



# America's Oldest Tavern

## RAW BAR\*

|   |   |   |
|---|---|---|
| <b>Littlenecks</b><br>\$12 half doz. / \$24 dozen                       | <b>Jumbo Shrimp Cocktail</b><br>\$16 4 pieces                           | <b>Oysters</b><br>\$18 half doz. / \$36 dozen |
| <b>Small Shellfish Sampler \$28</b><br>3 Oysters 3 Littlenecks 3 Shrimp | <b>Large Shellfish Sampler \$49</b><br>6 Oysters 6 Littlenecks 6 Shrimp |   |

*\*Served with lemon, cocktail sauce and daily mignonette\**

## SOUPS, SALADS AND APPETIZERS

|  |      |
|--|------|
| <b>Rhode Island Clam Chowder</b><br>Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel  | 7 10 |
| <b>Lobster Bisque</b><br>Shucked Lobster, Sherry, Cream  | 16   |
| <b>Field Greens</b><br>Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette  | 8    |
| <b>Traditional Caesar Salad</b><br>Baby Romaine Hearts, EVOO Crouton, Parmesan, Creamy Caesar Dressing<br><i>Add Marinated White Anchovies for 3</i> | 10   |
| <b>Wedge Salad</b><br>Baby Iceberg Lettuce, Ranch Dressing, Pickled Onion, Tomato, Bacon, Great Hill Blue Cheese                                     | 12   |
| <b>Heirloom Tomatoes &amp; Buratta</b><br>Arugula Pesto, Balsamic Reduction, Crispy Parmesan   | 14   |

### Selection of Domestic & Imported Charcuterie & Cheeses\*

Whole Grain Mustard, Cornichon, Salted Nuts, Seasonal Compote, Crostini  
 Small 26 Large 35  
*Add Honey Comb \$4*

|  |    |
|--|----|
| <b>Crispy Pork Belly</b><br>Al Pastor Glaze, Corn Spaetzle, Smoked Pineapple, Cilantro | 14 |
| <b>Duck Scotch Egg*</b><br>Duck Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion   | 14 |
| <b>Crab Cake</b><br>Avocado Mousse, Pickled Vegetables, Greens                         | 16 |
| <b>Slow Roasted Meatballs</b><br>Stewed Tomatoes, Local Ricotta Cheese, Focaccia Bread | 14 |

\*Consumption of raw or undercooked meats, poultry, shellfish and eggs may increase your risk of food borne illness  
 Please inform your server of any food allergies prior to ordering

## ENTRÉES

|  |           |
|--|-----------|
| <b><i>Beef Wellington *</i></b>  | <b>48</b> |
| Foie Gras Mousse, Puff Pastry, Potato Purée, Sautéed Local Greens, Glazed Carrots, Perigeaux Sauce |           |
| <b><i>Grilled Atlantic Swordfish*</i></b>  | <b>35</b> |
| Italian Cous Cous, Blistered Tomato, Olives, Capers, Parslied Oil                                  |           |
| <b><i>Steak Frites*</i></b>  | <b>41</b> |
| 12oz. Prime New York Sirlion, Arugula Salad, Parmesean Truffle Frites, Chimichurri                 |           |
| <b><i>Crispy Duck Breast*</i></b>  | <b>36</b> |
| Seasonal Baby Vegetables, Citrus Fruit, Truffle Emulsion   |           |
| <b><i>Pan-Seared Scallops*</i></b>   | <b>39</b> |
| Corn Purée, Fingerling Potato, Charred Onion   |           |
| <b><i>Pan-Seared Statler Chicken Breast</i></b>  | <b>34</b> |
| Toasted Farro, Seasonal Baby Vegetables, Arugula Pesto   |           |
| <b><i>Lobster Mac and Cheese</i></b>   | <b>35</b> |
| Native Lobster, Mascarpone, Fontina, Aged Gouda, Toasted Truffle Crumbs                            |           |
| <b><i>Pan-Seared Salmon*</i></b>   | <b>32</b> |
| Bean Ragout, Broccoli, Peperonata Relish   |           |
| <b><i>Wild Mushroom Farro Risotto</i></b>  | <b>24</b> |
| Black Truffle, Parmesean, Fresh Herbs  |           |

### A LA CARTE SIDES

|                          |   |  |    |
|--------------------------|---|--|----|
| Potato Purée             | 8 | Glazed Mushrooms                       | 12 |
| Roasted Brussels Sprouts | 8 | Cous Cous                              | 8  |
| Grilled Asparagus        | 8 | Sautéed Local Greens, Garlic           | 7  |
|                          |   | Parmesean Truffle Frites, Garlic Aioli | 10 |

#### *Our Local Partners*

- Greenview Farm, Wakefield, RI □ Rose Hill Heirlooms, Wakefield, RI □
- Kinnealey Meats, Brockton, MA □ Slocum Sugarhouse, Slocum, RI
- Anthony's Seafood, Middletown, RI □ M.F. Foley Seafood, New Bedford, MA
- Four Town Farm, Seekonk, MA □ Gnarly Vines Farm, Tiverton, RI
- Interstellar Microgreens, West Warwick, RI □ Maple Brook Farm, Bennington, VT

Executive Chef ~ Kevin DeMarco

Executive Sous Chef ~ Andrew Kent

Sous Chef ~ Aaron Wilson

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