



Happy Thanksgiving

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 & 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	

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

Thanksgiving Traditions

Free Range Organic Turkey Roulade

42

Maple Brined Breast, Braised Leg, Creamy Garlic Mashed Potatoes, Cranberry & Orange Compote, Brown Butter Sage & Chestnut Stuffing, Baby Kale & Roasted Fall Vegetable Salad, Roasted Turkey Gravy

Children's Portion \$26 (under 10)

Roasted Prime Rib

42 / 50

Choice of 12oz. Queen Cut or 16oz. King Cut
Truffled Potato Gratin, Glazed Fall Vegetables, Au jus

-Substitute 12oz. Wagyu Prime Rib \$85

ENTRÉES

Beef Wellington

46

Foie Gras Mousse, Puff Pastry, Mashed Potato Purée, Sautéed Local Greens, Glazed Carrots, Perigeaux Sauce

Native Catch of the Day

32

Roasted Sweet Potatoes, Chorizo, Heirloom Beans, Crispy Okra, Lemon, Capers

Crispy Duck Breast

36

Local Roasted Baby Turnips, Sautéed Squash and Zucchini, Parisian Gnocchi, Green Garlic Vinaigrette

Wagyu Beef Short Rib

39

Creamy Polenta, Shaved Brussels Sprouts, Whole Grain Mustard & Port Wine Demi Glace

Ricotta Cavatelli

24

Chicken and Iberico Ham Meatballs, Caramelized Yogurt, Pickled Fresno Chiles, Preserved Lemon

Lobster Mac and Cheese

26

Fresh Pasta, Native Lobster, Mascarpone, Fontina, Aged Gouda, Toasted Truffle Crumbs

Herb Roasted Delicata Squash

22

Maple Glazed Mushrooms, Baby Kale, Creamy Leeks, Ginger-Butternut Puree

ALA 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

Executive Chef: Derrick Marquiss

Chef de Cuisine: Neil Sowa

Pastry Chef: Kendra Starr

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