

## THE RESTAURANT

### LUNCH

#### STARTERS

- SHRIMP COCKTAIL lemon, cocktail sauce GF 18  
CLAM CHOWDER oyster crackers 15  
FRENCH ONION SOUP gruyere, crostini 13  
RHODE ISLAND STUFFIE local quahaug, sweet soupy stuffing 18  
SMOKED FISH DIP pimento cheese, lavash crackers 16  
TRUFFLE FRIES truffle oil, parmesan, garden herbs GF V\* 9

#### GREENS

- LOCAL GREENS carrot, cucumber, tomato, radish, white balsamic vinaigrette GF V\* 14  
SUPERFOOD baby kale, pomegranate, blueberry, house made granola,  
cider vinaigrette GF V\* 16  
CAESAR romaine, focaccia croutons, white anchovy, parmesan 15  
ADD: chicken 12 | shrimp 12 | salmon 16

#### SANDWICHES

- WI BURGER gulden farms beef, cave age crystal cheddar, bacon onion jam 22  
LOBSTER ROLL Vermont creamery or cold lobster salad 29  
SMOKED TURKEY CLUB nueskes bacon, lettuce, tomato, chipotle aioli 18  
FRENCH DIP house made roast beef, caramelized onion, swiss cheese, au jus 20  
CHOICE OF: side salad, fries, or chips

#### ENTREES

- FISH & CHIPS beer battered cod, house cut fries, tartar sauce 24  
STEAK FRITES hanger steak, house cut fries, black garlic steak sauce \* GF 29  
MAC N' CHEESE cheddar, gruyere, parmesan, breadcrumb V 20

V = Vegetarian V\* = Can be made Vegan GF = Gluten Free

20% gratuity will be added to parties of six or more

**Executive Chef: Andrew Brooks**  
**Executive Sous Chef: Chaz Paull**