

RAW BAR*

Caviar Service

Russian Crown Ossetra \$110

Hard Cooked Egg, Brunoise Shallot, Parsley, Crème Fraiche, Brioche Toast

Littlenecks \$12 half doz. / \$24 dozen	Jumbo Shrimp Cocktail \$16 4 pieces	Oysters \$18 half doz. / \$36 dozen
---	---	---

Small Shellfish Sampler \$28
 3 Oysters 3 Littlenecks 3 Shrimp

Large Shellfish Sampler \$49
 6 Oysters 6 Littlenecks 6 Shrimp

Served with lemon, cocktail sauce and daily mignonette

SOUPS, SALADS AND APPETIZERS

<i>Rhode Island Clam Chowder</i>	7 10
Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel	
<i>Lobster Bisque</i>	16
Shucked Lobster, Sherry, Cream	
<i>French Onion Soup</i>	14
Caramelized Onion, Gruyere Cheese, Crostini	
<i>Field Greens</i>	8
Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette	
<i>Traditional Caesar Salad</i>	10
Baby Romaine Hearts, EVOO Crouton, Parmesan, Creamy Caesar Dressing	
<i>Add Marinated White Anchovies for 3</i>	
<i>Beef Tartare</i>	14
Capers, Cornichon, Anchovies, Spicy Aioli, Crostini	
<i>Heirloom Tomatoes & Buratta</i>	14
Arugula Pesto, Balsamic Reduction, Crispy Parmesan	

*Selection of Domestic & Imported Charcuterie & Cheeses**

Whole Grain Mustard, Cornichon, Salted Nuts, Seasonal Compote, Crostini
 5 Cheeses 26 3 Cheeses & 2 Meats 30 5 Cheeses & 3 Meats 36
Add Honey Comb \$4

<i>Crispy Pork Belly</i>	14
Sticky Chili Glaze, Soy-Caramel Brussels Sprouts	
<i>Duck Scotch Egg*</i>	14
Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion	
<i>Crab Cake</i>	16
Corn Relish, Chipotle Aioli	
<i>Escargot</i>	13
Burgundy Snails, Garlic Butter, Gremolata Crumb	
<i>Seared Foie Gras</i>	22
Brioche, Citrus, Gooseberry Jam	
<i>Bacon Wrapped Scallops</i>	18
Maple Glaze	

*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>	48
Foie Gras Mousse, Puff Pastry, Whipped Potatos, Sautéed Greens, Glazed Carrots, Perigeaux Sauce	
<i>Grilled Atlantic Swordfish*</i>	35
Italian Cous Cous, Stewed Tomatos, Olives, Capers, Eggplant, Parslied Oil	
<i>Steak Frites*</i>	41
12oz. Prime New York Sirlion, Arugula Salad, Parmesean Truffle Frites, Chimichurri	
<i>Crispy Duck Breast*</i>	38
Seasonal Baby Vegetables, Pomegranate, Truffle Emulsion	
<i>Pan-Seared Scallops*</i>	39
Corn Purée, Fingerling Potato, Charred Onion	
<i>Pan-Seared Statler Chicken Breast</i>	34
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<i>Lobster Ravioli</i>	35
Shucked Lobster, Maitaki Mushrooms, Sherry Cream	
<i>Pork Osso-Bucco</i>	36
Seasonal Baby Vegetables, Gnocchi, Red Wine Tomato Sauce, Gremolata Crumb	
<i>Wild Mushroom Farro Risotto</i>	24
Black Truffle, Mascarpone, Parmesean, Fresh Herbs	

A LA CARTE SIDES

Whipped Potatos	8	Soy-Caramel Brussels Sprouts	8
Honey Glazed Carrots	8	Sautéed Greens, Roasted Garlic	7
Marsala Mushrooms	12	Parmesean Truffle Frites, Garlic Aioli	10

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
- Four Town Farm, Seekonk, MA

Executive Chef ~ Kevin DeMarco

Executive Sous Chef ~ Andrew Kent

*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