

At CASTLE HILL

NATIVE OYSTERS<br>Six pieces 25.<br>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 crudités, pita chips 12.
SEARED NARRAGANSETT CREAMERY
"HALLOUMI" CHEESE
Charred eggplant, hot-honey, apple, hazelnuts 18.
PATATAS BRAVAS
Paprika, lemon aïoli, scallions, shaved Manchego cheese 16.
SPICED MEATBALLS
Yogurt, grilled pita bread, pomegranate molasses, feta, mint 19.
"CORNBREAD'S" CLAM CHOWDER $\ddagger$
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.
$\dagger 5 \%$ 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 leafchicken 15. | Garlic butter shrimp 15.

GRILLED CHEESE
Caramelized onion, oyster mushrooms, gruyère, sourdough, curried apple soup 22.

## LAWN BURGER

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

## FISH TACOS

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

FRIED CHICKEN SANDWICH Bacon, lettuce, tomato, sweet chili sauce, fries 24.

LOBSTER ROLL
5 oz. chilled lobster meat, tarragon créme fraîche, fries 42.

## SEARED SWORDFISH

Potato, onion, delicata squash, apple vierge 45 .
STEAK FRITES
8 oz. prime flat iron, frites, red watercress,
roasted shallot sauce 45 .

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 .
\# 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 offood 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.


