

CHARCUTERIE AND CHEESE SELECTIONS

Served with Pickled Vegetables, House-Made Relish and Sauces

Select Three for 16 or Select Five for 24

**Made & Cured In-House*

Pancetta Cotta Foie Gras Mousse* Gravlox**

*Cured Berkshire Ham Duck Terrine**

Lille Coullumier Berkshire Blue Blueberry Windsordale

APPETIZERS

White Horse Tavern Rhode Island Clam Chowder **5/8**

Clear broth chowder with chopped clams and fresh thyme

Soup Du Jour **6/9**

Prepared Daily by our Chefs Using Seasonal Ingredients

Petite Lettuces **7**

Locally farmed petite lettuces with tomatoes, cucumbers, onions, radishes and our house made white balsamic vinaigrette

Traditional Caesar Salad **8**

Romaine lettuce, garlic croutons, parmesan cheese, house made dressing

Add marinated white anchovies 3

BLT Wedge **12**

Iceberg Lettuce, Middlebury Blue, Cured Ham Chips, Pickled Red Onions and Buttermilk Herb Dressing

Truffle Fries **8**

Hand cut Idaho potatoes, truffle mayonnaise

Duck Scotch Egg **12**

Duck egg wrapped in duck sausage, breaded and fried crispy

Crispy Heritage Pork Belly **12**

Cured, charred & Pickled Shishito Peppers and a Smoked Onion Soubise

Checks are unable to be split more than three ways 20% gratuity added to tables of six or more

Consumption of raw or undercooked meat and shellfish may increase your risk for food borne illness

Please inform your server of any food allergies

We are committed to supporting local business and agriculture, while showcasing Our native ingredients. We strive to procure as much locally when available and in season.

Online Menus May Differ Based On Seasonality Of Ingredients

ENTREES

Brunch Served until 3:30pm

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| <i>“EBLT” Sandwich</i> | 11 |
| Two Rhode Island Farm Eggs over medium, Bacon, Lettuce and Tomato on Croissant, with Breakfast Potatoes | |
| <i>Eggs Benedict</i> | 14 |
| Two Poached Rhode Island Farm Eggs Black Forest Ham on English muffin topped with Hollandaise and served with Breakfast Potatoes | |
| <i>Farewell Benedict</i> | 16 |
| Two Poached Rhode Island Farm Eggs over Crispy Pork Belly on English muffin topped with Hollandaise and served with Breakfast Potatoes | |
| <i>Lobster Omelet</i> | 20 |
| Three Rhode Island Farm Eggs filled with Native Lobster, Maple-Thyme Butternut, Fontina and Gouda Cheese served with Breakfast Potatoes | |
| <i>Rhode Island Farm Omelet</i> | 14 |
| Three Rhode Island Farm Eggs with Local Squashes and Alehouse Cheddar served with Breakfast Potatoes | |
| <i>Steak and Eggs</i> | 25 |
| Grilled Flat Iron Steak, Two Eggs, Your Choice, and served with Breakfast Potatoes, | |
| <i>Cranberry Pecan French Toast</i> | 14 |
| Soaked in Custard and baked, with Berkshire Bacon, Sautéed Apples and Vermont Maple Syrup | |
| <i>*Certified Angus Burger</i> | 12 |
| ½ lb Chuck Burger, Grilled Ciabatta, Lettuce, & Tomato <i>Add Cheddar, Swiss, Great Hill blue, caramelized onions, raw onion, sautéed mushrooms, apple-wood smoked bacon, 1 each Add sunny side egg or truffle mayonnaise 3 each</i> | |
| <i>Lobster Salad BLT</i> | 20 |
| Native Lobster, Dill-Shallot Aioli, Croissant, Petite Lettuce, Tomato, and Apple Wood Bacon | |
| <i>The “Reuben Cuban”</i> | 14 |
| Slow Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread and Butter Slaw, Pepperoncini Schmear | |

Pomegranate Mimosa \$10

Maschio Prosecco, Chateau Pomari liqueur, orange juice

Mimosa Royale \$18

Perrier-Jouët Champagne, Grand Marnier orange juice

Port Lemonade \$12

Fonseca Bin 27, Grey Goose Citron, lemonade

Melon Ball \$10

Midori liqueur, Cold River potato vodka, pineapple juice

Bloody Mary \$10

Vodka, house made bloody mary mix with olive, lime, and lemon

~dash of Sriracha or Tabasco available upon request~

B-52 Espresso Blend \$12

Baileys, Grand Marnier, Kalhua, espresso and whipped cream

*Executive Chef Richard Silvia
Sous Chef Jorge Perez*