



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

Rhode Island Clam Chowder 6|9

Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme

Native Lobster Bisque 12

Native Lobster Simmered in Lobster Broth with Sherry and Cream

Local Farmed Baby Greens 8

Tomatoes, Cucumbers, Balsamic Onions, Radishes, White Balsamic Vinaigrette

Traditional Caesar Salad 10

Baby Romaine, Garlic Crunchy Seeds, Parmesan, Creamy Caesar Dressing

Add Marinated White Anchovies for 3

Wedge Salad 12

Iceberg Lettuce, Buttermilk Ranch Dressing, Pickled Red Onion, Cherry Tomatoes, Applewood Bacon, Blue Cheese

Beet Tartare 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

French Onion Toast 18

Charred Cambert Cheese, Carmelized Onion Puree, Black Garlic, Candied Kumquats

Duck Confit 14

Coconut Nam Prik Sauce, Maitake Mushrooms, Pickled Peaches, Basil, Cilantro

Duck Scotch Egg 13

Wrapped in Duck Sausage, Breaded & Deep Fried, House-Made Sriracha, Honey Bourbon Sauce

Arancini 14

Bayley Hazen Bleu Cheese, Red Pepper Agriolce, Honey & Marcona Almonds

Consumption of raw or undercooked meat and shellfish may increase your risk for foodborne illness

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, Braised Onion, Shoestring Frites	
<i>Crispy Duck Breast</i>	36
Local Roasted Baby Turnips, Sautéed Squash and Zucchini, Parisian Gnocchi, Green Garlic Vinaigrette	
<i>Lamb Crepinettes</i>	35
Creamy Polenta, Shaved Brussels Sprouts, Whole Grain Mustard & Port Wine Demi Glace	
<i>Pan-Seared All Natural Chicken Breast</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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