

RAW BAR*

Caviar Service

Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Kettle Chips
Calvisius Tradition Prestige \$115 or Ars Italica Oscietra Classic \$140

U-10 Shrimp Cocktail

4 pieces
\$18

Oysters

\$18 half dozen
\$36 dozen

Lump Crab Cocktail

Creole Mustard
\$ 26

Small Sampler \$33

3 Oysters
3 U-10 Shrimp
3oz. Yellowfin Tuna, Soy Tarè

Large Sampler \$53

6 Oysters
6 U-10 Shrimp
6oz. Yellowfin Tuna, Soy Tarè

Grand Sampler \$73

6 Oysters
6 U-10 Shrimp
6oz. Yellowfin Tuna, Soy Tarè
4oz. Lump Crab

Served with lemon, cocktail sauce and mignonette

SOUPS, SALADS AND APPETIZERS

New England Clam Chowder

Clams, Potatoes, Bacon, Cream

12

Lobster Bisque

Shucked Lobster, Sherry, Cream

16

French Onion Soup

Caramelized Onion, Gruyere Cheese, Crostini

15

Field Greens

Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette

9

Traditional Caesar Salad

Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing
Marinated White Anchovies 4

12

Heirloom Tomatoes & Buratta

Balsamic, EVOO, Basil, Sea Salt

18

Smoked Salmon Board

Capers, Red Onion, Creole Mustard, Herb Salad, Crostini

18

Tuna Tartare

Yellowfin Tuna, Watermelon, Soy Tarè, Togarashi, Kettle Chips

20

*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

Maple Glaze, Red Cabbage Slaw

22

*Duck Scotch Egg**

Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion

15

Crispy Halloumi Cheese

Cherry Peppers, Honey, Local Greens

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

<i>Beef Wellington*</i>	52
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Honey Glazed Carrots, Perigeaux Sauce	
<i>Catch of the Day</i>	Market
Whipped Potatoes, Asparagus, Roasted Pineapple Salsa <i>Blackening Spice 2</i>	
<i>Steak Frites*</i>	52
8oz. Filet Mignon, Arugula Salad, Parmesan Truffle Frites, Roasted Garlic Butter	
<i>Confit Duck Legs</i>	38
Cassoulet Beans, Spring Peas, Root Vegetables, Port Wine-Quince Glaze	
<i>Pan-Seared Scallops*</i>	42
George's Bank Sea Scallops, Whipped Potatoes, Sautéed Greens	
<i>Pan-Roasted Statler Chicken Breast</i>	34
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<i>Lobster Ravioli*</i>	42
Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette	
<i>Beef Bourguignon</i>	39
Sirloin & Tenderloin Cuts, Mirepoix, Wild Mushrooms, Fingerling Potatoes, Grilled Baguette	
<i>Vegetable Farm Plate</i>	39
Baby Corn, 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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