

nibbles

selection of artisan cheese with fruit, bread, honeycomb 14 for 3 20 for 5
chef's choice or ask to see our cheese list

griddled sweet potatoes with rosemary and sea salt 6 • bread and butter pickles 5 •
grilled ramps 6 • beets with chives and butter 5 • crispy fried artichokes with lemon aioli 8

starters

soup

RI spring dug parsnip bisque with hazelnuts, caramelized shallots, and garlic chives 10

baby greens

local baby lettuces, herbs, and flowers with goat cheese toasts and shallot vinaigrette 9

romaine

chopped romaine with lemon anchovy vinaigrette, asiago cheese, grilled garlic croutons 9

beet terrine

cool terrine of yellow and chiogga beets and ramps, whipped goat cheese, mache and tiny
mustard greens, sorrel vinaigrette 10

ricotta

grilled sourdough, narragansett creamery ricotta, grilled ramps, roasted asparagus 9

spring salad

baby chard and romaine, grilled ramp vinaigrette, homemade farmers' cheese, garden
peas, breakfast radishes, poppy seed grissini 12

tasso and biscuits

our smokey tasso griddled on garlic chive biscuits with house pimento cheese, bread and
butter pickles, malt vinegar aioli 10

squid

grilled RI dayboat squid, fresh oregano, chilies, lemon, virgin olive oil 10

raw bar, smoked and cured fishes

plum point RI oysters • nauset marsh MA oysters • wellfleet MA oysters
3 ea • 17 1/2 dozen

smoked RI bluefish 7 • smoked brook trout 7 • arctic char gravlax 7

bristol harbor RI littlenecks on the 1/2 shell 2.5 each

entrees and larger plates

burger

1/2 pound house ground sirloin burger on portuguese sweet roll, homemade BBQ russet potato chips, cabbage slaw, our sweet and sour pickles 18 add sunnyside farm egg 21
ask server for tonight's toppings

tagliatelle

black pepper tagliatelle, green and white asparagus, goat cheese, farm duck egg yolk 18

agnolotti

tiny pigeon and mascarpone agnolotti, favas and carrots, asiago, rich pigeon jus 20

caramelle

herb pasta stuffed with ricotta, peas, and mint dressed in brown butter with reggiano 15
add pork sausage 20

chicken

pan roasted 1/2 chicken with mustard, lemon, parsley marinade, roasted spring vegetables, grilled ramps, rich chicken pan jus 26

RI codfish and scallops

pan roasted day boat codfish fillet and grilled RI dayboat scallops, confit fingerlings, beets, fennel, meyer lemon jus 27

RI yellowtail flounder

sauteéd day boat yellowtail flounder with almonds, butter roasted salsify, mache, herb, and radish salad 26

arctic char

grilled arctic char fillet, stewed RI wheatberries, garden pea bisque, chervil parsley aioli, crispy porcelet guanciaie , preserved lemon, mint 26

berkshire pork

rosemary and roasted garlic brined shoulder and slow roasted belly, cauliflower and spring dug parsnip puree, roasted radishes, garlic chive bacon jus 27

rabbit

slow cooked VT rabbit leg and grilled loin, baby white turnips, fricasse of fiddleheads, peas, and baby beets, grain mustard 28

chef/owner bruce tillinghast * chef de cuisine beau vestal

****our menu changes frequently, offerings may shift with the seasons****

