

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

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

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| <i>Rhode Island Mushroom Sauté</i> | <i>12</i> |
| Black Garlic Puree, Grilled Baguette, Grey Barn Blue Cheese, Madeira, Herbs and Cultured Butter | |
| <i>Foie Gras Torchon</i> | <i>16</i> |
| House cured Foie Gras, Himalayan Pink Salt, Cranberry Pecan French Toast, Candied Pecan Dust, Pickled Cherries | |
| <i>Crispy Heritage Pork Belly</i> | <i>13</i> |
| Chili Cured Pork Belly, Chili Aioli, Smoked Parika BBQ, Charred Shishito Peppers and Pickled Red Onion | |
| <i>Sautéed Pt Judith Calamari</i> | <i>14</i> |
| Carrot Top Pesto, Appaloosa Beans, Tomato, Garlic, Lemon, and Radishes | |
| <i>Smoked Scallop Crudo</i> | <i>17</i> |
| Spiced Carrot Puree, Celery and Fennel Salad, Carrot Hay with Dill Crème Fraiche | |
| <i>Duck Scotch Egg</i> | <i>12</i> |
| Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce | |
| <i>Crispy Brussels Sprouts</i> | <i>11</i> |
| Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk | |
| <i>Bluff Hill Cove Oysters</i> | <i>16</i> |
| Purple Ninja Radishes, Nori Vinaigrette, Sesame Seeds and Wasabi Tobiko | |

ENTRÉES

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| <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 |
| Peruvian Potatoes, Smoked Tomato Jam, Crisp Radishes and Citrus-Fennel Salad | |
| <i>Grilled 45 Day Dry Aged N.Y. Strip Steak</i> | 35 |
| Roasted Asparagus, Cauliflower Mash, Blue Cheese Potato Croquettes, Chanterelle Mushrooms and Bordelaise Sauce | |
| <i>Steak Frites</i> | 30 |
| Prime Flat Iron Steak, Au Poivre Sauce and Hand Cut Fries | |
| <i>Seared Georges Bank Scallops</i> | 36 |
| Ricotta Gnocchi, Spring Peas, Carrots, Spring Onion Puree and Tangerine-Meyer Lemon Vinaigrette | |
| <i>Pan Braised Monkfish</i> | 30 |
| Narragansett Bay Clams, Pancetta-Plum Tomato Gravy, Fennel, Fingerlings and Micro Celery | |
| <i>Pan Roasted Gianonne Farms Chicken</i> | 29 |
| House Made Chicken Chourico, Marble Potatoes, Baby Zucchini, Radishes and Pan Jus | |
| <i>Crispy Duck Breast</i> | 34 |
| Salsify, Red Pearl Onions, Oyster Mushrooms, Sorrel Puree 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 Amaryth, Black Garlic, and Roasted Tomato Vinaigrette | |

A LA CARTE SIDES 8

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| Potato Puree | Glazed Carrots |
| Barley Confetti | Herbed Fingerlings |
| Roasted Brussel Sprouts | Asparagus (add \$2) |
| House Cut Fries with Truffle Aioli | Sautéed Baby Zucchini (add \$2) |

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 □ 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*