The Week of 11th to 18th January, 2014

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

Scallops & Bacon
Cider Glazed Pork Belly, Brussels Sprouts, Parsnip Puree
Cashews, Pickled Apple
16

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

Winter Beet Soup
Warm Indian Flavors
12

Seared Crab Cake
Fennel Coleslaw, Blood Orange Supremes, Sauce Gribiche
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

Seared Chatham Cod
Confit Potato, Chorizo, Saffron Bouillabaisse Sauce, Braised Fennel, Crispy Leek
24

Murray's Chicken Schnitzel
Preserved Lemon-Thyme Risotto, Arugula, Roasted Red Onion Vinaigrette
24

Grilled Salmon
Roasted Sweet Potatoes. Quinoa, Braised Cabbage, Cider-Whole Grain Mustard Nage
28

Braised Short Rib
Bleu Cheese Mashed Potato, Roasted Turnips, Cipollini Onions, 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