

HANGRY KITCHEN

MOONLIT MORSELS & SAVORY SKETCHES, IMAGINED FOR THE EPICUREAN MUSE

THE OPULENT GARDEN

BANANA BREAD GRILLED CHEESE - MISO & CHILI, AGED CHEDDAR, LOCAL HONEY 11

ZUCCHINI & RICOTTA ZEPPOLE - LEMON HONEY 12

ROASTED CARROTS - CHILI CASHEW VINAIGRETTE, HERB OIL, GREEN ALMOND GREMOLATA 13

CHARRED CUCUMBER & CANTALOUPE - PICKLED SHALLOTS, GOAT CHEESE, FENNEL POLLEN VINAIGRETTE 13

WARM FRENCH LENTIL SALAD - SNOW PEAS, SEA SALT FETA, DRIED CRANBERRY, DIJON VINAIGRETTE 14

SALT ROASTED BEETS - COCONUT & LIME REDUCTION, FISH SAUCE CARAMEL, GARLIC & GINGER CRISPIES 14

GRILLED SWEET POTATOES - FINGERLING SWEET POTATOES, COCONUT CURRY, PICKLED PEANUTS 14

ASPARAGUS - HILLSIDE MUSHROOM DUXELLE, GREEN PEPPERCORN SAUCE 15

LITTLE RIVER FARM GEM LETTUCE - SPRING RADISH, CRISPY SMASHED POTATO BITS, DAIRYIERE CHEESE,
BASIL BUTTERMILK DRESSING 13

HEIRLOOM TOMATO - TOMATO BROTH, BASIL & OLIVE OIL SORBET, FRESH TOMATOES, BLACK PEPPER
CROSTINI 16

THE SALT WATER SYMPHONY

ALL SEAFOOD SUSTAINABLY SOURCED IN RHODE ISLAND

SEA ROBIN TARTARE* - RHUBARB BROTH, PICKLED KOHLRABI, GREEN STRAWBERRY, TEMPURA KELP 17

SEARED SCALLOPS* - NORWIS POTATO VICCHYSOISE, EVERYTHING CRACKERS, CHIVE OIL 26

FRIED TROUT SMELTS - BEER BATTERED, CAJUN REMOULADE, SHAVED CELERY 16

GREEN CRAB & GRITS - HERILOOM GRITS, WHIPPED GREEN CRAB BUTTER 16

STRIPED BASS - JERK SPICED, "CALLALOU" BROTH 30

SKATE TAIL - BBQ SPICED, POTATO SALAD 25

WHOLE ROASTED IKEJIME BLACK BASS* - ONION JAM, NORWIS POTATO *ALLOW 30 MINUTES TO COOK* 30

WHOLE ROAST IKEJIME JUMBO SCUP*- KOHLRABI & CELERY SLAW *ALLOW 30 MINUTES TO COOK* 29

EAT PROTEIN, BE FABULOUS

WAGYU OXTAIL SLIDERS - SCALLION BISCUIT, JALAPENO JAM, GRILLED PINEAPPLE 19

GRILLED PORK BELLY SKEWERS - TAMARIND GLAZE, EGGPLANT 17

ROASTED AEGEAN QUAIL - LEMON, OREGANO, AND GARLIC MARINADE, BAKED FETA 24

ANCHO RUBBED FLANK STEAK* - PINEAPPLE SALSA VERDE, BLISTERED SHISITOS 29

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE ALERT YOUR SERVER TO YOUR FOOD ALLERGY, SENSITIVITY OR ANY MEDICALLY REQUIRED DIET. WE WILL THEN TRY OUR BEST TO AVOID ANY ACCIDENTAL CROSS-CONTACT, BUT WE CAN OFFER NO GUARANTEES AND ACCEPT NO LIABILITY. THE MORE INFORMATION RELATING TO YOUR SPECIFIC NEEDS YOU CAN PROVIDE, THE BETTER WE CAN ATTEMPT TO PROTECT YOU. DECISIONS ON THE AMOUNT OF PRECAUTIONS YOU SHOULD TAKE OR RISKS YOU MAY EXPOSE YOURSELF TO, ARE ALWAYS BEST MADE BY YOU IN CONSULTATION WITH YOUR PHYSICIAN. WE ARE UNABLE TO GUARANTEE THAT ANY ITEMS ARE COMPLETELY FREE OF ALLERGENS. ALL OF THE "BIG 8" ALLERGENS (WHEAT, SOY, MILK, EGGS, PEANUTS, TREE NUTS, FISH AND SHELLFISH) AND GLUTEN ARE PRESENT IN THIS FACILITY IN ONE FORM OR ANOTHER.