

BEGINNINGS

SMALL PLATES

***rhode island oysters** . gin mignonette .
champagne granita 3

jumbo shrimp . cocktail sauce 3.50

little rhody devilled eggs . beet slaw .
crispy bacon 7.50

grilled new england oysters .
parmesan herb butter 11

***angus beef tartare** . quail egg .
truffle toasts 12

bruschetta . narragansett ricotta .
tapenade . oven roasted ratatouille .
saba 13

burrata . peperonata . basil 2 ways 15

arancini . braised short rib . arborio rice .
mozzarella . aged parmesan .
tomato chili jam 15

point judith calamari . cherry peppers .
crispy basil . lemon-chili aioli 15

new england mussels . white wine . garlic .
lemon . cream . grilled bread 15

maine lobster risotto . avocado ice cream .
dragon crackers 17

***grilled lamb lollipops** . rosemary aioli 23

SALAD PLATES

farm fresh salad . baby greens .
tomatoes . cucumber . radishes .
champagne vinaigrette 10

baby spinach & romaine caesar .
hard boiled little rhody egg .
white anchovies 12

baby arugula salad . roasted beets .
baby carrots . great hill blue cheese .
toasted pumpkin seeds .
maple vinaigrette 12

BOARDS

prosciutto . baby arugula . figs . burrata .
balsamic pearls 23

new england artisan cheeses . individual
house made accompaniments . crostini
3 for 16 | 5 for 27

charcuterie . selection of rhode island
cured meats . house made pate . cheeses .
accompaniments . crostini
1 for 22 | 2 for 30 | 3 for 39 | 4 for 48

MIDDLES

FROM THE OCEAN

***grilled faroe island salmon** . braised beluga lentils . butter nut squash puree .
crispy kale 27

***georges bank scallops** . white bean puree . grilled artichokes . baby carrots .
roasted cauliflower . balsamic reduction 28

***lobster ravioli** . seared scallops . sauteed spinach . roasted beets .
champagne beurre blanc 31

frutti di mare . maine lobster . georges bank scallops . crab . shrimp .
hand cut pappardelle . white wine and roasted cherry tomato sauce 39

FROM THE GARDEN

wild mushroom bolognese . black truffles . aged parmesan . hand cut fettuccine 19

sweet potato gnocchi . roasted cauliflower . butternut squash . spiced raisins .
chervil cream sauce 19

FROM THE FARM

***dry aged wagyu burger** . cherry wood bacon . grafton village cheddar .
little rhody fried egg . brioche bun . secret sauce . parmesan truffle fries 22

angus meatloaf . truffle mash potato . prosciutto wrapped asparagus .
bone marrow demi 23

free range chicken . butter nut squash risotto . roasted brussel sprouts .
crispy prosciutto . pan juices 27

***bacon wrapped tenderloin** . fig prosciutto & gorgonzola ravioli .
sauteed green beans . port wine demi 33

braised boneless short rib . mushroom truffle risotto . grilled asparagus .
parsnip chips 35

FROM THE GRILL

***10oz angus filet mignon** 43

***14oz prime sirloin** 46

***22oz bone in dry aged prime ribeye** 56

SAUCES

chimichurri

steak sauce

béarnaise sauce

bone marrow demi

ADDITIONS

sea salted house cut fries . malt vinegar aioli 6.50

mashed potato 6.50

roasted brussel sprouts 7.50

sauteed green beans 7.50

sauteed spinach 7.50

grilled asparagus 7.50

parmesan truffle fries . rosemary aioli 8.50

grilled marinated artichokes . red pepper flakes . garlic . rosemary 10.50

maine lobster mashed potatoes 14.50