

Brunch Summer 2010

Appetizers

New England Clam Chowder
Black pepper-thyme breadstick 7.

Organic Greens
Spiced cashews, berries, shaved radishes, verjus-wildflower honey vinaigrette 8.

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

Berkshire Pork
Chile glazed pork, cornmeal flatbread, poblanos, roasted corn, cilantro vinaigrette 12.

Native Littlenecks
Steamed clams, local kielbasa, cherry tomatoes, parsley, Vinho Verde broth 14.

Artisanal Cheese Tasting
Pâté de fruit, marcona almonds, Aquidneck Island honey, grilled bread 18.

Main Course

Murray's Chicken Salad
Grilled statler breast, greens, spring vegetables, queso blanco, grilled bread, lemon vinaigrette 17.

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

Omelet
Summer vegetables, Vermont cheese 14.

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

Georges Bank Scallops
Pan-roasted, quinoa-vegetable ragoût, roasted grape tomatoes, sea urchin emulsion 26.

Halibut
Pan-roasted. Jasmine rice, Maine crab, pea greens, macadamia nuts, mango coulis 25.

Scottish Salmon
Skillet seared, sunchoke purée, asparagus, Trumpet mushrooms, Pinot Noir syrup 25.

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 not eat only thoroughly cooked meats, poultry & seafood.
If you have any allergies, please bring them to your server's attention

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, Bob Bankert, Jose Ochoa, Andrew McWilliams
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