipated gaps.

Remember, good things take time. We have only one very small kitchen that services both the bar and the dining room, and sometimes the downstairs private dining room all at the same time!! It is nothing but a small miracle that everyone gets fed wonderful fare in the end!

***Thank you for your patience.***



Photo by Jen Dean Brown