The Week of 12th to 19th October, 2013

Seasonal Soups, Salads, and Small Plates

New England Clam Chowder
Crispy Pancetta, Chives
12

Beef Carpaccio
Arugula, Crispy Potato, Caperberry, Roasted Garlic Aioli
Parmesan
18

Seared Point Judith Scallops
Butternut Squash Puree, Bacon Marmalade, Maple Gastrique
Frisée, Hazelnut
16

Classic Caesar Salad
Romaine Lettuce, Parmesan Crisp, Croutons
White Anchovy Lemon Dressing
12

Roasted Butternut Squash Soup
Thyme Biscotti, Ginger Cream
12

Crab Cakes
Frisée, Radishes, Grapefruit, Lemon Ginger Aioli
15

Braised Leek Salad
Candied Walnuts, Bayley Hazen Bleu, Arugula, Dried Cranberries
Whole Grain Mustard Vinaigrette
14

Salad Of Rhode Island Field Greens
Beet, Candied Walnuts, Goat Cheese, Fennel Seed Cracker Bread
Dijon Vinaigrette
14

Additions to any salad: marinated and grilled chicken breast 8, shrimp 12, salmon 12

Native Waters and Local Farms

Narragansett Clams
Lentils, Bacon Lardons, Crostini, Frisée, Crispy Carrot, White Wine Broth
22

Murray's Chicken
Sweet & Sour Cabbage, Glazed Sweet Potato, Swiss Chard, Whole Grain Mustard Jus
24

Grilled Pork Tenderloin
Cheddar Polenta, Glazed Brussel Sprouts, Maple Jus
28

Braised Short Rib
Sour Cream Mashed Potato, Roasted Turnips, Thumbelina Carrots, Jus
26

Sandwiches and Lighter Fare

Grilled Vegetable Rueben
Portobello Mushroom, Squash, Eggplant, Sauerkraut
Swiss Cheese, Thousand Island Dressing, Marble Rye
16

Ocean House Club
Black Forest Ham, Grilled Chicken Breast
Applewood Smoked Bacon, Swiss Cheese, Basil Aioli, Fries
16

New England Lobster Roll
Hand-Picked Lobster, Tarragon Crème Fraîche, Brioche
24

Cubano
Roasted Pork Loin, Black Forest Ham, Mojo Sauce, Swiss Cheese
Baguette
17

Half Sandwich and Soup
18

Daily Quiche
Rhode Island Field Greens, Dijon Vinaigrette
21

Northeast Family Farms Hamburger
Bacon Marmalade, Red Onion, Lettuce, Tomato
Choice of Cheddar, Swiss, Provolone, Gorgonzola, American Cheese
18