

BRUNCH WINTER 2010

APPETIZERS

New England Clam Chowder
Black pepper-thyme breadstick 7.

Castle Hill Soup
Prepared fresh each day 7.

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

Native 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.

ENTREES

Murray's Chicken Salad
Organic greens, cranberry chutney, gorgonzola cheese, pecan, apple cider dressing 18.

Little Rhody Eggs Benedict
Country Canadian bacon, toasted muffins, hollandaise 14.

Omelet
Roasted shallots, foraged mushrooms, Grafton cheddar cheese 14.

Lobster Hash
Native lobster & potato, poached eggs, chive crème fraîche 24.

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