

RAW BAR*

Caviar Service

Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Kettle Chips

Calvisius Tradition Prestige \$125 or Ars Italica Oscietra Classic \$150

<p>Littlenecks \$12 half dozen \$24 dozen</p>	<p>U-10 Shrimp Cocktail 4 pieces \$18</p>	<p>Oysters \$18 half dozen \$36 dozen</p>	<p>Lump Crab Cocktail Creole Mustard \$26</p>
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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

<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 <i>Marinated White Anchovies 4</i>	
<i>Heirloom Tomatoes & Buratta</i>	20
Balsamic, EVOO, Basil, Sea Salt	
<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 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, Squashes, Root Vegetables, Port Wine-Quince Glaze	
<i>Pan-Seared Scallops*</i>	44
Cornbread Panzanella, Corn Succotash, Preserved Lemon	
<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, Roasted Squashes, Fingerling Potatoes, Grilled Baguette	
<i>Vegetable Farm Plate</i>	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 ☐ 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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Dinner 9.28.2024