

"...Brunch would promote human happiness in other ways as well. Brunch is cheerful, sociable and inciting. It is talk-compelling. It puts you in a good temper, it makes you satisfied with yourself and your fellow beings, it sweeps away the worries and cobwebs of the week."

Guy Beringer, "Brunch: A Plea," Hunter's Weekly, 1895

Relais & Chateaux Sunday Brunch

New England Clam Chowder

Oyster crackers 8.

Local Organic Greens

Shaved winter squash, manchego cheese, grilled vegetable vinaigrette 9.

Half Shelled Matunuck Oysters

Banyuls mignonette 13.

Artisanal Cheese Tasting

Fruit jam, Marcona almonds, honey, Bristol Bakery bread 19.

Native Littlenecks

Smoked seaweed, garlic, red chiles, parsley, Vinho Verde broth 14.

House Made Charcuterie

Kabanosy & Leberwurst, cumin-caraway mustard sauce, pickles 16.

Castle Hill Eggs Benedict

Toasted English muffin, Country Canadian Bacon, hollandaise 15.

Rhody Omelet of the Day

Fresh local farm vegetables, artisanal cheese 15.

Our Signature Maine Lobster Hash

Maine lobster & potato hash, poached eggs, chive crème fraîche 24.

Croque -Madame

House-made mortadella, black pepper mornay sauce, fried egg, baby green salad 22.

Georges Bank Scallops

Smoked quinoa, braised escarole, Asian pear, bacon emulsion 26.

Pan Seared & Beer Battered Narragansett Fluke

Lean and flakey, mild in flavor

Wilted greens, parsley-potato croquette, herb scented nage 25.

Roasted Scottish Salmon

Flakey in texture, rich in flavor

English pea risotto, pancetta, winter greens, bouillabaisse sauce 25.

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.

Menu Authors and Chefs: Karsten Hart & Lou Rossi



