



*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.*

## **Shell Course**

PEMIQUID OYSTERS daily mignonette 20

WARM LOBSTER frisee, cranberry, herbs 22

JONAH CRAB grapefruit, caviar, mache 24

## **Garden Course**

BEET & FIGS watercress, brie, kohlrabi 18

MUSHROOM CONSOMMÉ short rib, foie, casoncelli 16 LOCAL

AUTUMN SALAD orange, seeds, butternut squash 15

## **Mill Course**

LOBSTER AGNOLOTTI artichoke, chanterelles, americane 21/38

RICOTTA CAVETELLI duck confit, bacon, kale 16/29

SUNCHOKE RISOTTO olive oil, parmesan, lemon 17/30

## Sea Course

ATLANTIC COD jonah crab, meyer lemon, brown butter 36

DAY BOAT SCALLOPS apple, bacon, cauliflower 34

LINE CAUGHT HALIBUT saffron, tomato, fennel 37

## Field Course

HERITAGE CHICKEN cabbage, truffle, croquette 32

HARVEST VEGETABLE JARDINIÈRE chef's inspiration 26

GRASS FED RIBEYE\* potato, chanterelle, Madeira 39

LAMB CANNON\* lentils, parsley, port 37

## Dessert Course

CHOCOLATE HAZELNUT quince, croquant, meringue 12

CARROT CAKE sultanas, rum, crème fraîche 12

LEMON BALM PANNA COTTA fig, honeycomb, génoise 12

ARTISANAL ICE CREAMS & SORBET seasonal inspirations 12

**Executive Chef: Scott Cummings**

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

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