

MANSION BAR AT CASTLE HILL

SAVORY	TRUFFLED ONION DIP <i>House fried kettle chips 14</i>	
	MARINATED GRUYÈRE <i>Orange, Aleppo, oregano, caper berries, olives 14</i>	
	GARLIC HUMMUS <i>Crudités, crispy pita 14</i>	
	“CORNBREAD’S” CLAM CHOWDER ‡ <i>Oyster crackers 12</i>	
	CAESAR <i>Butter-fried croutons, parmigiano 16</i>	
	MIXED GREENS SALAD <i>Cherry tomatoes, roasted shallot vinaigrette shaved vegetables 16</i>	
	SALAD ADDITIONS: <i>grilled chicken breast 15 lobster salad 26</i>	
	BLACKBIRD FARM BURGER <i>Thousand Island, cheddar, lettuce, tomato, onion, lemon-rosemary chips 26</i>	
	LOBSTER ROLL <i>5 oz. chilled lobster meat, tarragon crème fraîche, lemon-rosemary chips 42</i>	
	GRILLED CHEESE <i>Caramelized onion, oyster mushrooms, gruyère, sourdough lemon-rosemary chips 22</i>	
HOUSEMADE CAVATELLI <i>Roasted corn, roasted mushrooms, sweet potato, sage, garlic bread crumbs 36</i>		
SWEET	S’MORES TORTE <i>Toasted fluff, s’mores ice cream 12</i>	
	MAPLE CHEESECAKE VERRINE <i>Coconut-graham cracker crumble, caramelized apple-coconut purée, roasted apple, toasted coconut chips 12</i>	
	BANANA BREAD <i>Rittenhouse rye, banana saccharum, cardamom bitters 20</i>	
COCKTAILS	BLUEBERRY LEMONADE <i>Stolichnaya blueberry, elderflower liqueur, lemon 15</i>	
	MANSION GIN & TONIC <i>Castle Hill bespoke gin, house made tonic 15</i>	
	VERMONT VACATION <i>Mad River cask rum, Contratto vermouth, bitters 19</i>	
	PENICILLIN <i>Dewars, Domaine de Canton, Vida mezcal, lemon, honey simple 21</i>	
	PARTY PIGGY <i>Piggyback bourbon, Pimm’s, Peche de Vigne, lemon, ginger 17</i>	
SANS-SPIRIT	SPICY CANTARITO <i>Dulce de Vida, citrus, Jarritos 18</i>	
	AGASSIZ’S TONIC (SANS SPIRIT) <i>Lyre’s London dry, house-made tonic, Fever Tree club 14</i>	
	RHODE ISLANDER (SANS SPIRIT) <i>Lyre’s coffee originale, espresso, vanilla bean-brown sugar syrup 14</i>	

BUBBLES	RUGGERI “argeo” brut, prosecco 13
	LANSON “black” brut, champagne 31
	TISSOT extra brut rosé, cremant du jura 22
WHITE	HILLICK & HOBBS dry riesling 17
	PASTOU sancerre, sauvignon blanc 20
	BANSHEE sauvignon blanc 15
	RIDGE grenache blanc 19
	TERLANO pinot grigio 17
	DOMAINE DE CHANTEMERLE chablis 19
	CHATEAU STE. MICHELLE canoe ridge, chardonnay 17
	PATZ & HALL sonoma coast, chardonnay 22
	GUIBERTEAU cabernet franc 17
	KELLEY FOX “nerthus” muscat / pinot gris blend 17
ROSE & ORANGE	HOLLORAN pinot noir 19
	LUIGI VOGHERA basarin, barbaresco, nebbiolo 26
	CHIARA CONDELLO sangiovese 18
	ALAIN VOGÉ côtes du rhône, syrah 18
	TRIG POINT diamond dust, merlot 16
RED	GROUNDÉD by josh helps, cabernet sauvignon 17
	CHAPPELLET “mt. cuvée” cabernet sauvignon blend 24
	LEITZ riesling blanc de blancs, ‘eins zwei zero’ 13
NA	DUCHÉ DE LONGUEVILLE French cider 12
	BRAVEN “bushwick” pilsner 11
BOTTLES & CANS	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	

‡ 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.

