



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

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, 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

Tuna Nicoise Salad

15

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

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

French Onion Toast

18

Mystic Cheese Co. "Melinda Mae" Cheese, Carmelized Onion Puree, Black Garlic, Candied Kumquats

Crispy Heritage Pork Belly

14

Al Pastor Glaze, Corn Spaetzle, Pickled Sweet Onion, Cilantro

Duck Scotch Egg

13

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

Crab Cake

15

Green Goddess Dressing, Watercress, Fava Beans, Crispy Capers

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>	35
Asparagus, Hand Rolled Cous Cous, Morel Mushrooms, Blistered Tomatoes, Brown Butter Vinaigrette	
<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>Wagyu Beef Short Rib</i>	39
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>Potato & Caramelized Onion Pierogies</i>	22
Maple Glazed Mushrooms, Baby Kale, Creamy Leeks, Asparagus Puree	

A LA CARTE SIDES

Potato Purée	8	Glazed Mushrooms	9
Shaved Brussels Sprouts	8	House Cut French Fries	8
Creamy Polenta	8	Add Truffle Mayo	4
Sautéed Local Greens	8	Hand-Rolled Cous Cous	9
Grilled Asparagus	9		

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
 □ Interstellar Microgreens, West Warwick, RI

Executive Chef: Derrick Marquiss

Chef de Cuisine: Neil Sowa

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