

RAW BAR

<p>Narragansett Bay Littlenecks \$12 half doz. / \$24 dozen</p>	<p>Jumbo Shrimp Cocktail \$16 4 pieces</p>	<p>Local New England Oysters \$18 half doz. / \$36 dozen</p>
<p>Small Shellfish Sampler \$23 3 Oysters 3 Littlenecks 2 Shrimp</p>	<p>Large Shellfish Sampler \$46 6 Oysters 6 Littlenecks 4 Shrimp</p>	
<p><i>*Served with lemon, cocktail sauce and daily mignonette*</i></p>		

Rhode Island Clam Chowder	6/9
Our Signature Clear Broth Chowder with Chopped Clams, 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 <i>Add Marinated White Anchovies for 3</i>	
Wedge Salad	12
Iceberg Lettuce, Buttermilk Ranch Dressing, Pickled Red Onion, Cherry Tomatoes, Applewood Bacon, Blue Cheese	
Chopped Salad	14
Local Greens, Applewood Smoked Bacon, Blue Cheese, Tomatoes, Cucumbers, Pickled Onions, Hard-boiled Egg, White Balsamic Vinaigrette	
Tuna Nicoise Salad	15
Tuna Confit, Fingerling Potatoes, Olives, Haricots Vert, Hard-Boiled Egg, Saffron Aioli, Sherry Vinaigrette	

Add to Any Salad: Natural Chicken Breast 9 | 5 oz Flat Iron 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	
Truffle Frites	12
House Cut Potatoes, Parsley, Truffle Salt, Aged Gouda with Truffle Mayo	

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

All sandwiches served with house made pickles and a choice of hand-cut fries, mixed greens, or Truffle Frites \$5

Prime Chuck & Brisket Burger	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 Caramelized Onion, Sautéed Mushrooms, Applewood Smoke Bacon, Fried Egg 2.50 ea Side of Truffle Mayonnaise 4 ea	
The "Reuben Cuban"	15
Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread & Butter Cabbage Slaw, Pepperoncini Schmear on Rye Bread	
Lobster Salad BLT	26
Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Celery, Applewood Smoked Bacon on House Made Challah	
Buttermilk Fried Chicken Breast Sandwich	15
Swiss, Spicy Mayo, Local Greens, House Made Pickles, Onion, Tomato, on a house baked Milk Bread Roll	
Crispy Fish Sandwich	15
Atlantic Haddock, Celeriac Remoulade, Lettuce & Tomato, on a house baked Milk Bread Roll	
Lobster Mac & Cheese	26
Fresh Pasta, Aged Gouda, Fontina, Mascarpone, Lobster, Truffle Crumbs	
Steak Frites	31
Prime Flat Iron Steak, Braised Onion, Shoestring Frites	

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.