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THE RESTAURANT *lunch menu*

RAW BAR & STARTERS

- Native Oysters* ★ 24
- Local Littlenecks* ★ 18
- Shrimp Cocktail* ★ 27
- New England Clam Chowder* 18
oyster crackers
- French Onion Soup* 16
caramelized onion, sourdough crouton, gruyere
- Pan Seared Crab Cake* 22
roasted fennel, citrus salad, remoulade
- Oysters Rockefeller* ★ 24
creamed spinach, bacon, seasoned breadcrumbs

SALADS

- GARDEN SALAD* *vg / gf* 16
farm greens, cucumber, tomato, carrot, radish, white balsamic vinaigrette
 - CAESAR SALAD* 18
romaine, focaccia croutons, white anchovy, parmesan
 - QUINOA BOWL* / *vg / gf* 20
arugula, butternut squash, apple, dried cranberry, roasted beet, maple pecans, cider vinaigrette
- Add: Chicken \$12 Salmon★\$16 Shrimp★\$16*

SANDWICHES

served with choice of fries, house made chips, or side salad

- GULDEN FARMS BURGER* ★ 22
lettuce, tomato, Vermont cheddar, bacon jam, brioche bun
- NEW ENGLAND LOBSTER ROLL* 42
hot butter or cold lobster salad
- WEEKAPAUG BLT* 18
bacon, lettuce, tomato, avocado, black garlic aioli, country bread
- AUTUMN GRILLED CHEESE* / *v* 18
brie, honey crisp apple, fig jam, multigrain bread
- CHICKEN PARM GRINDER* 22
chicken cutlet, Narragansett mozzarella, pomodoro, Italian bread

ENTRÉES

- ITALIAN SAUSAGE RIGATONI* 32
pepper, onion, tomato, ricotta
- HARVEST RISOTTO* / *v / gf* 22
sweet potato, butternut squash, beet, sage, maple
- GRILLED SALMON* ★ *gf* 28
heirloom carrot hash, broccolini, lemon caper beurre blanc
- PAN SEARED CHICKEN BREAST* 26
sweet potato gnocchi, mushroom, spinach, goat cheese
- CIDER BRINED PORK TENDERLOIN* ★ *gf* 34
honey stung brussels sprouts, parsnip puree, apple chutney

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.*