

RAW BAR*

Caviar Service

Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Potato Chips
\$115

Littlenecks	U-10 Shrimp Cocktail	Oysters	Lump Crab Cocktail
\$12 half dozen	4 pieces	\$18 half dozen	Creole Mustard
\$24 dozen	\$18	\$36 dozen	\$ Market
Small Sampler \$29	Large Sampler \$49	Grand Sampler \$69	
3 Oysters	6 Oysters	6 Oysters	
3 Littlenecks	6 Littlenecks	6 Littlenecks	
3 U-10 Shrimp	6 U-10 Shrimp	6 U-10 Shrimp	
		4oz. Lump Crab	

Served with lemon, cocktail sauce and mignonette

SOUPS, SALADS AND APPETIZERS

<i>New England Clam Chowder</i>	12
Clams, Potatoes, Bacon, Cream	
<i>Lobster Bisque</i>	16
Shucked Lobster, Sherry, Cream	
<i>French Onion Soup</i>	15
Caramelized Onion, Gruyere Cheese, Crostini	
<i>Field Greens</i>	9
Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette	
<i>Traditional Caesar Salad</i>	12
Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing	
Marinated White Anchovies 4	
<i>Smoked Salmon Board</i>	18
Capers, Red Onion, Creole Mustard, Herb Salad, Crostini	

Selection of Domestic & Imported Charcuterie & Cheeses*

Whole Grain Mustard, Cornichon, Salted Nuts, Seasonal Compote, Honeycomb, Crostini
5 Cheeses 30 3 Cheeses & 2 Meats 34 5 Cheeses & 3 Meats 40

<i>Bacon Wrapped Scallops</i>	22
Maple Glaze, Red Cabbage Slaw	
<i>Duck Scotch Egg*</i>	15
Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion	
<i>Crispy Halloumi Cheese</i>	14
Cherry Peppers. Honey, Local Greens	

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

ENTRÉES

Beef Wellington*	52
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Honey Glazed Carrots, Perigeaux Sauce	
Catch of the Day	Market
Whipped Potatoes, Asparagus, Roasted Pineapple Salsa <i>Blackening Spice 2</i>	
Steak Frites*	52
8oz. Filet Mignon, Arugula Salad, Parmesan Truffle Frites, Roasted Garlic Butter	
Confit Duck Legs	38
Cassoulet Beans, Roasted Squash, Root Vegetables, Port Wine-Quince Glaze	
Seafood Paella*	48
Diver Scallops, Baby Shrimp, Swordfish, Clams, Chorico, Saffron Rice, Smoked Paprika-Tomatoes	
Pan-Roasted Statler Chicken Breast	34
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
Lobster Ravioli*	42
Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette	
Beef Bourguignon	39
Sirloin & Tenderloin Cuts, Mirepoix, Wild Mushrooms, Fingerling Potatoes, Grilled Baguette	
Vegetable Farm Plate	39
Roasted Squashes, Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Maple Glazed Brussels Sprouts	

A LA CARTE SIDES

Whipped Potatoes	9	Parmesan Truffle Frites, Garlic Aioli	10
Honey Glazed Carrots	8	Sautéed Greens, Roasted Garlic	7
Seared Wild Mushrooms	14	Grilled Asparagus	10
Maple Glazed Brussels Sprouts	9		

Our Local Partners

- Rose Hill Heirlooms, Wakefield, RI

Newport Lobster Company, Middletown, RI

Interstellar Microgreens, West Warwick, RI

Bluff Hill Cove Oysters, Narragansett, RI

Kinnealey Meats, Brockton, MA

M.F. Foley Seafood, New Bedford, MA

Maple Brook Farm, Bennington, VT

Farmer’s Community Food Hub, Westerly, RI

Executive Chef ~ Kevin DeMarco

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