



## FIRST COURSE

*New England Clam Chowder*  
Black pepper-thyme breadstick 7.

*Organic Greens*

Marcona almonds, onion marmalade, camembert cheese, tangerine vinaigrette 8.

*Matunuck Oysters*

Half-shelled, citrus mignonette, grapefruit-fennel salad 13.

*Pappardelle Bolognese*

Aquidneck Farm beef & Simmons Farm pork, Pecorino Romano 12.

*Crab Cake Slider*

Jonah crab, pickled pepper tartar, vegetable slaw, brioche bun 14.

*Artisanal Cheese Tasting*

Fruit jam, candied nuts, honey, Bristol Bakery bread 18.

## ENTREES

*Local Grass Fed All Natural Beef Burger*

House made bacon, Grafton cheddar cheese, shaved onion 18.

*Simmons Farm Pork Sandwich*

Portuguese braised pork, pickled hot peppers, São Miguel cheese, hard roll 14.

*Turkey Sandwich*

Arugula, pancetta, fontina cheese, roasted garlic-thyme aioli, sourdough bread 14.

*Murray's Chicken Salad*

Greens, cranberry chutney, gorgonzola cheese, pecan, apple cider dressing 16.

*Georges Bank Cod Loin*

Kenyon's cornmeal crusted, chourico, fingerling potato, kale,  
parsley aioli, malt vinaigrette 25.

*Scottish Salmon*

Pan-roasted, black trumpet mushrooms, beet-celery root purée,  
swiss chard, cipollini onion 24.

A service charge of twenty percent may be added to parties of six or more people. Castle Hill is a no smoking property. Please, no substitutions and no cell phone usage in dining room. Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.

Our Friends & Family

Farm Fresh Rhode Island, Bally Machree Farm, Baby Greens Farm, Elysian Fields Farm, Farmstead Cheese, Lydon Family Tomatoes, Farming Turtles, Bristol Bakery, Greenview Farm, Simmons Farm, Steves Organic Farm, Reynold's Barn Goat cheese, Rhody Fresh Dairy, Newport Lobster Company, Matunuck Oyster Company, Foley's Seafood, Anthony's Seafood, Aquidneck Farm beef, Treaty Rock Beef, Greenvale Vineyard, Chateau Ste. Michelle & Sakonnet Vineyards

MENU AUTHORS AND CHEFS: JONATHAN CAMBRA, JENNIFER BACKMAN, BOB BANKERT,  
JOSE OCHOA, ARON KIELICH, ANDREW MCWILLIAMS  
CULINARY ARTS DIRECTOR: CASEY RILEY

