

RAW BAR

Narragansett Bay Littlenecks 1.50 each / 7 half doz. / 12 doz.

Local New England Oysters 3 each/ 17 half doz. / 32 doz.

Inquire For Our Daily Selection Carefully Sourced from New England States

Jumbo Shrimp Cocktail (4 pieces) 14

Shell Fish Sampler For One 18

3 Oysters 3 Littlenecks 2 Shrimp

Shellfish Sampler For Two 36

6 Oysters 6 Littlenecks 4 Shrimp

Served with lemon, cocktail sauce and daily mignonette

SOUPS, SALADS AND APPETIZERS

White Horse Tavern Rhode Island Clam Chowder 5/8
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme

Soup Du Jour 10

Locally Farmed Baby Lettuces 7
Tomatoes, Cucumbers, Onions, Radish and White Balsamic Herb Vinaigrette

Traditional Caesar Salad 8
Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing
Add Marinated White Anchovies \$3.00

Wedge Salad 12
Baby Iceburg, Crispy Bacon, Roasted Beets, Great Hill Blue Cheese, Pickled Red Onions and Buttermilk Herb Dressing

House-made Charcuterie and Locally Sourced Cheese Selections

Served with Pickled Vegetables, House-Made Relish and Sauces

Select Three **16** Select Five **25**

Rhode Island Mushroom Saute 12
Black Garlic Puree, Grilled Baguette, Madeira, Fresh Herbs and Cultured Butter

Sautéed Pt Judith Calamari 14
Carrot Top-Mint Pesto, Olives, Chiles, Lemon, Shiitake, Purple Ninja Radishes and Micro Celery

Crispy Heritage Pork Belly 13
Smoked Paprika BBQ, Cranberry Beans, Cornbread Crumble and Roasted Jalapeno Vinaigrette

Seared Hudson Valley Foie Gras 18
Sweet Potato Waffle, Blueberry Maple Glaze, Candied Bacon and Pickled Petit Roots

Duck Scotch Egg 12
Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce

Crispy Brussels Sprouts 11
Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk

ENTRÉES

<i>Individual Beef Wellington</i>	42
Foie Gras Pâté, Puff Pastry, Potato Puree, Glazed Carrots, Perigeaux Sauce	
<i>Seared Native Catch of the Day</i>	30
Carrot-Fennel Pollen Puree, Crispy Carrot Threads, Tiny Vegetable Pickles, Chive Oil and Amaryth	
<i>Braised Short Rib of Beef</i>	39
Crispy Polenta Fries, Spiced Butternut Puree, Crispy Brussels and Braising Jus	
<i>Steak Frites</i>	29
Prime Flat Iron Steak, Au Poivre Sauce and Hand Cut Fries	
<i>Grilled Royalton Farms Pork Loin Chop</i>	36
Caramelized Shallots, Cider Roasted Sweet Potato, Brussel Leaves, Green-Apple Maple Puree	
<i>Native Swordfish</i>	29
Charred Corn and Celery Root Puree, Rainbow Chard, Potato Hay and Cured Ham Emulsion	
<i>Pan Roasted Gianonne Chicken</i>	28
White Bean and Pancetta Ragout, Lacinato Kale, Chive and Minus 8 Vinegar Syrup	
<i>Crispy Duck Breast</i>	34
Confit Leg, Shaved Brussels Sprouts, Whipped Pinto Beans, Sorrel and Bacon Dashi	
<i>Native Lobster Risotto</i>	36
Toasted Arborio Rice, Asparagus, Blue Oyster Mushrooms, Shaved Black Truffle and Piave Cheese	
<i>Lobster Mac and Cheese</i>	24
House Made Rigatoni, Native Lobster, Mascarpone, Fontina, Aged Gouda and Toasted Truffle Crumb	
<i>Seasonal Vegetables</i>	22
Chef's Composition of House Ricotta, Micro Herbs, Pickled, Raw and Roasted Vegetables Crispy Black Quinoa and Roasted Tomato Vinaigrette	

A LA CARTE SIDES 8

Our Local Partners

Kinnealy Quality Meats, MA □ Dole and Bailey, Boston MA □ Royalton Farms, VT
Rose Hill Heirlooms, RI □ Schartner Farms, RI □ Salt Water Farms, RI
Vermont Farmstead Cheese Company, VT □ Middlebury Cheese Co., VT
Cabot Dairy, VT □ Newport Specialty Foods, RI □ Great Hill Dairy, MA
Anthony's Seafood, RI □ M.F. Foley Seafood, MA □

Executive Chef Richard Silvia

Sous Chef Christopher Jones

*Consumption of raw or undercooked meat and shellfish may increase your risk for food borne illness**
Please inform your server of any food allergies