

2 Course Lunch Menu 19.

First Course

New England Clam Chowder
Oyster crackers

Organic Greens
Grilled vegetable vinaigrette, shaved winter squash, manchego

Littleneck Clams
Smoked seaweed, garlic, red chiles, parsley, Vinho Verde broth

Main Course

Scottish Salmon
Butternut squash-pancetta risotto, oyster mushrooms, beurre rouge

Native Fluke
New England chowder “sauce”, braised celery, Yukon gold potatoes, Ipswich clams

Grilled Cheese & Soup
Black pepper brioche, Grafton cheddar, roasted mushroom velouté

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, 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: Karsten Hart, Bob Bankert, Lou Rossi, Jose Ochoa

