

## RAW BAR

Narragansett Bay Littlenecks 2 each / 9 half doz. / 14 doz.

Local New England Oysters 3 each / 18 half doz. / 34 doz.

*Inquire For Our Daily Selection Carefully Sourced from New England States*

**Jumbo Shrimp Cocktail (4 pieces) 16**

**Shell Fish Sampler For One 20**

3 Oysters 3 Littlenecks 2 Shrimp

**Shellfish Sampler For Two 38**

6 Oysters 6 Littlenecks 4 Shrimp

*\*Served with lemon, cocktail sauce and daily mignonette\**

## SOUPS, SALADS AND APPETIZERS

<i>White Horse Tavern Rhode Island Clam Chowder</i>	<i>5/8</i>
<i>Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme</i>	
<i>Soup Du Jour</i>	<i>10</i>
<i>Locally Farmed Baby Lettuces</i>	<i>7</i>
<i>Tomatoes, Cucumbers, Onions, Radish and White Balsamic Herb Vinaigrette</i>	
<i>Traditional Caesar Salad</i>	<i>9</i>
<i>Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing</i>	
<i>Add Marinated White Anchovies \$3.00</i>	
<i>Wedge Salad</i>	<i>12</i>
<i>Baby Iceburg, Crispy Bacon, Roasted Beets, Great Hill Blue Cheese, Pickled Red Onions and Buttermilk Herb Dressing</i>	

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### *House-made Charcuterie and Locally Sourced Cheese Selections*

*Served with Pickled Vegetables, House-Made Relish and Sauces*

*Select Three 19      Select Five 32*

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<i>Rhode Island Mushroom Saute</i>	<i>12</i>
<i>Black Garlic Puree, Grilled Baguette, Grey Barn Blue Cheese, Madeira, Herbs and Cultured Butter</i>	
<i>Ahi Tuna Tartar</i>	<i>16</i>
<i>Avocado Crema, Citrus, Red Onion, Unfiltered Olive Oil, Radishes, Micro Cilantro and Corn Tortillas</i>	
<i>Crispy Heritage Pork Belly</i>	<i>13</i>
<i>Smoked Paprika BBQ, Chile Aioli, Charred Shishito Peppers and Pickled Red Onion</i>	
<i>Sautéed Pt Judith Calamari</i>	<i>14</i>
<i>Carrot Top-Mint Pesto, Olives, Lemon, Shiitake, Purple Ninja Radishes and Pickled Red Onion</i>	
<i>Seared Hudson Valley Foie Gras</i>	<i>19</i>
<i>Rhubarb Compote, RI Johnnycakes, Candied Fennel and Maple Vinegar</i>	
<i>Duck Scotch Egg</i>	<i>12</i>
<i>Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce</i>	
<i>Crispy Brussels Sprouts</i>	<i>11</i>
<i>Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk</i>	
<i>Baked Bluff Hill Cove Oysters</i>	<i>16</i>
<i>Arugula Pesto, Charred Onions, Pernod and Ritz Crumbs</i>	

## ENTRÉES

<i><b>Individual Beef Wellington</b></i>	<b>42</b>
Foie Gras Pâté, Puff Pastry, Potato Puree, Glazed Carrots, Perigeaux Sauce	
<i><b>Seared Native Catch of the Day</b></i>	<b>30</b>
Spring Pea Risotto, Charred Leeks, Carrot-Kaffir Lime Broth, Carrot Threads and Herbs	
<i><b>Grilled Prime Hanger Steak</b></i>	<b>34</b>
Olive Oil Marble Potatoes, RI Mushrooms, Marinated Grilled Sweet Onion, Worcestershire Glaze and Chimichurri	
<i><b>Herb Seared Ahi Tuna</b></i>	<b>32</b>
Toasted Fregola, Mint, Oregano, Ricotta Salata, Bell Pepper Agro Dolce and Black Garlic	
<i><b>Steak Frites</b></i>	<b>30</b>
Prime Flat Iron Steak, Au Poivre Sauce and Hand Cut Fries	
<i><b>Grilled Royalton Farms Spring Lamb</b></i>	<b>36</b>
Herb Seared Steak and Braised Shoulder, Fava Puree, Confetti Barley, Chanterelle Mushrooms and Spring Onion Relish	
<i><b>Pan Roasted Baffoni Farm Chicken</b></i>	<b>29</b>
Stuffed with House Made Chicken Chourico, Spiced Carrot Puree, Shaved Snap Peas, Parisienne Gnocchi and Pea Greens	
<i><b>Crispy Duck Breast</b></i>	<b>34</b>
Confit Leg, Shaved Brussels Sprouts, Bacon Whipped Pinto Beans, Sorrel and Bacon Dashi	
<i><b>Native Lobster Risotto</b></i>	<b>36</b>
Toasted Arborio Rice, Asparagus, Blue Oyster Mushrooms, Shaved Black Truffle and Parmesan	
<i><b>Lobster Mac and Cheese</b></i>	<b>24</b>
House Made Rigatoni, Native Lobster, Mascarpone, Fontina, Aged Gouda and Toasted Truffle Crumbs	
<i><b>Seasonal Vegetables</b></i>	<b>22</b>
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

Potato Puree	Glazed Carrots
Sautéed RI Mushrooms	Barley Confetti
Shaved Brussels Sprouts	Bacon Whipped Pintos
Sautéed Snap Peas	Truffle Fries

#### ***Our Local Partners***

Kinnealey Meats, MA □ Dole and Bailey, Boston MA □ Royalton Farms, VT  
 Rose Hill Heirlooms, RI □ Schartner Farms, RI □ Bluff Hill Cove Oysters, Pt Judith, RI  
 F/V Northern Star, Point Judith, RI □ Salt Water Farms, RI  
 Vermont Farmstead Cheese Company, VT □ Grey Barn Cheese Co., MA □ 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 prior to ordering

