



America's Oldest Tavern

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

SOUPS, SALADS AND APPETIZERS

<i>Rhode Island Clam Chowder</i>	6 9
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme	
<i>Native Lobster Bisque</i>	12
Native Lobster Simmered in Lobster Broth with Sherry and Cream	
<i>Local Farmed Baby Greens</i>	8
Tomatoes, Cucumbers, Balsamic Onions, Radishes, White Balsamic Vinaigrette	
<i>Traditional Caesar Salad</i>	10
Baby Romaine, Garlic Crunchy Seeds, Parmesan, Creamy Caesar Dressing <i>Add Marinated White Anchovies for 3</i>	
<i>Wedge Salad</i>	12
Iceberg Lettuce, Buttermilk Ranch Dressing, Pickled Red Onion, Cherry Tomatoes, Applewood Bacon, Blue Cheese	

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

<i>Rhode Island Mushroom Sauté</i>	12
Black Garlic Puree, Grilled Baguette, Herbs & Cultured Butter, Madeira	
<i>Yellowfin Tuna Crudo</i>	18
White Soy Sauce, Citrus, Olive Oil, Sea Salt	
<i>Crispy Heritage Pork Belly</i>	14
Coconut Nam Prik Sauce, Maitake Mushrooms, Pickled Peaches, Basil, Cilantro	
<i>Jumbo Lump Crab Cake</i>	18
Sweet Corn & Leek Puree, Poblano & Tomatillo Salsa, Queso Fresco	
<i>Cast Iron Seared Kallettes</i>	13
Alehouse Cheddar Cheese Sauce, Mint, Nasturtium Blossoms	
<i>Duck Scotch Egg</i>	13
Wrapped in Duck Sausage, Breaded & Deep Fried, House-Made Sriracha, Honey Bourbon Sauce	

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

<i>Beef Wellington</i>	46
Foie Gras Mousse, Puff Pastry, Mashed Potato Purée, Sautéed Spinach Glazed Carrots, Perigeaux Sauce	
<i>Native Catch of the Day</i>	32
Local Sweet Corn, Andouille, Butter Beans, Crispy Okra, Lemon, Capers	
<i>Steak Frites</i>	31
Prime Flat Iron Steak, Au Poivre Sauce, House Cut Truffle Wedges	
<i>Crispy Duck Breast</i>	36
Local Roasted Baby Turnips, Sautéed Squash and Zucchini, Parisian Gnocchi, Green Garlic Vinaigrette	
<i>Pan Seared All-Natural Chicken Breast</i>	29
Herbed Farro, Arugula Pesto, Seasonal Vegetables, Garlic Rosemary Jus	
<i>Pan Seared Georges Bank Scallops</i>	36
English Pea & Morel Mushroom Ragu, Saffron-Pine Nut Relish, Red Pearl Onions, Local Arugula	
<i>Lobster Mac and Cheese</i>	26
Fresh Pasta, Native Lobster, Mascarpone, Fontina, Aged Gouda, Toasted Truffle Crumbs	
<i>Whole Roasted Lions Mane Mushroom</i>	22
Sautéed Local Seasonal Vegetables, Sweet Corn Puree, Black Garlic	

A LA CARTE SIDES

Potato Purée	8	Lyonnaise Potatoes	8
Sautéed Spinach	8	Local Corn Succotash	8
Zucchini & Squash	8	House Cut French Fries	8
		Add Truffle Mayo	4

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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