

RAW BAR

Narragansett Bay Littlenecks
\$12 half doz. / \$24 dozen

Jumbo Shrimp Cocktail
\$16 4 pieces

Local New England Oysters
\$18 half doz. / \$36 dozen

Small Shellfish for 1 \$23
3 Oysters 3 Littlenecks 2 Shrimp

Large Shellfish for 2 \$46
6 Oysters 6 Littlenecks 4 Shrimp

Served with lemon, cocktail sauce and daily mignonette

APPETIZERS

Rhode Island Clam Chowder Cup 6
Clear Broth Chowder with Chopped Clams and Fresh Thyme Bowl 9

Native Lobster Bisque 12
Native Lobster Simmered in Lobster Broth with Sherry and Cream

Locally Farmed Baby Greens 8
Tomatoes, Cucumbers, Caramelized Onions, Radishes, White Balsamic Vinaigrette

Traditional Caesar Salad 10
Romaine lettuce, Garlic Croutons, Parmesan Cheese, Creamy Dressing
Add marinated white anchovies 3

Wedge Salad 12
Iceberg Lettuce, Herbed Buttermilk Dressing, Pickled Red Onion, Cherry Tomatoes,
Applewood Bacon & Bleu Cheese

Add to Any Salad: Natural Chicken Breast 9 | 5 oz Flat Iron Steak 14 | Grilled Gulf Shrimp 9 | Lobster Salad 18

Crispy Heritage Pork Belly 13
Chili Aioli, Pickled Charred Shishito Peppers, Smoked Paprika BBQ, Pickled Red Onion

Duck Scotch Egg 12
Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey
Bourbon Sauce

Crispy Brussels Sprouts 11
Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk

Sautéed Pt Judith Calamari 14
Roasted Garlic, Capers, Lemon, Spanish Chorizo, Tomato, Parsley Pesto and Micro Celery

Truffle Frites 12
House Cut Potatoes, Parsley, Truffle Salt, Aged Gouda and White Truffle Oil

House-made Charcuterie and Locally Sourced Cheese Selections

Served with Pickled Vegetables, House-Made Relish, Candied Nuts and Sauces
Select Three **21** Select Five **35**

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

ENTRÉES

“EBLT” Sandwich	11
Two Rhode Island Farm Eggs over easy, Bacon, Lettuce and Tomato on Croissant, with Breakfast Potatoes	
Eggs Benedict	14
Two Poached Rhode Island Farm Eggs Black Forest Ham on English muffin topped with Hollandaise and served with Breakfast Potatoes	
Farewell Benedict	16
Two Poached Rhode Island Farm Eggs over Crispy Pork Belly on English muffin topped with Hollandaise and served with Breakfast Potatoes	
Lobster Omelet	20
Three Rhode Island Farm Eggs filled with Native Lobster, Mushrooms, Fontina and Gouda Cheese served with Breakfast Potatoes	
Rhode Island Farm Omelet	14
Three Rhode Island Farm Eggs with Wishing Stone Farm Vegetables and Alehouse Cheddar served with Breakfast Potatoes	
Steak and Eggs	25
Grilled 5 oz Flat Iron Steak, Two Eggs, Your Choice, and served with Breakfast Potatoes	
Cranberry Pecan French Toast	14
Soaked in Custard and baked, with Berkshire Bacon, Sautéed Apples and Vermont Maple Syrup	
Certified Angus Burger	14
½ lb Chuck Burger, Griddled Brioche Bun, Petite Greens, Tomato & Raw Onion Add Alehouse Cheddar, Swiss, Great Hill Blue \$1 ea Add Caramelized Onion, Sautéed Mushrooms and Applewood Bacon \$2.50 ea Add Sunny Duck Egg or Truffle Mayonnaise \$4 ea	
Lobster Salad BLT	22
Native Lobster, Dill-Shallot Aioli, Toasted Brioche, Petite Lettuce, Tomato, and Apple Wood Bacon	
The “Reuben Cuban”	14
Slow Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread and Butter Slaw, Pepperoncini Schmear	
Grilled Chicken Sandwich	13
Carmelized Shallot, Applewood Bacon, Sugarhouse Edam Cheese, Buttermilk Ranch, on Brioche Bun	
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

Kir Moderne

Prosecco, Crème de Cassis, Elderflower

White Horse Mimosa

Prosecco, Pomegranate Liqueur,
Liqueur, fresh Orange Juice

Savory Dog

Beefeater Gin, Fresh Grapefruit,
Rosemary Simple, Salt Rim