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THE RESTAURANT *lunch menu*

RAW BAR & STARTERS

<i>Native Oysters</i> ★	24
<i>Local Littlenecks</i> ★	18
<i>Shrimp Cocktail</i> ★	21
<i>Butternut Squash Hummus</i> / vg radish, lavash	14
<i>New England Clam Chowder</i> oyster crackers	15
<i>Westerly Mussels</i> ★ soupy, garlic, butter, white wine, crostini	17
<i>Roasted Fig Bruschetta</i> prosciutto, blue cheese, balsamic, foccacia	16

SALADS

<i>GARDEN SALAD</i> vg / gf farm greens, cucumber, tomato, carrot, radish, white balsamic vinaigrette	8 / 14
<i>CAESAR SALAD</i> romaine hearts, focaccia croutons, white anchovy, parmesan	9 / 16
<i>QUINOA BOWL</i> / vg / gf arugula, butternut squash, apple, dried cranberry, roasted beet, maple pecans, cider vinaigrette	10 / 18
<i>Add: Chicken \$12 Salmon \$16 Shrimp \$16</i>	

SANDWICHES

*Served with choice of fries, house made chips,
or side salad*

<i>GULDEN FARMS BURGER</i> ★ lettuce, tomato, Vermont cheddar, bacon jam, brioche bun	22
<i>NEW ENGLAND LOBSTER ROLL</i> hot butter or cold lobster salad	39
<i>WEEKAPAUG BLT</i> bacon, lettuce, tomato, avocado, black garlic aioli, country bread	18
<i>AUTUMN GRILLED CHEESE</i> / v brie, honey crisp apple, fig jam, multigrain bread	16

ENTRÉES

<i>SOPPRESSATA CAMPANELLE</i> soupy, broccoli rabe, garlic, butter, white wine, chili flakes	24
<i>BUTTERNUT SQUASH RAVIOLI</i> maple bourbon cream, toasted hazelnuts, sage	22
<i>GRILLED SALMON</i> ★ roasted beet, sweet potato, radish, cous cous, beurre blanc	28
<i>PAN SEARED CHICKEN BREAST</i> / gf Rhode Island mushroom risotto, jus	26
<i>STEAK FRITES</i> ★ gf marinated flank steak, hand cut fries, black garlic steak sauce	32

v = vegetarian vg = can be made vegan gf = gluten-free

★Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk
for food borne illness. Please advise your server of any food allergies.