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

Heirloom Tomatoes & Buratta 20
Balsamic, EVOO, Basil, Sea Salt

*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

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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