



SAMPLE MENU

Our cuisine showcases the unique history, products and flavors of Rhode Island and the Atlantic Coast Region. We are able to work closely with local growers, farmers and fishmongers to provide products for the property's seasonal menus which ensure the ingredients we desire are available at their peak freshness.

from the fields and orchards

APPLE-RUTABAGA SOUP salt roasted apple puree, glazed mushrooms, spiced-honey croutons, bacon candy 16

SAFFRON POACHED PEAR SALAD baby kale, pea shoots, manchego cheese, gougere, pomegranate vinaigrette 14

BABY BEET SALAD orange-tarragon vinaigrette, whipped ricotta, beet mousse, walnut brittle 18

BURRATA grilled endive, arugula, pine-nut salsa, figs, pomegranate molasses, house lavash cracker 16

NATIVE OYSTERS paired with chef's daily inspired mignonette 16

from the mill

PARSNIP RAVIOLO mascarpone, sautéed kale, roast mushrooms, housemade pancetta, cured egg yolk, parmesan broth 19

CAMPANELLI NERRO baby shrimp, scallops, calamari, lobster, oven dried tomatoes, garlic white wine, shellfish butter sauce, seasoned bread crumbs, meyer lemon 18/35

RICOTTA TORTELLINI butternut squash puree, parmesan, sage, marcona almonds browned butter 16/30

PUMPKIN RISOTTO sugar pumpkins, goat cheese, pickled delicate squash, spiced pepitas 14/25

from the pasture

LOCAL GRASS FED BEEF RIB EYE* truffled sunchoke puree, crushed fingerling potatoes, crispy capers, rosemary, lemon, roasted baby carrots, bordelaise sauce, whipped beef fat 39

STUFFED DELICATA SQUASH quinoa, salt roasted apples, rosemary, kale, pistachios, pickled delicata squash, frisee, spiced cider vinaigrette 27

from the sea

NARRAGANSETT LOBSTER FRICASSEE butter poached lobster tail, lobster and scallop dumpling, parsnip puree, baby brussels sprouts, pearl onions, crispy calamari, lemon-shellfish butter sauce 43

DAY BOAT COD whipped brown butter crust, "soupy" braised lentils, roasted endive, honey-carrot puree, parsley oil 36

SESAME POACHED HALIBUT crushed fava beans, shiitake mushrooms, soy-ginger bisque, puffed rice noodles 37

from the coop

CRESCENT FARM'S DUCK BREAST* celery root puree, root vegetable caponata, confit leg pastry, grilled figs, spiced-port gastrique 34

ORGANIC LOCAL CHICKEN Hudson River Farm organic chicken breast, baby potatoes, pearl onions, artichoke hearts, crispy prosciutto, cider braised greens, artichoke-onion soubise 29

*personalized wine pairing is available by the glass starting at \$35 per person;
please ask your server for details.*

Executive Chef: Devin Bozkaya

18% gratuity will be added parties of six or more

*consuming raw or undercooked meats, seafood, shellfish, or eggs increases your risk for food borne illness.

please advise your server of any food allergies