

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

The Newport Harbor Platter 20

3 Oysters 3 Littlenecks 2 Shrimp

The Narragansett Bay Platter 38

6 Oysters 6 Littlenecks 4 Shrimp

Served with lemon, cocktail sauce and daily mignonette

SOUPS, SALADS AND APPETIZERS

<i>Rose Hill Heirloom's Butternut Bisque</i>	10
Roasted Butternut, Sweet Onions, Pumpkin Seeds, Crispy Sage, Roasted Apples and Maple-Bourbon Crema	
<i>Narragansett Bay Lobster Bisque</i>	12
Native Lobster Simmered in Lobster Broth with Sherry and Cream	
<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>Wishing Stone Farm Beet and Goat Cheese Salad</i>	12
Ruby and Golden Beets, Whipped Goat Cheese, Curly Kale, Charred Lemon Vinaigrette and Beet Chips	

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>	12
Black Garlic Puree, Grilled Baguette, Grey Barn Blue Cheese, Madeira, Herbs and Cultured Butter	
<i>Foie Gras Torchon</i>	18
House cured Torchon, Himalayan Pink Salt, Brioche French Toast, Candied Pecan Dust, Pickled Cranberries and Their Syrup	
<i>Crispy Heritage Pork Belly</i>	13
Wishing Stone Farm Peach Mostarda, Three Bean Salad and Fall Radishes	
<i>Sautéed Pt Judith Calamari</i>	14
Roasted Garlic, Capers, Lemon, Spanish Chorizo, Tomato, Parsley Pesto and Micro Celery	
<i>Pumpkin Potato Gnocchi</i>	18
Kale-Pistachio Pesto, Brown Butter Sage and Crispy Sage	
<i>Crispy Brussels Sprouts</i>	11
Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk	
<i>Duck Scotch Egg</i>	12
Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce	
<i>Truffle Frites</i>	11
Shoestring potatoes, parsley, truffle salt, aged gouda and white truffle oil	

ENTREES

Thanksgiving Traditions

<i>Little Compton Cynar Farm Heritage Turkey</i>	<i>34</i>
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>Roasted Tenderloin of Beef</i>	<i>39</i>
Potato-Celery Root Gratin, Asparagus, Grilled Tomato and Mushroom Bordelaise	

<i>Individual Beef Wellington</i>	<i>42</i>
Foie Gras Pâté, Puff Pastry, Potato Puree, Glazed Carrots, Perigeaux Sauce	
<i>Seared Native Catch of the Day</i>	<i>31</i>
Caramelized Cauliflower, Root Vegetables, and Hazelnuts	
<i>Grilled Native Sword</i>	<i>28</i>
Creamed Turnip Puree, Smoked Fingerling Potato Salad, Kale and Bacon Sherry Dressing	
<i>Stout Braised Short Rib</i>	<i>38</i>
RI Mushrooms, Roasted Mirepoix, and Potato Puree	
<i>Seared Georges Bank Scallops</i>	<i>36</i>
Roasted Corn and Chanterelle Mushroom Risotto, Pea Tendril, Radishes and Truffle Honey	
<i>Pan Roasted Gianonne Farms Chicken</i>	<i>29</i>
Brussels, Shallot and Bacon Hash, Butternut Puree and Chicken Jus	
<i>Crispy Duck Breast</i>	<i>34</i>
Sweet Potato Puree, Kale, Caramelized Parsnip and Port Glaze	
<i>Native Lobster and Shellfish Stew</i>	<i>41</i>
Native Lobster, Scallops and Clams, Saffron, Tomato, Carrot, Onion, Fennel and Confit Potato. Puff Pastry	
<i>Roasted Winter Squashes</i>	<i>22</i>
Slow Roasted Winter Squashes and Root Vegetables, Squashes with Golden Lentils and Crispy Kale	

A LA CARTE SIDES 8

Potato Puree	Glazed Carrots
Golden Lentils	Lyonaise Potatoes
Roasted Brussel Sprouts	Jumbo Asparagus

Our Local Partners

Kinnealey Meats, Brockton, MA □ Royalton Farms, Royalton, VT □ Cyrus Turkey Farm, Tiverton, RI
 Rose Hill Heirlooms, Wakefield, RI □ Wishing Stone Farm, Tiverton, RI □ Bluff Hill Cove Oysters, Pt Judith, RI
 F/V Alexis Marie, Point Judith, RI □ Salt Water Farms, RI □ Vermont Farmstead Cheese Company, VT
 Grey Barn Cheeses, MA □ Newport Specialty Foods, RI □ Great Hill Dairy, MA □ Cape Quality Seafood, MA
 K&B Maple Syrup, Slocum, RI □ KSJ Seafood, Point Judith, RI □ M.F. Foley Seafood, New Bedford, MA

Executive Chef Richard Silvia
 Sous Chef CJ Mitchell

*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