

MANSION BAR AT CASTLE HILL

SAVORY

TRUFFLED ONION DIP

House-fried kettle chips 14

MARINATED GRUYÈRE

Orange, Aleppo, oregano, caper berries, olives 12

CHILLED NATIVE OYSTERS

1/2 dozen, cocktail sauce, mignonette 26

“CORNBREAD’S” CLAM CHOWDER ‡

Oyster crackers 12

SHAVED BEET SALAD

Mixed greens, shaved beets, endive, fennel, maple vinaigrette, pomegranate 18

WEDGE SALAD

Baby gem, Great Hill blue cheese, onion, cherry tomatoes, spiced red wine vinaigrette, savory granola 18

SALAD ADDITIONS:

grilled chicken breast 12 | lobster salad 25

BLACKBIRD FARM BURGER

Thousand Island, cheddar, lettuce, tomato, onion, kettle chips 26

LOBSTER ROLL

5 oz. chilled lobster meat, tarragon crème fraîche, kettle chips 42

CHICKEN POT PIE

Golden raisins, peas, pearl onion, potato, cheddar pastry 28

MUSSELS

Butternut squash, chili, toasted baguette 24

FLAT IRON STEAK

Potato gratin, watercress, shallot jus 45

SWEET

S'MORES TORTE

Toasted fluff, s'mores ice cream 12

MAPLE CHEESECAKE VERRINE

Coconut-graham cracker crumble, caramelized apple-coconut purée, roasted apple, toasted coconut chips 22

BANANA BREAD

Rittenhouse rye, banana saccharum, cardamom bitters 20

BLUEBERRY LEMONADE

Stolichnaya blueberry, elderflower liqueur, lemon 15

COCKTAILS

MANSION GIN & TONIC

Castle Hill bespoke gin, house made tonic 15

VERMONT VACATION

Mad River cask rum, Contratto vermouth, bitters 19

PENICILLIN

Dewars, Domaine de Canton, Vida mezcal, lemon, honey simple 21

PARTY PIGGY

Piggyback bourbon, Pimm's, Peche de Vigne, lemon, ginger 17

SPICY CANTARITO

Dulce de Vida, citrus, Jarritos 18

SANS-SPIRIT

AGASSIZ'S TONIC (SANS SPIRIT)

Lyre's London dry, house-made tonic, Fever Tree club 14

RHODE ISLANDER (SANS SPIRIT)

Lyre's coffee originale, espresso, vanilla bean-brown sugar syrup 14

BUBBLES

NV
LANSON “black” brut, champagne 31

NV
CHETIF QUART crémant de Bourgogne 22

2021
HILLYCK & HO BBS dry riesling 17

2022
PASTOU sancerre, sauvignon blanc 20

2022
BANSHEE sauvignon blanc 15

2022
RIDGE grenache blanc 19

2021
TERLANO pinot grigio 17

2018
PATZ & HALL sonoma coast, chardonnay 22

WHITE

2022
GUIBERTEAU cabernet franc 17

ROSE

2022
KELLEY FOX “nerthus” muscat / pinot gris blend 17

ORANGE

2021
HOLLORAN pinot noir 19

2020
CHIARA CONDELLO sangiovese 18

2020
ALAIN VOGÉ côtes du rhône, syrah 18

2020
GROUNDED by josh phelps, cabernet sauvignon 17

2021
CHAPPELLET “mt. cuvée” cabernet sauvignon blend 24

RED

NA

NV
LEITZ riesling blanc de blancs, ‘eins zwei zero’ 13

NV
DUCHÉ DE LONGUEVILLE French cider 12

BRAVEN “bushwick” pilsner 11

NARRAGANSETT “fresh catch” blonde ale 8

CISCO “grey lady” wheat ale 7

HARPOON ipa 8

LAWSON’S “sip of sunshine” double ipa 13

NEWPORT CRAFT “rhode trip” ipa 10

GREY SAIL “captain’s daughter” double ipa 12

RAGGED ISLAND “beach night” ipa 12

TILTED BARN rotating ipa 14

SWITCHBACK brown ale 8

HEINEKEN O.O non-alcoholic 7

ESTRELLA DAURA gluten free 8

LINDEMAN’S “framboise” lambic 14

BOTTLES & CANS

‡ 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.

