## RAW BAR*

Caviar Service

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

Calvisius 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

*New England Clam Chowder* 12
Clams, Potatoes, Bacon, Cream

*Lobster Bisque* 16
Shucked Lobster, Sherry, Cream

*French Onion Soup* 16
Caramelized Onion, Gruyere Cheese, Crostini

*Field Greens* 10
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

*Beef Tartare* 18
Pasture-Raised Beef Tenderloin, Cornichon, Capers, Tavern Sauce, Kettle Chips

*Selection of Domestic & Imported Charcuterie & Cheeses**
Cornichon, Salted Nuts, Seasonal Compote, Honeycomb, Crostini
5 Cheeses 30 3 Cheeses & 2 Meats 34 5 Cheeses & 3 Meats 40

*Bacon Wrapped Scallops* 24
Maple Glaze, Red Cabbage Slaw

*Scotch Egg** 15
Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion

*Crispy Halloumi Cheese* 14
Cherry Peppers. Honey, Local Greens

*Seared Foie Gras* 24
Brioche, Pickled Pears, 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

***Beef Wellington**** **59**

Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens,
Honey Glazed Carrots, Perigeaux Sauce

***Grilled Swordfish*** **39**

Whipped Potatoes, Asparagus, Roasted Pineapple Salsa
*Blackening Spice* ***2***

***Steak Frites**** **52**

8oz. Filet Mignon, Arugula Salad, Parmesan Truffle Frites, Roasted Garlic Butter

***Confit Duck Legs*** **38**

Cassoulet Beans, Root Vegetables, Local Squashes, Port Wine-Quince Glaze

***Seafood Paella*** **45**

Scallops, Shrimp, Swordfish, Littlenecks, Calasparra Rice, Saffron Scented Tomatoes,
Roasted Peppers, Local Squashes

***Pan-Roasted Statler Chicken Breast*** **35**

Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala

***Lobster Ravioli**** **41**

Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette

***Ragout Bolognese*** **35**

Mezza Rigatoni, Tomatoes, House Ground Prosciutto & Sirloin, Parmesan
*Wild Mushrooms* ***4***

***Vegetable Farm Plate*** **39**

Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms,
Roasted Beets, Local Squashes

## 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 |

Roasted Beets, EVOO, Sea Salt 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
Farmer's Community Food Hub, Westerly, RI

Executive Chef ~ Kevin DeMarco

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