

SHARED

CAJUN ONION STRINGS
chipotle ranch | 7

BRAISED BEEF DISCO FRIES
au Poivre, braised beef, scallion, handcut potatoes, parmesan
sprinkle | 15

HUMMUS | GF, no pita
white bean, garlic, pita and veggies | 12

BACON BALSAMIC DEVILED EGGS | GF
bacon, onion, parsley, balsamic glaze | 11

SEARED SESAME AHI TUNA*
cucumber wasabi, arugula, ponzu | 15

RHODE ISLAND CALAMARI
flash fried Point Judith calamari, hot cherry peppers, marinara | 15

FRIED PICKLES
sliced dill pickles, house batter, chipotle ranch | 9

TRUFFLE FRIES
handcut potatoes, truffle oil, shaved grana padano, rosemary salt, garlic aioli | 9
add bacon +2

BUFFALO CHICKEN TAQUITOS
buffalo chicken, cream cheese, ranch | 10

BUFFALO CHICKEN DIP
roasted pulled chicken breast, sharp cheddar, buffalo, cream cheese, toasted
pita | 13.5 *sub veggies for pita

KITCHEN SINK NACHOS
mixed cheese blend, jalapeño, black olives, black beans, lettuce, sour cream, salsa,
guacamole | 12 chicken or taco beef | +3

CHICKEN WINGS
choice of: buffalo, garlic parmesan, spicy asian scallion, thai peanut, or caribbean
jerk | 13

CHARCUTERIE & CHEESE
Chef selection of artisanal cheeses and salumi meats accompanied with cornichons,
country mixed olives, seasonal house made chutney and crostini | 18

LOCAL RAW BAR SELECTION

HOURS: M-F 4-9, SAT/SUN 12-9

BUCK A SHUCK OYSTERS M-TH 4-7, SAT-SUN 12-3

LOCAL OYSTERS* 2.50 EA | RHODE ISLAND LITLLENECKS* 2 EA | COCKTAIL SHRIMP* 2.50 EA

SALAD BOWLS

GREEK | GF
tossed romaine, kalamata olives, feta, tomato, onion, pepperoncini,
house made greek | 11

ANTIPASTO | GF
tossed romaine, assorted salumi, kalamata olives, hot pepper rings,
sharp provolone, oil and red wine vinegar | 16

COBB | GF
romaine, blue cheese, egg, sliced chicken, black bean, bacon, red
onion, cucumber, tomato, avocado ranch | 15

CHOPPED CAESAR*
romaine, grana padano, house made croutons, house made caesar | 13
white anchovy | +1 fried egg | +1

QUINOA BOWL | GF
lightly wilted warm spinach, cider glaze, curried pecan, brie, roasted
butternut squash | 13

*Salad add ons:

CHICKEN | 5 PROSCIUTTO | 5 SALMON | 7 SHRIMP | 9 SIRLOIN | 9

GRILLED PIZZA

WILD WHITE MUSHROOM
maitake mushroom, truffle oil, shaved grana padano, chive, EVOO | 14

FIG & PROSCIUTTO
pear, blue cheese, seasoned arugula | 15

BARBECUE
roasted chicken, bacon, diced red onion, scallion, shredded
mozzarella | 14

BUFFALO
roasted chicken, diced red onion, peppadew peppers, scallion, blue
cheese | 14

CAPRESE
sliced mozzarella, marinara, roma tomato, balsamic glaze, basil | 14

BUTTERNUT SQUASH
mascarpone butternut squash purée, caramelized onion, herb ricotta,
roasted pine nuts, arugula | 14

*GLUTEN FREE PIZZA CRUST AVAILABLE | +3

HANDHELDS

BLT
fried egg, brioche roll, truffle aioli | 11.5

CUSABI SALMON BURGER
lettuce, tomato, onion, brioche roll | 15

BRAISED BEEF CHEEK
white cheddar, au Poivre, brioche roll | 15

CAPRESE
sliced mozzarella, roma tomato, balsamic glaze, basil, ciabatta | 11
*Add Chicken | +5

CHICKEN PESTO
roasted chicken breast, basil pesto, brie, pickled red onions, tomato, arugula, ciabatta | 14

PANKO CHICKEN PARM
panko, chicken breast, marinara, mozzarella, ciabatta | 14

SIRLOIN SANDWICH*
9oz Certified Angus Beef, sautéed mushrooms & onions, horseradish cream, american cheese, ciabatta | 17

FISH SANDWICH
house battered fresh cod, romaine, sliced tomato, tartar sauce, brioche roll | 15

THE CLASSIC BURGER*
lettuce, tomato, red onion, sharp cheddar, brioche roll | 14
add: bacon, sautéed mushroom & onion, fried egg | +1 each

BLACK N' BLUE BURGER*
cajun, blue cheese, red onion, brioche roll | 14

BBQ BACON BURGER*
cajun fried onion strings, cheddar, brioche roll, jalapeño aioli | 15

HOUSE MADE BLACK BEAN BURGER
black bean, quinoa, mushroom, guacamole, brioche roll | 14

***ALL HANDHELDS SERVED WITH HOUSE MADE HAND CUT ROSEMARY FRENCH FRIES**

MAY SUBSTITUTE: HOUSE SALAD | COLE SLAW | TRUFFLE FRIES | 3 CAESAR SALAD | 3

*GLUTEN FREE BUNS AVAILABLE | +3

ENTREES

BUFFALO CHICKEN MAC & CHEESE
cavatelli, cheddar, parmesan, breadcrumbs | 16

WEST COAST TACOS | GF option available
guacamole, lettuce, tomato, cheddar, sour cream, salsa, chicken, beef or crispy cajun cod | 14

FAROE ISLAND SALMON* | GF upon request
roasted beets, white balsamic, farro, pomegranate molasses | 18

EGGPLANT PARM CASSEROLE
fried eggplant, ricotta, mozzarella, marinara | 17

FISH & CHIPS
house battered cod, tartar sauce, cole slaw, french fries | 16

GRILLED CHICKEN ALFREDO
linguine, crostini | 17

HERB ENCRUSTED COD
tuscan olives, fingerling potatoes, marinara, breadcrumb, chile | 17

WEST COAST ARTICHOKE CHICKEN
artichoke, roasted red peppers, mushroom, sautéed spinach and roasted fingerlings | 17

SHRIMP SCAMPI
garlic, white wine, diced tomato, parsley, EVOO, linguine | 18

GNOCHHI SORRENTINO
marinara, basil, ricotta, mozzarella | 17

BRAISED BEEF CHEEK
porcini risotto cake, au Poivre, wilted spinach | 22

STEAK MEDALLIONS
sautéed spinach, au Poivre, roasted fingerling | 24

*GLUTEN FREE PASTA AVAILABLE | +3

ADDITIONAL SIDES: FRENCH FRIES | 4 HOUSE SALAD | 4 CAESAR SALAD | 5 COLE SLAW | 3 SAUTÉED SPINACH | 5 CAVATI MARINARA | 5

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEAT AND SEAFOOD MAY INCREASE RISK OF FOOD-BORNE ILLNESS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

