

White Horse Tavern Rhode Island Clam Chowder	<i>cup 5</i> <i>bowl 8</i>
Our Signature Clear Broth Chowder with Chopped Clams, Fresh Thyme	
Soup Du Jour	<i>cup 6</i> <i>bowl 9</i>
Prepared Daily by our Chefs Using Seasonal Ingredients	
Locally Farmed Baby Lettuces	8
Tomatoes, Cucumbers, Caramelized Onions, Radishes, White Balsamic Vinaigrette	
Traditional Caesar Salad	9
Romaine, Garlic Croutons, Parmesan, and Creamy Dressing. Add Marinated White Anchovies for 3	
WHT Chopped Salad	14
Local Greens, Roasted Beets, Berkshire Bacon, Blue Cheese, Tomatoes, Cucumbers, Pickled Onions, Hard-boiled Egg, White Balsamic Vinaigrette	
<i>Add to any Salad</i>	
Natural Chicken Breast 7 Grilled Gulf Shrimp 9 Lobster Salad 15	
Crispy Heritage Pork Belly	13
Chili Aioli, Pickled Charred Shishito Peppers, Smoked Paprika BBQ, Pickled Red Onion	
Charcuterie and Cheese Selections	<i>3 for 19</i> <i>5 for 32</i>
Served with Pickled Vegetables, House Made Relish and Sauces Select 3 or 5	
Truffle Fries	8
Hand cut Idaho potatoes, Truffle Mayonnaise	
Duck Scotch Egg	12
Wrapped in Duck Sausage, Breaded and Fried, House Made Sriracha, Honey Bourbon Aioli	
Gulf Shrimp Cocktail	16
Horseradish Cocktail Sauce, Lemon Wedges	

LARGER PLATES

All sandwiches are served with house made pickles and a choice of hand-cut fries or mixed greens

Certified Angus Burger	12
½ lb Chuck Burger, Grilled Ciabatta, Petit Greens, Tomato Vermont Farmstead Windsordale, Swiss, Great Hill 8 Blue, Caramelized Onions, Raw Onion, Sautéed Mushrooms <i>1 each</i> Apple-Wood Smoked Bacon for <i>2 each</i> Sunny-Side up Egg, Truffle Mayonnaise <i>3 each</i>	
Lobster Salad BLT	20
Griddled Brioche, Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Celery, Apple-Wood Smoked Bacon	
The "Reuben Cuban"	14
Slow-Roasted Pork Shoulder, Shaved Royalton Farms Smoked Ham, Swiss, Bread & Butter Cabbage Slaw, Pepperoncini Schmear	
Narragansett Bay Clams	15
Garlic, Shallots, White Wine, Tomato, Cultured Butter, Herbs, Grilled Bread	
Lobster Mac and Cheese	20
Fresh Pasta, Aged Gouda, Fontina, Mascarpone, Native Lobster, Truffle Bread Crumbs	
Steak Frites au Poivre	<i>5 oz 18</i> <i>10 oz 29</i>
Grilled Flat Iron and Hand-Cut Fries	
Pulled Chicken and Lille Grinder	13
Slow Roasted Chicken Leg, Vermont Farmstead Lille Cheese, Caramelized Shallots, Petit Greens, Tomato	
Shrimp and Pork Belly Bahn Mi	14
Gulf Shrimp, Crispy Pork Belly, Pickled Red Onion, Sweet Cabbage Slaw, House Pickles, Chili Aioli	
Vegetarian "BLT"	12
Mushroom "Bacon", House-made Farmers Cheese, Rose Hill Tomatoes, Petit Greens, Basil Pesto	

Checks may be split up to three ways.

***Consumption of raw or undercooked meat/shellfish may increase your risk for food borne illness
~ Please inform your server of any food allergies~**