



3:30 to Sunset

Appetizers

Seafood by The Piece

Native Oysters 3.25

Narragansett Bay Littleneck Clams 2.25

White Shrimp 3.50

Clam Chowder

Thyme-pepper breadstick 8.

Castle Hill Seafood Tasting

Lobster, oysters, littlenecks, white shrimp, piquant sauces, citrus 79.

Artisanal Cheese Plate

Pâté de fruit, local Farm honey, marcona almonds, Bristol Bakery bread 18.

Antipasto

Assorted salumi, olives, cheese, Bristol Bakery bread 14.

5pm to Sunset

Appetizers

Georges Bank Scallops

Corn pudding, Allen Farm pea greens, tomato-fennel jam 18.

Organic Greens

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

Panzanella Salad

Spring vegetables, field greens, Narragansett Creamery queso blanco, grilled bread, lemon vinaigrette 12.

Main Course

Scottish Salmon

Pinot Noir syrup 30.

Georges Bank White Fish

Tomato, basil, red onion relish 32.

Hereford Beef Filet

Great Hill Blue Cheese butter 40.

Murray's Statler Chicken

Peperonata 28.

Served with summer vegetables & new potatoes

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. 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, Schartner Farm, 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: Jonathan Cambra, Bob Bankert, Jose Ochoa, Andrew McWilliams, Casey Riley

