

We are committed to showcasing our native ingredients and supporting local business & agriculture by procuring as much locally when available and in season.

<b>White Horse Tavern Rhode Island Clam Chowder</b>	5   8
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme	
<b>Soup Du Jour</b>	6   9
Prepared Daily by our Chefs Using Seasonal Ingredients	
<b>Locally Farmed Baby Lettuces</b>	7
Tomatoes, Cucumbers, Onions, Radishes, and White Balsamic Vinaigrette	
<b>Traditional Caesar Salad</b>	8
Romaine, Garlic Croutons, Parmesan, and Creamy Dressing. Add Marinated White Anchovies for 3	
<b>WHT Chopped Salad</b>	14
Local Greens, Roasted Beets, Berkshire Bacon, Blue Cheese, Tomatoes, Cucumbers, Pickled Onions, Hard-boiled Egg, White Balsamic Vinaigrette	
<i>Add to any Salad</i>	
Natural Chicken Breast 7   Grilled Gulf Shrimp 9   Lobster Salad 15	
<b>Crispy Heritage Pork Belly</b>	12
Pickled Shishito Peppers and a Smoked Onion Soubise	
<b>Charcuterie and Cheese Selections</b>	16/24
Served with Pickled Vegetables, House Made Relish and Sauces Select 3 or 5	
<b>Truffle Fries</b>	8
Hand cut Idaho potatoes, Truffle Mayonnaise	
<b>Duck Scotch Egg</b>	12
Duck Egg Wrapped in Duck Sausage, Breaded and Fried Crispy	
<b>Gulf Shrimp Cocktail</b>	14
Horseradish Cocktail Sauce, Lemon Wedges	

## LARGER PLATES

*All sandwiches are served with house made pickles a choice of hand-cut fries or mixed greens*

<b>Certified Angus Burger</b>	12
½ lb Chuck Burger, Grilled Ciabatta, Lettuce, Tomato Add Atwells Gold cheddar, Swiss, Middlebury Blue, Caramelized Onions, Raw Onion, Sautéed Mushrooms, Apple-Wood Smoked Bacon for <i>1 each</i> Add a Sunny-Side Up Egg or Truffle Mayonnaise for <i>3 each</i>	
<b>Lobster Salad BLT</b>	20
Croissant, Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Apple-Wood Smoked Bacon	
<b>The "Reuben Cuban"</b>	14
Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread and Butter Slaw, Pepperoncini Schmeear	
<b>Narragansett Bay Clams</b>	15
<i>Shaved Garlic and Shallots, White Wine, Tomato, Cultured Butter, Herbs and Grilled Bread</i>	
<b>Lobster Mac and Cheese</b>	20
Fresh Pasta, Aged Gouda, Fontina, Mascarpone, Native Lobster, Truffled Bread Crumbs	
<b>Steak Frites au Poivre</b>	5 oz 18
Grilled USDA Prime Flat Iron and Hand-Cut Fries	10 oz 29
<b>Pulled Chicken and Lille Grinder</b>	13
Slow Roasted Chicken, Vermont Farmstead Lille Cheese, Caramelized Shallots on Peasant Bread	
<b>Shrimp and Pork Belly Bahn Mi</b>	14
Gulf Shrimp, Crispy Pork Belly, Pickled Red Onion, Sweet Cabbage Slaw, House Pickles and Chili Aioli	
<b>Vegetarian "BLT"</b>	12
Maiitake "Bacon", Shy Bros Cloumage, Rose Hill Tomatoes, Arugula and Basil Pesto	

20% gratuity added to tables of six or more. Checks may be split up to three ways.

\*Consumption of raw or undercooked meat/shellfish may increase your risk for food borne illness

~ Please inform your server of any food allergies~