

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

White Horse Tavern Rhode Island Clam Chowder	5 8
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme	
Soup Du Jour	6 9
Prepared Daily by our Chefs Using Seasonal Ingredients	
Locally Farmed Baby Lettuces	7
Tomatoes, Cucumbers, Onions, Radishes, and White Balsamic Vinaigrette	
Traditional Caesar Salad	8
Romaine, Garlic Croutons, Parmesan, and Creamy Dressing. Add Marinated White Anchovies for 3	
WHT Chopped Salad	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	
Crispy Heritage Pork Belly	12
Pickled Shishito Peppers and a Smoked Onion Soubise	
Charcuterie and Cheese Selections	16/24
Served with Pickled Vegetables, House Made Relish and Sauces Select 3 or 5	
Truffle Fries	8
Hand cut Idaho potatoes, Truffle Mayonnaise	
Duck Scotch Egg	12
Duck Egg Wrapped in Duck Sausage, Breaded and Fried Crispy	
Gulf Shrimp Cocktail	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

Certified Angus Burger	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>	
Lobster Salad BLT	20
Croissant, Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Apple-Wood Smoked Bacon	
The "Reuben Cuban"	14
Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread and Butter Slaw, Pepperoncini Schmeear	
Narragansett Bay Clams	15
<i>Shaved Garlic and Shallots, White Wine, Tomato, Cultured Butter, Herbs and Grilled Bread</i>	
Lobster Mac and Cheese	20
Fresh Pasta, Aged Gouda, Fontina, Mascarpone, Native Lobster, Truffled Bread Crumbs	
Steak Frites au Poivre	5 oz 18
Grilled USDA Prime Flat Iron and Hand-Cut Fries	10 oz 29
Pulled Chicken and Lille Grinder	13
Slow Roasted Chicken, Vermont Farmstead Lille Cheese, Caramelized Shallots on Peasant Bread	
Shrimp and Pork Belly Bahn Mi	14
Gulf Shrimp, Crispy Pork Belly, Pickled Red Onion, Sweet Cabbage Slaw, House Pickles and Chili Aioli	
Vegetarian "BLT"	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~