

CHARCUTERIE AND CHEESE SELECTIONS

Served with Pickled Vegetables, House-Made Relish and Sauces

Select Three for 19 or Select Five for 32

**Made & Cured In-House*

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

APPETIZERS

White Horse Tavern Rhode Island Clam Chowder **5/8**

Clear broth chowder with chopped clams and fresh thyme

Soup Du Jour **6/9**

Prepared Daily by our Chefs Using Seasonal Ingredients

Petite Lettuces **7**

Locally farmed petite lettuces with tomatoes, cucumbers, onions, radishes and our house made white balsamic vinaigrette

Traditional Caesar Salad **9**

Romaine lettuce, garlic croutons, parmesan cheese, house made dressing

Add marinated white anchovies 3

Wedge Salad **12**

Baby Iceberg, Crispy Bacon, Roasted Beets, Great Hill Blue Cheese, Pickled Red Onions and Buttermilk Herb Dressing

Truffle Fries **8**

Hand cut Idaho potatoes, truffle mayonnaise

Duck Scotch Egg **12**

Duck egg wrapped in duck sausage, breaded and fried crispy

Heritage Pork Belly **13**

Chili Aioli, Smoked Paprika BBQ, Pickled Shishito Peppers and Pickled Red Onion

Crispy Brussels Sprouts **11**

Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk

Checks are unable to be split more than three ways 20% gratuity added to tables of six or more

Consumption of raw or undercooked meat and shellfish may increase your risk for food borne illness

Please inform your server of any food allergies

We are committed to supporting local business and agriculture, while showcasing Our native ingredients. We strive to procure as much locally sourced goods when available and in season.

ENTREES

Brunch Served until 3:30pm

- "EBLT" Sandwich*** **11**
Two Rhode Island Farm Eggs over medium, Bacon, Lettuce and Tomato on Croissant, with Breakfast Potatoes
- Eggs Benedict*** **14**
Two Poached Rhode Island Farm Eggs Black Forest Ham on English muffin topped with Hollandaise and served with Breakfast Potatoes
- Farewell Benedict*** **16**
Two Poached Rhode Island Farm Eggs over Crispy Pork Belly on English muffin topped with Hollandaise and served with Breakfast Potatoes
- Lobster Omelet*** **20**
Three Rhode Island Farm Eggs filled with Native Lobster, Mushrooms, Fontina and Gouda Cheese served with Breakfast Potatoes
- Rhode Island Farm Omelet*** **14**
Three Rhode Island Farm Eggs with Local Squashes and Alehouse Cheddar served with Breakfast Potatoes
- Steak and Eggs*** **25**
Grilled 5oz Flat Iron Steak, Two Eggs, Your Choice, and served with Breakfast Potatoes,
- Cranberry Pecan French Toast*** **14**
Soaked in Custard and baked, with Berkshire Bacon, Sautéed Apples and Vermont Maple Syrup
- *Certified Angus Burger*** **12**
½ lb Chuck Burger, Toasted Ciabatta, Lettuce, & Tomato
Add Cheddar, Swiss, Caramelized Onions, Raw Onion, Sautéed Mushrooms 1 each
Apple-wood Smoked Bacon, Great Hill Blue 2 each
Add sunny side egg or truffle mayonnaise 3 each
- Lobster Salad BLT*** **20**
Native Lobster, Dill-Shallot Aioli, Croissant, Petite Lettuce, Tomato, and Apple Wood Bacon
- The "Reuben Cuban"*** **14**
Slow Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread and Butter Slaw, Pepperoncini Schmear

Side Bacon 4.50

Side Breakfast Potatoes 4

English Muffin 2

Brunch Cocktails ~ 10

Bloody Mary

Your Choice of Vodka, Gin, Tequila, Bourbon, or Rum with house made Bloody Mary Mix.

Dash of House Sriracha available upon request

Add Shrimp Cocktail or Locally Farmed Oyster ~ 4

Adjustable Wrench

Stoli Vanilla, Fresh Orange Juice

Savory Dog

Beefeater Gin, Fresh Grapefruit, Rosemary Simple, Salt Rim

White Horse Mimosa

Prosecco, Pomegranate Liqueur, fresh Orange Juice

Kir Moderne

Prosecco, Crème de Cassis, Elderflower Liqueur