

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

Shellfish 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

White Horse Tavern Rhode Island Clam Chowder 5/8

Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme

Rose Hill Heirloom's Butternut Bisque 10

Roasted Butternut, Sweet Onions, Pumpkin Seeds, Crispy Sage, Roasted Apples and Maple-Bourbon Crema

Locally Farmed Baby Lettuces 8

Tomatoes, Cucumbers, Onions, Radish and White Balsamic Herb Vinaigrette

Traditional Caesar Salad 9

Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing

Add Marinated White Anchovies \$3.00

Wedge Salad 12

Baby Iceberg, 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 **19** Select Five **32**

Rhode Island Mushroom Saute 12

Black Garlic Puree, Grilled Baguette, Grey Barn Blue Cheese, Madeira, Herbs and Cultured Butter

Foie Gras Torchon 16

House cured Torchon, Himalayan Pink Salt, Brioche French Toast, Candied Pecan Dust, Pickled Cherries and Their Syrup

Crispy Heritage Pork Belly 13

Honey-Sumac Glazed, Herbed Farro, Pickled Carrot, Chantrelles, Herb Puree

Sautéed Pt Judith Calamari 14

Carrot Top Pesto, Appolooza Beans, Tomato, Garlic, Lemon, and Radishes

Billi Bi Mussels 13

Dijon, White Wine, Heavy Cream, Garlic, Italian Parsley, Tarragon and Grilled Bread

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

Baked Bluff Hill Cove Oysters 16

Sweet Onion Broth, Yukon Potato - Gruyere Cheese Emulsion, Fennel Fronds and Caviar

ENTRÉES

<i>Individual Beef Wellington</i>	42
Foie Gras Pâté, Puff Pastry, Potato Puree, Glazed Carrots, Perigeaux Sauce	
<i>Little Compton Cynar Farm Heritage Turkey</i>	34
Brined Breast and Leg Rilette, Potato Puree, Foraged Mushroom Bread Pudding, Creamed Charred Red Pearl Onions, Pole Beans, Maple Thyme Butternut, Cranberry Sauce and Pan Gravy <i>Children Portion \$24 (under 10)</i>	
<i>Seared Native Catch of the Day</i>	30
Confetti Barley, Mustard Greens, Eggplant Agrodolce, Chive Oil and Romesco Sauce	
<i>Roasted Tenderloin of Beef</i>	39
Potato-Celery Root Gratin, Asparagus, Grilled Tomato and Mushroom Bordelaise	
<i>Grilled Prime Hanger Steak</i>	34
Grilled Potato, Broccoli Rabe, Garlic, Smoked Tomato Jam and Worcestershire Glaze	
<i>Seared Georges Bank Scallops</i>	36
Roasted Pumpkin, Brussels, Bacon, Parisienne Gnocchi and Pumpkin Seed Pesto	
<i>Grilled Native Swordfish</i>	32
Squid Ink Buccatini, Narragansett Bay Clams, Diced Root Vegetables, Garlic, Herbs and Cream	
<i>Pan Roasted Baffoni Farm Chicken</i>	29
House Made Chicken Chourico, Beluga Lentils, Roasted Delecata Squash and Butternut Dashi	
<i>Crispy Duck Breast</i>	34
Wild Rice Pan Fritter, Red Mustard Greens, Baby Turnip, Spiced Pear Butter, Pan Sauce and Minus 8 Vinegar Reduction	
<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>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	Roasted Delecata Squash
Mushroom Bread Pudding	Beluga Lentils
Brussel Sprouts with Bacon	Roasted Pumpkin

Our Local Partners

Royalton Farms, VT □ Rose Hill Heirlooms, RI □ Schartner Farms, RI
 Walrus and Carpenter Oysters, Ninigrit Pond, 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 □
 Kinnealey Meats, MA □ Cape Quality Seafood, MA □ M.F. Foley Seafood, MA

Executive Chef Richard Silvia
 Chef de Cuisine Christopher Jones

Consumption of raw or undercooked meat and shellfish may increase your risk for food borne illness
 Not Responsible for any meat cooked medium well or well
 Please inform your server of any food allergies prior to ordering*