

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

Spring Vegetable Minestrone 9
Smokey Tomato Broth, Ricotta Cavatelli, Roasted Garlic

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

Traditional Caesar Salad 10
Baby Romaine Hearts, Garlic Crunchy Seeds, 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, Berkshire Bacon, Blue Cheese, Tomatoes, Cucumbers,
Pickled Onions, Hard-boiled Egg, White Balsamic Vinaigrette

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

Crispy Heritage Pork Belly 14
Al Pastor Glaze, Corn Spaetzle, Pickled Sweet Onion, Cilantro

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

Tuna Nicoise Salad 15
Tuna Confit, Fingerling Potatoes, Olives, Haricots Vert, Hard-Boiled Egg, Saffron Aioli,
Sherry Vinaigrette

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

Chef's Selection of House-made Charcuterie and Locally Sourced Cheese

Served with Pickled Vegetables, House-Made Relish, Candied Nuts and Sauces

Small 26 Large 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

<i>Pork Belly Benedict</i>	14
Crispy Heritage Pork Belly, Poached Egg, Toasted Bolo, Hollandaise	
<i>Crab Benedict</i>	21
Jumbo Lump Crab Cake, Poached Egg, Toasted Bolo, Hollandaise	
<i>Rhode Island Farm Omelet</i>	14
Three Rhode Island Farm Eggs filled with Rhode Island Wild Mushrooms, Zucchini, Caramelized Onion, Cheddar Cheese, served with Breakfast Potatoes	
<i>Steak & Eggs</i>	25
Prime Flat Iron Steak, Two Eggs prepared to your liking, served with Breakfast Potatoes	
<i>Challah French Toast</i>	15
Summer Peach Syrup, Maple Butter Candied Walnuts, Gingerbread Granola, Breakfast Potatoes	
<i>Prime Chuck & Brisket Burger</i>	14
½ lb Chuck Burger, Petite Lettuces, Tomato & Raw Onion, on a house baked Milk Bread Roll 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	
<i>Lobster Salad BLT</i>	22
Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Celery, Applewood Smoked Bacon on House Made Challah	
<i>The “Reuben” Cuban</i>	15
Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread & Butter Cabbage Slaw, Pepperoncini Schmear on Rye Bread	
<i>Buttermilk Fried Chicken Breast Sandwich</i>	15
Swiss, Spicy Mayo, Local Greens, House Made Pickles, Onion, Tomato, on a house baked Milk Bread Roll	
<i>Crispy Fish Sandwich</i>	15
Atlantic Haddock, Celeriac Remoulade, Lettuce and Tomato on a house baked Milk Bread Roll	

Our Local Partners

Greenview Farm, Wakefield, RI □ Rose Hill Heirlooms, Wakefield, RI □ Royalton Farms, Royalton, VT □ Cyra’s Turkey Farm, Tiverton, RI □ Mystic Cheese Co. Mystic, CT □ 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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