The Week of 29th March to 5th April, 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

Tuna Nicoise Tapenade
Haricot Verts, Olives, Field Greens, Egg, Piquillo Pepper
18

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

Potato Leek Soup
Truffle Oil
12

Seared Crab Cake
Fennel Coleslaw, Blood Orange Supremes, Sauce Gribiche
15

Chick Pea Panisse
Lemon Hummus, Charred Romaine, Piquillo Pepper Gel
Feta, Olives
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

Sumac Crusted Lamb Meatballs
Spring Vegetable Hash, Cucumber-Mint Linguine, Roasted Eggplant Yogurt
24

Murray's Chicken Schnitzel
Mustard Spaetzle, Arugula, Buttered Peas, Parmesan, Roasted Onion Vinaigrette
24

Grilled Salmon
Beluga Lentils, Pickled Ramps, Rhode Island Mushroom Broth
28

Spring Fluke
Blue Crab Dressing, Meyer Lemon Hollandaise, Roasted Asparagus
26

Sandwiches and Lighter Fare

Grilled Cheese
Mystic Melville, Roasted Red Pepper, Spinach, Portobello
Farm to Hearth Brewer Bread
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

Rachel Sandwich
OH Pastrami, Coleslaw, Thousand Island, Rye, Fries
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