

## 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

3 Oysters

3 Littlenecks

3 U-10 Shrimp

Large Sampler \$49

6 Oysters

6 Littlenecks

6 U-10 Shrimp

Grand Sampler \$69

6 Oysters

6 Littlenecks

6 U-10 Shrimp

4oz. Lump Crab

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

## SOUPS, SALADS AND APPETIZERS

*New England Clam Chowder* 12

Clams, Potatoes, Bacon, Cream

*Lobster Bisque* 16

Shucked Lobster, Sherry, Cream

*French Onion Soup* 15

Caramelized Onion, Gruyere Cheese, Crostini

*Field Greens* 9

Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette

*Traditional Caesar Salad* 12

Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing

*Marinated White Anchovies* 4

*Smoked Salmon Board* 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

*Bacon Wrapped Scallops* 22

Maple Glaze, Red Cabbage Slaw

*Duck Scotch Egg\** 15

Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion

*Crispy Halloumi Cheese* 14

Cherry Peppers, Honey, Local Greens

\*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>52</b>
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Honey Glazed Carrots, Perigeaux Sauce	
<b><i>Catch of the Day</i></b>	<b>Market</b>
Whipped Potatoes, Asparagus, Roasted Pineapple Salsa <i>Blackening Spice 2</i>	
<b><i>Steak Frites*</i></b>	<b>52</b>
8oz. Filet Mignon, Arugula Salad, Parmesan Truffle Frites, Roasted Garlic Butter	
<b><i>Confit Duck Legs</i></b>	<b>38</b>
Cassoulet Beans, Roasted Squash, Root Vegetables, Port Wine-Quince Glaze	
<b><i>Pan-Seared Scallops*</i></b>	<b>42</b>
George's Bank Sea Scallops, Whipped Potatoes, Sautéed Greens	
<b><i>Pan-Roasted Statler Chicken Breast</i></b>	<b>34</b>
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<b><i>Lobster Ravioli*</i></b>	<b>42</b>
Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette	
<b><i>Beef Bourguignon</i></b>	<b>39</b>
Sirloin & Tenderloin Cuts, Mirepoix, Wild Mushrooms, Fingerling Potatoes, Grilled Baguette	
<b><i>Vegetable Farm Plate</i></b>	<b>39</b>
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 ☐ Kinnealey Meats, Brockton, MA
- ☐ Newport Lobster Company, Middletown, RI ☐ M.F. Foley Seafood, New Bedford, MA
- ☐ Interstellar Microgreens, West Warwick, RI ☐ Maple Brook Farm, Bennington, VT
- ☐ Bluff Hill Cove Oysters, Narragansett, RI ☐ Farmer's Community Food Hub, Westerly, RI

Executive Chef ~ Kevin DeMarco

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