SOUPS

Lobster Bisque 14
Puff pastry, crème fraiche, fresh thyme

Classic French Onion 10

SIDES

Mascarpone Mashed Potatoes 6
Yukon Gold and Thyme Au Gratin 6
Herb Roasted Fingerlings 6
Sautéed Broccolini 6
Blistered New Carrots 6
Sautéed Summer Vegetables 6
Mushroom Brown Rice Pilaf 6

STARTERS

Artisanal Charcuterie Serves 1–2 18
Chef selected cured meats, artisan cheese, sweet and savory nibbles

Mezze Board 24
Hummus, falafel, tzatziki, marinated feta, cucumbers, olives, sundried tomatoes, grilled pita

Bacon and Eggs 22
Deviled eggs, crispy pork belly, mustard caviar, pea tendrils

Fried Green Tomato Caprese Stack 18
Corn meal crusted green tomatoes, campari tomatoes, basil, fresh mozzarella, roasted garlic olive oil, balsamic pearls

Coconut Curry Mussels 22
Mussels, coconut curry broth, micro cilantro, grilled baguette

Whipped Feta Dip 18
Whipped feta, peach pepper jelly, naan bread

Rhode Island Style Calamari 20
Fried calamari and banana pepper rings, pepperoncini aioli, roasted lemon

Gosia’s Pierogies 18
Potato and cheese pierogi, caramelized onion, crisp pancetta, crème fraiche, fresh chives

ENTREES

Twin Tournedos Rossini 48
2-4 oz. certified angus beef filets, toasted bread round, seared foie gras, red wine truffle demi-glace, sautéed broccolini, yukon gold and thyme au gratin

Certified Angus Beef Ribeye 58
Bosari seasoned 14 oz. ribeye, bone marrow compound butter, yukon gold and thyme au gratin, blistered heirloom carrots

Heirloom Chicken 28
Crispy Parmesan lemon chicken cutlets, lemon beurre blanc, arugula heirloom tomato salad, herb roasted fingerlings

Avocado Summer Salmon 32
Crispy skin aukra salmon, avocado hollandaise, tomato charred corn salsa, herb roasted fingerlings, brocolini

Seared Mountain Trout 32
Pan seared mountain trout, chardonnay caper beurre blanc, mushroom brown rice pilaf, blistered heirloom carrots

Lobster Ravioli 28
Lobster ravioli, champagne cream sauce, baby spinach, langostinos, Parmesan cheese, micro greens

Baked Sausage Ziti 26
Ziti pasta, Italian sausage, roasted summer vegetables, marinara, ricotta, Parmesan, fried basil leaves

Blackberry Hoisin Pork Tenderloin 28
Pork tenderloin, blackberry salsa, mascarpone mashed potatoes, sautéed broccoli

Grilled Halloumi Niçoise Grain Bowl 26
Grilled halloumi, haricot verts, kalamata olives, hard boiled eggs, tricolor potatoes, heirloom tomatoes, ancient grains

Udon Noodles with Fried Tofu and Orange Nam Jim 24
Udon noodles, blood orange nam jim, fried tofu, Thai basil, green onion, red chili, sesame seeds

SALADS

House Salad 14
Arcadian mixed greens, grape tomatoes, cucumber, red onion, shaved carrot, croutons

Grilled Caesar Salad 16
Grilled romaine hearts, Caesar dressing, croutons, shaved Parmesan, roasted lemon halves

Loaded Wedge Salad 16
Iceberg lettuce wedge, grape tomatoes, shaved shallots, black pepper bacon, Moody blue crumbles, hard boiled egg, blue cheese dressing, fresh chives, everything bagel seasoning

Celebration Salad 19
Baby kale & radicchio blend, cucumbers, cherry tomatoes, bell peppers, avocado, mint, edible flowers, tossed in lemon vinaigrette, aleppo pepper dust

Add-ons: Grilled Chicken +11, Grilled Chateau Bistro Sirloin +22, Grilled Salmon +14, Sautéed Shrimp +10

Consumption of raw or undercooked meats may increase your risk of foodborne illness.

Please advise your server as to specific food allergies or dietary restrictions so that we can better serve you.

Executive Chef Carrie Gifford

Summer 2024