



BISTRO SPRING

Salads

O.H.B.H. SALAD[Ⓞ] 18

Avocado, Asparagus, Cherry Tomato, Herb-Roasted Corn, Grilled Squash, Cilantro Vinaigrette

SALAD OF GREENS[Ⓞ] 12

Shallots, Fine Herbs, Mustard Vinaigrette, Farm Greens

CLASSIC CAESAR SALAD 12

Petite Romaine Hearts, Parmesan Crisp, Toasted Croûton, White Anchovy Dressing

HALF SALADS AVAILABLE UPON REQUEST, ADDITIONS TO ANY SALAD:
MARINATED GRILLED CHICKEN BREAST 8, GRILLED SHRIMP 12,
GRILLED SALMON 12

Weekly Special

GRILLED PORK PORTERHOUSE 36

Braised Baby Greens, Creamy Polenta, Crisp Gherkins and Onions, Sauce Robert

Spring Dishes

LOCAL GOAT CHEESE POTATO GNOCCHI* 32

Royalton Family Farm Braised Lamb, Smoked Cauliflower, Fava Beans, Baby Kale, RI Blue Oyster Mushrooms

ROASTED CHICKEN A LA BERGERE 31

Spring Vegetable Ragout, Morel Mushrooms, Bacon, Shoestring Potatoes, Natural Jus

PAN ROASTED HALIBUT* 36

Asparagus, Ramps, English Peas, Morels, Potato Gratin, Mushroom Béchamel

SEAFOOD BOURRIDE A LA PAWCATUCK[Ⓞ] 32

Local Shellfish, Leeks, Carrots, Potatoes, Mushrooms, Tomato Shellfish Broth, Roasted Garlic Aioli

SEARED STONINGTON SCALLOPS[Ⓞ] 32

Du Puy Lentils, Candied Fennel and Citrus Salad, Rhubarb Vinaigrette, Basil Oil

WHOLE ROASTED RI SEA BREAM 34

Roasted Tomato, Fennel, Artichoke, Wilted Spinach, Salsa Verde

SEARED POLENTA CAKE 28

Spring Vegetable Ragout, RI Oyster Mushrooms, Mushroom Cream

Raw Bar

EAST BEACH BLONDE OYSTERS*[Ⓞ] 4/EA

NARRAGANSETT BAY CLAMS*[Ⓞ] 3/EA

JUMBO SHRIMP COCKTAIL[Ⓞ] 4/EA

SERVED WITH COCKTAIL SAUCE, MIGNONETTE, LEMON, TABASCO

Starters

SOUP DU MARCHÉ 12

Chef's Seasonal Soup Selection

BUFFALO CHICKEN SPRING ROLLS 12

Pulled Chicken, Buffalo Sauce, Gorgonzola, Blue Cheese

NEW ENGLAND CLAM CHOWDER 12

Fennel Cracker, Applewood Smoked Bacon

OYSTER ROCKEFELLER 18

Six Local Oysters, Bacon Rockefeller Spinach, Toasted Bread Crumbs

CRAB GALETTE 18

Lump Crab Meat, Shrimp, Mushroom Cream

Signature Dishes

STEAK FRITES* 38

Grilled New York Sirloin, Frites, Sauce Béarnaise

BISTRO HAMBURGER* 23

Crispy Bacon, Red Onion, Lettuce, Tomato, Brioche Bun

Choice of: Cheddar, Swiss, Provolone, Gorgonzola, American Cheese

BOLOGNESE 26

House-Made Meat Sauce, Fresh Pasta, Parmesan

VEAL MILANESE 38

Arugula, Lemon, Roasted Tomato, Shaved Parmesan

From The Grill

8OZ FILET MIGNON*[Ⓞ] 34

14OZ NEW YORK SIRLOIN*[Ⓞ] 32

7OZ SALMON*[Ⓞ] 25

6OZ SCALLOPS*[Ⓞ] 28

8OZ LAMB CHOP*[Ⓞ] 36

SERVED WITH OUR SIGNATURE SAUCES OF CHIMICHURRI, MAPLE STEAK SAUCE & HORSERADISH SOUR CREAM

Sides \$7

GRATIN DAUPHINOIS POTATOES[Ⓞ]

GRILLED ASPARAGUS

PURÉE DE POMME DE TERRE[Ⓞ]

ROASTED RHODE ISLAND MUSHROOMS[Ⓞ]

PARMESAN & TRUFFLE FRITES

[Ⓞ] Gluten Free

Parties of nine & larger will be subject to a 20% automatic gratuity

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness