

### CHARCUTERIE AND CHEESE SELECTIONS

*Served with Pickled Vegetables, House-Made Relish and Sauces*

*Select Three for 21 or Select Five for 35*

*\*Made & Cured In-House*

### RAW BAR

*Narragansett Bay Littlenecks 12 half doz. / 24 doz.*

*Local New England Oysters 18 half doz. / 36 doz.*

*Inquire For Our Daily Selection Carefully Sourced from New England States*

***Jumbo Shrimp Cocktail (4 pieces) 16***

***Shell Fish Sampler for One 23***

*3 Oysters 3 Littlenecks 2 Shrimp*

***Shellfish Sampler for Two 48***

*6 Oysters 6 Littlenecks 4 Shrimp*

*\*Served with lemon, cocktail sauce and daily mignonette\**

### APPETIZERS

***White Horse Tavern Rhode Island Clam Chowder***

*Clear broth chowder with chopped clams and fresh thyme*

***Cup 6***

***Bowl 9***

***Soup Du Jour***

*Prepared Daily by our Chefs Using Seasonal Ingredients*

***Cup 6***

***Bowl 9***

***Locally Farmed Baby Lettuces***

*Tomatoes, Cucumbers, Caramelized Onions, Radishes, White Balsamic Vinaigrette*

***8***

***Traditional Caesar Salad***

*Romaine lettuce, Garlic Croutons, Parmesan cheese, Creamy Dressing*

***Add marinated white anchovies 3***

***10***

***Truffle Fries***

*Hand Cut Idaho Potatoes, Truffle Mayonnaise*

***8***

***Wedge Salad***

*Iceberg Lettuce, Herbed Buttermilk Dressing, Pickled Red Onion, Applewood Bacon & Bleu Cheese*

***12***

***Duck Scotch Egg***

*Duck egg wrapped in duck sausage, breaded and fried crispy, House Made Sriracha, Honey Bourbon Aioli*

***12***

***Crispy Heritage Pork Belly***

*Chili Aioli, Pickled Charred Shishito Peppers, Smoked Paprika BBQ, Pickled Red Onion*

***13***

***Crispy Brussels Sprouts***

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

***11***

## ENTREES

Brunch Served until 3:30pm

<b><i>“EBLT” Sandwich</i></b>	<b>11</b>
Two Rhode Island Farm Eggs over easy, Bacon, Lettuce and Tomato on Croissant, with Breakfast Potatoes	
<b><i>Eggs Benedict</i></b>	<b>14</b>
Two Poached Rhode Island Farm Eggs Black Forest Ham on English muffin topped with Hollandaise and served with Breakfast Potatoes	
<b><i>Farewell Benedict</i></b>	<b>16</b>
Two Poached Rhode Island Farm Eggs over Crispy Pork Belly on English muffin topped with Hollandaise and served with Breakfast Potatoes	
<b><i>Lobster Omelet</i></b>	<b>20</b>
Three Rhode Island Farm Eggs filled with Native Lobster, Mushrooms, Fontina and Gouda Cheese served with Breakfast Potatoes	
<b><i>Rhode Island Farm Omelet</i></b>	<b>14</b>
Three Rhode Island Farm Eggs with Wishing Stone Farm Vegetables and Alehouse Cheddar served with Breakfast Potatoes	
<b><i>Steak and Eggs</i></b>	<b>25</b>
Grilled 5oz Flat Iron Steak, Two Eggs, Your Choice, and served with Breakfast Potatoes,	
<b><i>Cranberry Pecan French Toast</i></b>	<b>14</b>
Soaked in Custard and baked, with Berkshire Bacon, Sautéed Apples and Vermont Maple Syrup	
<b><i>*Certified Angus Burger</i></b>	<b>14</b>
½ lb Chuck Burger, Toasted Ciabatta, Petit Greens, Tomato Atwells Gold cheddar, Swiss, Middlebury Bleu Cheese <b>1 each</b> Caramelized Onions, Raw Onion, Sautéed Mushrooms <b>2.50 each</b> Apple-Wood Smoked Bacon <b>2.50 each</b> Sunny-Side up Egg, Truffle Mayonnaise <b>4 each</b>	
<b><i>Lobster Salad BLT</i></b>	<b>22</b>
Native Lobster, Dill-Shallot Aioli, Toasted Brioche, Petite Lettuce, Tomato, and Apple Wood Bacon	
<b><i>The “Reuben Cuban”</i></b>	<b>14</b>
Slow Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread and Butter Slaw, Pepperoncini Schmear	

Side Bacon 4

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~ 4 or Locally Farmed Oyster ~ 3**

#### 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

Menu Subject To Change

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

Not Responsible for any meat cooked medium well or well

Please inform your server of any food allergies prior to ordering