



First Course

New England Clam Chowder
Black pepper-thyme breadstick 7.

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

Matunuck 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

Local Grass Fed All Natural Beef Burger
House bacon, Grafton cheddar cheese, shaved onion 18.

Lamb Gyro
Colorado lamb, hummus, tomatoes, artichokes, romaine, mint-feta yogurt, pita bread 16.

Turkey Sandwich
Arugula, pancetta, fontina cheese, roasted garlic-thyme aioli, sourdough bread 15.

Grilled Cheese
Narragansett Creamery cheeses, portabellas, Tiverton tomato, arugula pesto, balsamic, Sicilian bread 14.

Lobster Roll
Chilled lobster, tarragon-crème fraîche dressing, fried onion strings, sesame bun 22.

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

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

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

Scottish Salmon
Skillet seared, sunchoke purée, asparagus, Trumpet Royal mushrooms, Pinot Noir syrup 24.

A service charge of twenty percent may be added to parties of six or more people.

Please refrain from using cell phones while in the 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.

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, Scharner 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

