



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

Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel

6|9

Vegetable Minestrone

Smokey Tomato Broth, Ricotta Cavatelli, Roasted Garlic

9

Local Farmed Baby Greens

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

8

Traditional Caesar Salad

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

Add Marinated White Anchovies for 3

10

Wedge Salad

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

12

Tuna Nicoise Salad

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

15

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

Crispy Heritage Pork Belly

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

14

Duck Scotch Egg

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

13

Crab Cake

Green Goddess Dressing, Sunflower Shoots, Fava Beans, Crispy Capers

15

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>	48
Foie Gras Mousse, Puff Pastry, Potato Purée, Sautéed Local Greens, Glazed Carrots, Perigeaux Sauce	
<i>Native Catch of the Day</i>	35
Asparagus, Cous Cous, Local Mushrooms, Blistered Tomatoes, Brown Butter Vinaigrette	
<i>Steak Frites</i>	31
Prime Flat Iron Steak, Arugula Salad, Parmesean Truffle Frites, Chimichurri	
<i>Crispy Duck Breast</i>	36
Local Roasted Baby Turnips, Sautéed Squash and Zucchini, Gnocchi, Green Garlic Vinaigrette	
<i>Berkshire Pork Chop</i>	43
Charred Brocollini, Potato Purée, Australian Black Winter Truffle	
<i>Pan-Seared All Natural Chicken Breast</i>	34
Herbed Farro, Arugula Pesto, Seasonal Vegetables, Garlic Rosemary Jus	
<i>Lobster Mac and Cheese</i>	35
Native Lobster, Mascarpone, Fontina, Aged Gouda, Toasted Truffle Crumbs	
<i>Wild Mushroom Farro Risotto</i>	24
Black Truffle, Parmesean, Fresh Herbs	

A LA CARTE SIDES

Potato Purée	8	Glazed Mushrooms	12
Brussels Sprouts	8	Cous Cous	9
House Cut French Fries	8	Grilled Asparagus	9
Add Truffle Mayo	4	Sautéed Local Greens	8

Our Local Partners

Greenview Farm, Wakefield, RI □ Rose Hill Heirlooms, Wakefield, RI □ Royalton Farms, Royalton, VT □
 Cyra's Turkey Farm, Tiverton, RI □ 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 ~ Kevin DeMarco

Executive Sous Chef ~ Andrew Kent

Sous Chef ~ Aaron Wilson

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