

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>White Horse Tavern Rhode Island Clam Chowder</i>	5 8
<small>Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme</small>	
<i>Narragansett Bay Lobster Bisque</i>	12
<small>Native Lobster Simmered in Lobster Broth with Sherry and Cream</small>	
<i>Soup Du Jour</i>	10
<i>Locally Farmed Baby Lettuces</i>	8
<small>Tomatoes, Cucumbers, Onions, Radish and White Balsamic Herb Vinaigrette</small>	
<i>Traditional Caesar Salad</i>	9
<small>Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing</small>	
<small>Add Marinated White Anchovies \$3.00</small>	
<i>Wishing Stone Farm Beet and Goat Cheese Salad</i>	12
<small>Ruby and Golden Beets, Whipped Goat Cheese, Curly Kale, Charred Lemon Vinaigrette and Beet Chips</small>	

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

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
Caramelized Cauliflower, Root Vegetables, and Hazelnuts	
<i>Grilled Native Sword</i>	28
Creamed Turnip Puree, Smoked Fingerling Potato Salad, Kale and Bacon Sherry Dressing	
<i>Stout Braised Short Rib</i>	38
RI Mushrooms, Roasted Mirepoix, and Potato Puree	
<i>Steak Frites</i>	31
Prime Flat Iron Steak, Au Poivre Sauce and Shoestring Fries	
<i>Seared Georges Bank Scallops</i>	36
Roasted Corn and Chanterelle Mushroom Risotto, Pea Tendril, Radishes and Truffle Honey	
<i>Pan Roasted Gianonne Farms Chicken</i>	29
Brussels, Shallot and Bacon Hash, Butternut Puree and Chicken Jus	
<i>Crispy Duck Breast</i>	34
Sweet Potato Puree, Kale, Caramelized Parsnip and Port Glaze	
<i>Native Lobster and Shellfish Stew</i>	41
Native Lobster, Scallops and Clams, Saffron, Tomato, Carrot, Onion, Fennel and Confit Potato. Puff Pastry	
<i>Lobster Mac and Cheese</i>	24
House Made Rigatoni, Native Lobster, Mascarpone, Fontina, Aged Gouda and Toasted Truffle Crumbs	
<i>Roasted Winter Squashes</i>	22
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*