ENTREES

RIGATONI AL FORNO
Eggplant confit, roasted tomatoes, olives, goat cheese 32

ROASTED STATLER CHICKEN
Roasted garlic hummus, marinated haricot verts 36

ROASTED HALIBUT
Littlenecks, scallops, bouillabaisse 48

STEAK FRITES
8oz. Prime hanger steak, frites, red watercress, roasted shallot sauce 45

LOBSTER ROLL
5oz. Chilled lobster meat, tarragon crème fraîche, frites 42

LAWN BURGER
Thousand island, cheddar, lettuce, tomato, onion, fries 25

GRILLED EGGPLANT SANDWICH
Red peppers, arugula, burrata, olive relish, mixed greens salad 22

FISH TACOS
Acadian Redfish, pico de gallo, red chile crema, summer slaw, steamed corn 24

Σ In memory of James “Cornbread” Crookes 1960-2019
Cornbread was a member of our culinary team for nearly forty years. His signature dish was, and is, the Inn’s clam chowder.

*This item is raw or partially cooked and can increase your risk of food borne 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.

DESSERTS

CHOCOLATE TRES LECHES
Mocha sauce, caramelized milk chocolate 12

BLUEBERRY VERRINE
Maple cookie crumb, yogurt, vanilla 12

CARAMEL CHEESECAKE
Stone fruit, lemon chantilly 12

ICE CREAM AND SORBET
House-made 10

NEW ENGLAND CHEESE BOARD
LOCAL SALUMI
VON TRAPP FARMSTEAD “SAVAGE”
JASPER HILL FARM CLOTHBOUND CHEDDAR
JASPER HILL FARM “BAYLEY HAZEN” BLUE
Fruit mustard, toasted almonds, artisan breads 32

SHRIMP COCKTAIL
Six pieces 26
Twelve pieces 50

POINT JUDITH CALAMARI
Banana peppers, garlic butter, garlic aioli 19

KENYON’S CORNBREAD
Griddled, roasted chile butter 7

CAESAR
Butter-fried crooutons, Parmigiano cheese 16

GRILLED ROMAINE
Apricot, hazelnut dukkah, shaved onion, tahini dressing 18

HEIRLOOM TOMATOES
Burrata, summer bean succotash, okra, vincotto 22

FARM INSPIRED SALAD†
Local greens, vegetables and cheese sourced from New England farms 20
† 5% of sales will be donated directly to the MLK Community Center in Newport, RI to support the organization’s hunger services effort.

CAESAR
Butter-fried crooutons, Parmigiano cheese 16

GRILLED ROMAINE
Apricot, hazelnut dukkah, shaved onion, tahini dressing 18

HEIRLOOM TOMATOES
Burrata, summer bean succotash, okra, vincotto 22

FARM INSPIRED SALAD†
Local greens, vegetables and cheese sourced from New England farms 20
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SALAD ADDITIONS
Lobster salad 24
Bay leaf chicken 14
Garlic butter shrimp 15

TUNA TARTARE*
Fennel jam, avocado mousse, tobiko vinaigrette, Moromi shoyu 24

“CORNBREAD’S” CLAM CHOWDER‡
Oyster crackers 12

SUMMER CORN CAVATELLI
Pesto, lemon ricotta, pancetta 24

LUNCH

FOR THE FARMERS’ MARKET
Thousand island, cheddar, lettuce, tomato, onion, fries 25

NEW ENGLAND CHEESE BOARD
LOCAL SALUMI
VON TRAPP FARMSTEAD “SAVAGE”
JASPER HILL FARM CLOTHBOUND CHEDDAR
JASPER HILL FARM “BAYLEY HAZEN” BLUE
Fruit mustard, toasted almonds, artisan breads 32

SHRIMP COCKTAIL
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Twelve pieces 50

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FISH TACOS
Acadian Redfish, pico de gallo, red chile crema, summer slaw, steamed corn 26

NATIVE OYSTERS
Six pieces 25
Twelve pieces 48

NEW ENGLAND CHEESE BOARD
LOCAL SALUMI
VON TRAPP FARMSTEAD “SAVAGE”
JASPER HILL FARM CLOTHBOUND CHEDDAR
JASPER HILL FARM “BAYLEY HAZEN” BLUE
Fruit mustard, toasted almonds, artisan breads 32

SHRIMP COCKTAIL
Six pieces 26
Twelve pieces 50

POINT JUDITH CALAMARI
Banana peppers, garlic butter, garlic aioli 19

KENYON’S CORNBREAD
Griddled, roasted chile butter 7