

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 Sampler \$23
3 Oysters 3 Littlenecks 2 Shrimp

Large Shellfish Sampler \$46
6 Oysters 6 Littlenecks 4 Shrimp

Served with lemon, cocktail sauce and daily mignonette

Rhode Island Clam Chowder 6/9
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme

Native Lobster Bisque 12
Local Lobster Simmered in Creamy Lobster Broth with Sherry

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

Traditional Caesar Salad 10
Baby Romaine, Garlic Croutons, Parmesan, and Creamy Caesar Dressing
Add Marinated White Anchovies for 3

Wedge Salad 12
Iceberg Lettuce, Buttermilk Ranch Dressing, Pickled Red Onion, Cherry Tomatoes,
Applewood Smoked Bacon, Blue Cheese

Chopped Salad 14
Local Greens, Roasted Beets, Berkshire Bacon, Blue Cheese, Tomatoes, Cucumbers,
Pickled Onions, Hard-boiled Egg, White Balsamic Vinaigrette

Add to Any Salad: Natural Chicken Breast 9 | 5 oz Top Sirloin Steak 14 | Grilled Shrimp 9 | Lobster Salad 18

Crispy Heritage Pork Belly 14
Coconut Nam Prik Sauce, Maitake Mushrooms, Pickled Peaches

Duck Scotch Egg 13
Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha,
Honey Bourbon Sauce

Cast Iron Seared Kallettes 12
Alehouse Cheddar Mornay, Mint, Nasturtium

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

Truffle Frites 12
House Cut Potatoes, Parsley, Truffle Salt, Aged Gouda with Truffle Mayo
Add a Duck Egg for 4

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

- Eggs Benedict*** **14**
Two Poached Rhode Island Farm Eggs over Black Forest Ham on English Muffin topped with Hollandaise, served with Breakfast Potatoes
- Lobster Omelet*** **20**
Three Rhode Island Farm Eggs filled with Native Lobster, Mushrooms, Fontina and Aged Gouda Cheeses, served with Breakfast Potatoes
- Rhode Island Farm Omelet*** **14**
Three Rhode Island Farm Eggs filled with Local Vegetables and Alehouse Cheddar, served with Breakfast Potatoes
- Certified Angus Burger*** **14**
½ lb Chuck Burger, Petite Lettuces, Tomato & Raw Onion, Griddled Brioche Bun
Add Alehouse Cheddar, Swiss, Great Hill Blue **1 ea**
Add Sunny Duck Egg or Truffle Mayonnaise **4 ea**
Add Caramelized Onion, Sautéed Mushrooms or Applewood Bacon **2.50 ea**
- Lobster Salad BLT*** **22**
Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Celery, Applewood Smoked Bacon on a Brioche Roll
- The “Reuben Cuban”*** **15**
Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread & Butter Cabbage Slaw, Pepperoncini Schmear on Rye Bread
- Fried Chicken Sandwich*** **15**
Swiss, Spicy Mayo, Local Greens, House Made Pickles, Onion, Tomato, on a Brioche Bun

Our Local Partners

Greenview Farm, Wakefield, RI □ Rose Hill Heirlooms, Wakefield, RI □ Royalton Farms, Royalton, VT □ Cyra’s Turkey Farm, Tiverton, RI □ Vermont Farmstead Cheese Company, VT □ Bluff Hill Cove Oysters, Pt Judith, RI □ Salt Water Farms, RI □ Grey Barn Cheeses, MA □ Kinnealey Meats, Brockton, MA □ Newport Specialty Foods, RI □ Slocum Sugarhouse, Slocum, RI □ Anthony’s Seafood, Middletown, RI □ M.F. Foley Seafood, New Bedford, MA □ Dave Snow Heirlooms, Warren, RI □ 4 Town Farm, Seekonk, MA □ Gnarly Vines Farm, Tiverton, RI

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