

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	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>Endive & Roquefort</i>	11
Candied Pecans, Balsamic, Citrus Supreme	
<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>	24
Maple Glaze, Red Cabbage Slaw	
<i>Scotch Egg*</i>	15
Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion	
<i>Crispy Halloumi Cheese</i>	14
Cherry Peppers. Honey, Local Greens	
<i>Seared Foie Gras</i>	24
Brioche, Citrus Supreme, Port Wine-Quince Glaze	

*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

<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 Vegetables, Port Wine-Quince Glaze	
<i>Pan-Seared Diver Scallops</i>	Market
Corn Succotash, Tomatoes, Arugula, Cornbread Crutons, Lemon Vinaigrette	
<i>Pan-Roasted Statler Chicken Breast</i>	35
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<i>Lobster Ravioli*</i>	41
Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette	
<i>Ragout Bolognese</i>	35
Mezza Rigatoni, Tomatoes, House Ground Prosciutto & Sirloin, Parmesan <i>Wild Mushrooms 4</i>	
<i>Vegetable Farm Plate</i>	39
Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Maple Glazed Brussels Sprouts, Fondant Potatoes	

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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