

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

<i>White Horse Tavern Rhode Island Clam Chowder</i>	5/8
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme	
<i>Narragansett Bay Lobster Bisque</i>	12
Native Lobster Simmered in Lobster Broth with Sherry and Cream	
<i>Soup Du Jour</i>	10
<i>Locally Farmed Baby Lettuces</i>	8
Tomatoes, Cucumbers, Onions, Radish and White Balsamic Herb Vinaigrette	
<i>Traditional Caesar Salad</i>	9
Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing	
<i>Add Marinated White Anchovies \$3.00</i>	
<i>Wedge Salad</i>	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**

<i>Rhode Island Mushroom Sauté</i>	12
Black Garlic Puree, Grilled Baguette, Grey Barn Blue Cheese, Madeira, Herbs and Cultured Butter	
<i>Foie Gras Torchon</i>	16
House cured Foie Gras, Himalayan Pink Salt, Cranberry Pecan French Toast, Candied Pecan Dust, Pickled Cherries	
<i>Crispy Heritage Pork Belly</i>	13
Honey-Sumac Glazed, Herbed Farro, Pickled Carrot, Chanterelle Mushrooms, Herb Puree	
<i>Sautéed Pt Judith Calamari</i>	14
Carrot Top Pesto, Appaloosa Beans, Tomato, Garlic, Lemon, and Radishes	
<i>Billi Bi Mussels</i>	13
Dijon, White Wine, Heavy Cream, Garlic, Italian Parsley, Tarragon and Grilled Bread	
<i>Duck Scotch Egg</i>	12
Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce	
<i>Crispy Brussels Sprouts</i>	11
Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk	
<i>Crispy Bluff Hill Cove Oysters</i>	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>Seared Native Catch of the Day</i>	31
Confetti Barley, Mustard Greens, Eggplant Agrodolce, Chive Oil and Romesco Sauce	
<i>Grilled Prime Hanger Steak</i>	34
Grilled Potato, Broccoli Rabe, Garlic, Smoked Tomato Jam and Worcestershire Glaze	
<i>Steak Frites</i>	30
Prime Flat Iron Steak, Au Poivre Sauce and Hand Cut Fries	
<i>Seared Georges Bank Scallops</i>	36
Roasted Pumpkin, Brussels, Bacon, Parisienne Gnocchi and Pumpkin Seed Pesto	
<i>Pan Braised Monkfish</i>	30
Narragansett Bay Clams, Pancetta-Plum Tomato Gravy, Fennel, Fingerlings and Micro Celery	
<i>Pan Roasted Baffoni Farm Chicken</i>	29
House Made Chicken Chourico, Beluga Lentils, Roasted Delicata 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>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	Roasted Delicata Squash
Grilled Potatoes	Beluga Lentils
Brussel Sprouts with Bacon	Roasted Pumpkin
House Cut Fries with Truffle Aioli	

Our Local Partners

Kinnealey Meats, 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 □ 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*