



New England Clam Chowder
Oyster crackers 8.

Lobster Velouté
Tarragon fritter, crème fraîche 9.

Local Organic Greens
Winter squash shavings, manchego cheese, grilled vegetable vinaigrette 9.

Half-Shelled Matunuck Oysters (5 pieces)
Banyuls mignonette, lemon 13.
Additional 2.25 per

Grilled Flatbread
Narragansett Creamery ricotta, tomato confit, oyster mushroom escabèche, lucques olives 15.

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

Artisanal Cheese Tasting
Fruit jam, marcona almonds, Aquidneck Island honey, grilled bread 19.

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



Grilled Local Grass Fed 8oz Beef Burger
Roquefort cheese-herb aioli, shaved onion
Served with a side of our house-made fries 18.

Steak Sandwich
Hereford tenderloin, fontina cheese, capers, grilled onions, arugula
Served with a side of our house-made fries 19.

Croque-Madame
House-made mortadella, black pepper mornay sauce, fried egg, baby greens salad 22.

Pan Seared Georges Bank Scallops
Smoked quinoa, braised escarole, Asian pear, bacon emulsion 26.

Pan Seared & Beer Battered Native 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.

Castle Hill Cobb Salad
Chicken confit, hardboiled egg, bacon lardons, tomato raisins, buttermilk-Roquefort dressing 18.



RELAIS &
CHATEAUX