

RAW BAR

Narragansett Bay Littlenecks 9 half doz. / 14 doz.

Local New England Oysters 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>
<small>Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme</small>	
<i>Soup Du Jour</i>	<i>10</i>
<i>Locally Farmed Baby Lettuces</i>	<i>7</i>
<small>Tomatoes, Cucumbers, Onions, Radish and White Balsamic Herb Vinaigrette</small>	
<i>Traditional Caesar Salad</i>	<i>9</i>
<small>Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing</small>	
<small>Add Marinated White Anchovies \$3.00</small>	
<i>Wedge Salad</i>	<i>12</i>
<small>Baby Iceberg, Crispy Bacon, Roasted Beets, Great Hill Blue Cheese, Pickled Red Onions and Buttermilk Herb Dressing</small>	
<i>Heirloom Tomato Salad</i>	<i>14</i>
<small>Locally grown Heirloom and Cherry Tomatoes, House made Farmers Cheese, Radishes, Minus 8 Vinegar Reduction and Basil Oil</small>	

House-made Charcuterie and Locally Sourced Cheese Selections

Served with Pickled Vegetables, House-Made Relish and Sauces

Select Three *19* Select Five *32*

<i>Rhode Island Mushroom Saute</i>	<i>12</i>
<small>Black Garlic Puree, Grilled Baguette, Grey Barn Blue Cheese, Madeira, Herbs and Cultured Butter</small>	
<i>Prime Beef Carpaccio</i>	<i>16</i>
<small>Capers, Red Onion, Radish, Jeffrey's Greens, Shaved Egg Yolk and Truffle Aioli</small>	
<i>Crispy Heritage Pork Belly</i>	<i>13</i>
<small>Smoked Paprika BBQ, Chile Aioli, Charred Shishito Peppers and Pickled Red Onion</small>	
<i>Sautéed Pt Judith Calamari</i>	<i>14</i>
<small>Carrot Top-Mint Pesto, Olives, Lemon, Shiitake and Purple Ninja Radishes</small>	
<i>Thai Curry Mussels</i>	<i>13</i>
<small>Coconut, Red Curry, Ginger, Micro Cilantro and Grilled Bread</small>	
<i>Duck Scotch Egg</i>	<i>12</i>
<small>Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce</small>	
<i>Crispy Brussels Sprouts</i>	<i>11</i>
<small>Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk</small>	
<i>Crispy Bluff Hill Cove Oysters</i>	<i>16</i>
<small>Cornmeal Crust, Fennel-Chive Butter, Threaded Carrot and Radish and Herbs</small>	

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
Sunchoke Puree, Rose Hill Heirloom Squashes, Roasted Tomato Vinaigrette and Micro Basil	
<i>Grilled Prime Hanger Steak</i>	34
Olive Oil Marble Potatoes, RI Mushrooms, Marinated Grilled Sweet Onion, Worcestershire Glaze and Chimichurri	
<i>Steak Frites</i>	30
Prime Flat Iron Steak, Au Poivre Sauce and Hand Cut Fries	
<i>Seared Georges Bank Scallops</i>	36
Confit Potatoes, Grilled Baby Fennel, Heirloom Cherry Tomatoes, Herbs and a Beet Citrus Puree	
<i>Grilled Native Swordfish</i>	32
Grilled Polenta, Creamed Sweet Corn-Basil, and a salad of Arugula, Shaved Onion and Cherry Tomatoes	
<i>Grilled Heritage Pork Tenderloin</i>	31
Moroccan Braised Chickpeas, Grilled Eggplant, Cucumber Yogurt and Chermoula	
<i>Pan Roasted Baffoni Farm Chicken</i>	29
Stuffed with House Made Chicken Chourico, Spiced Carrot Puree, Shaved Snap Peas, Parisienne Gnocchi and Pea Greens	
<i>Crispy Duck Breast</i>	34
Parsnip Puree, Black Barley, Favas, Chanterelles and Minus 8 Vinegar Gastrique	
<i>Narragansett Bay Bouillabaisse</i>	37
Native Shellfish, Lobster, Scallop, Squid and Locally Caught Fish, Fennel, Onion, Saffron, in a Tomato Wine Broth with Grilled Crisps and Rouille	
<i>Lobster Mac and Cheese</i>	24
House Made Rigatoni, Native Lobster, Mascarpone, Fontina, Aged Gouda and Toasted Truffle Crumbs	
<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

Potato Puree	Glazed Carrots
Barley Confetti	Creamed Corn and Basil
Confit Potatoes	Moroccan Braised Chickpeas
Sautéed Rose Hill Squashes	Snap Peas

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 □ Baffoni Poultry Farm, Johnston, 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