



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

LOCAL OYSTERS daily mignonette 20

WARM LOBSTER frisee, grapefruit, herbs 22

JONAH CRAB blood orange, caviar, mache 24

Garden Course

BEET & FIGS watercress, brie, kohlrabi 18

SUNCHOKE SOUP parmesan, black truffle, chive 16

LOCAL WINTER SALAD orange, seeds, butternut squash 15

Mill Course

LOBSTER AGNOLOTTI artichoke, chanterelles, americane 21/38

RICOTTA CAVATELLI duck confit, bacon, kale 16/29

WILD MUSHROOM RISOTTO beech, black truffle, mangalica 17/30



Sea Course

ATLANTIC COD jonah crab, meyer lemon, brown butter 36

DAY BOAT SCALLOPS apple, bacon, cauliflower 34

DOVER SOLE lobster croquette, asparagus 37

Field Course

MAGRET DUCK turnip, orange, port 35

HARVEST VEGETABLE JARDINIÈRE chef's inspiration 26

GRASS FED RIBEYE* potato, truffles, Madeira 39

VENISON* pear, celeriac, lingonberry 37

Dessert Course

CHOCOLATE HAZELNUT quince, croquant, meringue 12

EGGNOG CREMEUX gingersnap, orange cream, white chocolate, cranberry 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