

THE  
*Lawn*

AT CASTLE HILL

TO START

NATIVE OYSTERS

*Six pieces 25.  
Twelve pieces 48.*

SHRIMP COCKTAIL

*Six pieces 26.  
Twelve pieces 50.*

FRITTO MISTO

*Calamari, shrimp, squash, broccolini, fennel, aji verde 25.*

FIG & PROSCIUTTO FLATBREAD

*House made Naan, figs, Angelito cheese,  
prosciutto, Calabrian chili 24.*

TRUFFLED ONION DIP

*House fried kettle chips 14.*

ROASTED CORN HUMMUS

*Vegetable crudité, pita chips 12.*

SEARED NARRAGANSETT CREAMERY  
“HALLOUMI” CHEESE

*Charred eggplant, hot-honey, apple, hazelnuts 18.*

PATATAS BRAVAS

*Paprika, lemon aioli, scallions, shaved Manchego cheese 16.*

SMOKED SALMON TOAST

*Grilled sourdough, avocado, smoked salmon,  
fried capers, everything spice 20*

SOUPS & SALADS

“CORNBREAD’S” CLAM CHOWDER ‡

*Oyster crackers 12.*

CURRIED APPLE SOUP

*Coconut milk 10.*

ITALIAN CHOPPED SALAD

*Romaine, aged provolone, pepperoni, olives, red onion,  
cherry peppers, buttermilk vinaigrette 21.*

CAESAR

*Butter-fried croutons, parmigiano 16.*

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.

SALAD ADDITIONS: *Lobster salad 26. | Bay leaf chicken 15. | Garlic butter shrimp 15.*

ENTREES

TRADITIONAL EGGS BENEDICT

*Thick cut English muffin, house smoked ham,  
poached eggs, Hollandaise 22*

LAWN BURGER

*Thousand Island, cheddar, lettuce, tomato, onion, fries 26.*

LOBSTER ROLL

*5 oz. chilled lobster meat, tarragon crème fraîche, fries 42.*

FISH TACOS

*Acadian Redfish, pico de gallo, red chile crema  
summer slaw, steamed corn 26.*

FRENCH TOAST BREAD PUDDING

*Berry compôte, crème fraîche, brown sugar crumble 20*

ROASTED HALF CHICKEN

*Roasted garlic hummus, marinated haricot verts 42.*

HOUSEMADE CAVATELLI

*Roasted corn, roasted mushrooms, sweet potato,  
sage, garlic bread crumbs 36.*

POACHED MERLAN

*Chouriço-tomato broth, confit potatoes, lemon butter toast 45.*

LOBSTER HASH

*Poached eggs, Béarnaise, baguette, mixed fruit 28*

STEAK & EGGS

*8 oz. Prime flat iron, poached eggs, home fries  
chipotle Hollandaise 45*

‡ 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.

