

## 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

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

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>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

<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, Squashes, Root Vegetables, Port Wine-Quince Glaze	
<b><i>Pan-Seared Scallops*</i></b>	<b>44</b>
Cornbread Panzanella, Corn Succotash, Preserved Lemon	
<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>Ragout Bolognese</i></b>	<b>38</b>
Mezza Rigatoni, Tomatoes, House Ground Prosciutto & Sirloin, Parmesan	
<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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