

## THE BAR

ENJOY SELECTIONS FROM OUR RAW BAR AND SMALL PLATES WHILE VISITING THE LOUNGE. 2:30PM - 9:00PM

#### SELECT

RAW BAR, SMALL PLATES

### **OPTIONS**

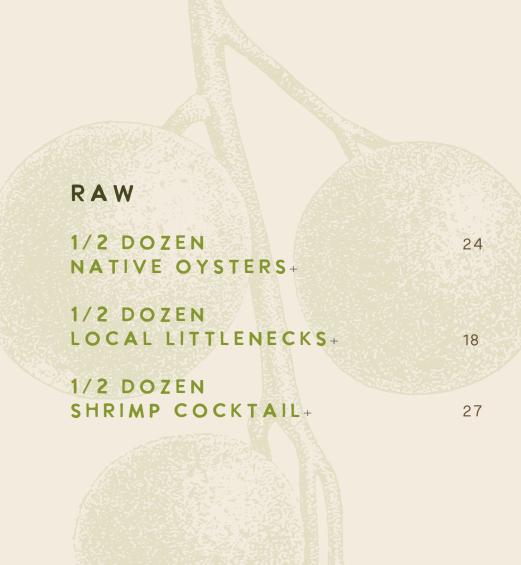
V= VFGFTARIAN

V\*= CAN BE MADE VEGAN

GF = GIUTEN FREE

DF = DAIRY 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.



# SMALL PLATES

GREEN GODDESS DRESSING

OYSTER ROCKEFELLER+	22
CREAMED SPINACH, BACON,	
SEASONED BREADCRUMBS	
RHODE ISLAND STUFFIE	9
SOUPY, PEPPER, ONION, BREADCRUMB	
LOBSTER & CORN FRITTERS	18
WEEKAPAUG REMOULADE	
CHEESE & CHARCUTERIE	22
CHEF'S SELECTION OF LOCALLY	
CURED MEAT & CHEESE	
TEMPURA FRIED	
OYSTER MUSHROOMS / V	14

BAKED BRIE / V	16
HOUSE JAM, HONEYCOMB,	
CROSTINI, LAVASH	
TRUFFLE FRIES / V / GF	9
WHITE TRUFFLE OIL, PARMESAN,	
GARDEN HERBS	
FARM VEGETABLE	18
CRUDITE / V* / GF	
ROASTED GARLIC HUMMUS	
BRUSCHETTA / V	14
TOMATO CONCASSE, GARDEN BASIL,	
GARLIC CROSTINI, BALSAMIC GLAZE	



## **DESSERTS**

CANNOLI NAPOLEAN	14
KAHLUA REDUCTION, WHITE CHOCOLATE	
CREAM, CARAMELIZED PUFF PASTRY	
STRAWBERRY PAVLOVA / GF	14
COMPRESSED STRAWBERRIES,	
POMEGRANATE GEL,	
GOAT VANILLA BEAN CHEESECAKE	
BEE STING TART	14
HONEYCOMB TOFFEE,	
BARR HILL ANGLAISE, FRANGIPANE,	
WHITE CHOCOLATE ICE CREAM	
HOUSE-MADE ICE CREAM	8
VANILLA, CHOCOLATE, STRAWBERRY	
HOUSE-MADE SORBET / V* / GF	8
- TANGERINE PEACH	
- STRAWBERRY LAVENDER LEMONADE	
- KIWI	



