



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	
<i>Beet Tartare</i>	12
House Seeded Cracker, Pumpkin Seed Spread, Grapefruit, Cucumber, Humboldt Fog Goat 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>French Onion Toast</i>	18
Charred Camebert Cheese, Carmelized Onion Puree, Black Garlic, Candied Kumquats	
<i>Crispy Heritage Pork Belly</i>	14
Coconut Nam Prik Sauce, Maitake Mushrooms, Pickled Peaches, Basil, Cilantro	
<i>Jumbo Lump Crab Cake</i>	18
Celery Root & Leek Puree, Poblano & Tomatillo Salsa, Queso Fresco	
<i>Duck Scotch Egg</i>	13
Wrapped in Duck Sausage, Breaded & Deep Fried, House-Made Sriracha, Honey Bourbon Sauce	
<i>Ricotta Cavatelli</i>	17
Chicken and Iberico Ham Meatballs, Caramelized Yogurt, Pickled Fresno Chiles, Preserved Lemon	

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 Local Greens, Glazed Carrots, Perigeaux Sauce	
<i>Native Catch of the Day</i>	32
Roasted Sweet Potatoes, Chorizo, Heirloom Beans, Crispy Okra, Lemon, Capers	
<i>Steak Frites</i>	31
Prime Flat Iron Steak, Au Poivre Sauce, House Cut French Fries	
<i>Crispy Duck Breast</i>	36
Local Roasted Baby Turnips, Sautéed Squash and Zucchini, Parisian Gnocchi, Green Garlic Vinaigrette	
<i>Wagyu Beef Short Rib</i>	39
Creamy Polenta, Shaved Brussels Sprouts, Whole Grain Mustard & Port Wine Demi Glace	
<i>Braised Chicken Leg</i>	34
Herbed Farro, Arugula Pesto, Seasonal Vegetables, Garlic Rosemary Jus	
<i>Lobster Mac and Cheese</i>	26
Fresh Pasta, Native Lobster, Mascarpone, Fontina, Aged Gouda, Toasted Truffle Crumbs	
<i>Herb Roasted Delicata Squash</i>	22
Maple Glazed Mushrooms, Baby Kale, Creamy Leeks, Ginger-Butternut Puree	

A LA CARTE SIDES

Potato Purée	8	Glazed Mushrooms	8
Sautéed Local Greens	8	Sweet Potato Succotash	8
Shaved Brussels Sprouts	8	House Cut French Fries	8
Creamy Polenta	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

Executive Chef: Derrick Marquiss

Chef de Cuisine: Neil Sowa

Pastry Chef: Kendra Starr

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