

Raw Bar

Half-Dozen Each Served with Spicy Cocktail Sauce, Lemon, Horseradish, Shallot Mignonette	
East Coast Oysters ⁺ *	27
Narragansett Bay Clams ⁺ *	20
Shrimp Cocktail*	32

Starters

Parker House Roll.....	12
Cranberry Apple Chutney, Chili Crisp Butter, Sea Salt Butter	
Burrata.....	20
Squash & Pear Puree, Pepitas, Sliced Grapes, Pumpkin Seed oil, Focaccia Bread Stick	
Calamari.....	25
Shishito Pepper, Lemon Aioli	
Scallop Crudo ⁺ *	24
Citrus, Pomegranate, Cucumber	
Tuna Tataki ⁺ *	22
Crisp Cucumber, Carrot, Watermelon Radish, Fresno, Ponzu Sauce	
Delicata Squash*	22
Short Rib Marmalade	

Soup & Salads

New England Clam Chowder*.....	18
Applewood Smoked Bacon	
Porcini & Leek Soup.....	18
Crispy Onions	
O.H.B.H. Salad*.....	22
Avocado, Asparagus, Cherry Tomato, Herb-Roasted Corn, Grilled Squash, Cilantro Vinaigrette	
Little Gem Salad*.....	20
Blue Cheese, Bacon, Pickled Shallot, Tomato, Red Wine Vinaigrette	
Classic Caesar Salad.....	18
Romaine Hearts, Parmesan, Toasted Bread Crumb, White Anchovy Dressing	
Salt Roasted Beets.....	21
Herb Goat Cheese, Candy Walnuts, Orange Supreme, Salt Roasted Beets, Chives & Apple Vinaigrette	

- Mashed Potatoes*
- Parmesan & Truffle Frites
- Rhode Island Mushrooms*

Fall Features

Lobster Risotto ⁺ *.....	55
Tarragon Crème Fraiche	
Seared Stonington Scallops ⁺ *.....	50
Almond Romesco Sauce, Fava Beans, Crisp Chorizo	
Pan Roasted Monkfish*.....	42
Herb Roasted Sweet Potatoes, Charred Caraway Cabbage, Roasted Walnut Sauce	
Creekstone Farms Short Rib.....	45
Peperonata, Potato Puree, Broccolini, Red Wine Sauce	
Gnocchi Sarda.....	28
Roasted Squash Puree, Miso Brown Butter, Parmesan	

Signature Favorites

Steak Frites ⁺	40
8oz Grilled Hanger Steak, Frites, Béarnaise Sauce	
House-Made Rigatoni A La Vodka.....	28
Sundried Tomato Cream Sauce, Parmesan, Basil Oil	
Half Roasted Chicken *.....	36
Grilled Lemon, Roasted Garlic, Chicken Jus	
Bistro Burger ⁺	27
Caramelized Onion, Roasted Garlic Aioli, Cheddar Cheese, Lettuce, Tomato, Artisanal Roll	
Moules Frites	32
PEI Mussels, Shellfish Bouillon, Spiced Frites	

From The Grill

Served with choice of Signature Sauce: Maple Steak Sauce, Horseradish Cream, Béarnaise or Bordelaise	
8oz Filet Mignon ⁺ *.....	53
14oz Dry Aged New York Strip ⁺ *.....	55
7oz Swordfish ⁺ *	32
7oz Salmon ⁺ *	32
6oz Scallops ⁺ *.....	44
8oz Lamb Chop ⁺ *.....	64

Sides 12

- Crispy Brussels Sprouts with Bacon
- Grilled Asparagus*
- Broccolini, Preserved Lemon, Chili Flakes*

* Gluten Free + Consuming raw or undercooked foods may increase your risk of foodborne illness – Please inform your server of any allergies- Parties of nine & larger will be subject to a 20% automatic gratuity