

ASPIRE SEASONAL KITCHEN & A^o GARDEN

DINNER

311 Westminster Street
 Providence, RI 02903
 401 · 521 · 3333
 aspireseasonalkitchen.com

Sun - Thurs: 4PM - 10PM
 Fri & Sat: 4PM - 11PM

A TASTE

BASKET OF CRISPY KALE \$5
 black sea salt

DUCK FAT FRIES \$10
 hand-cut fries, pancetta- truffle
 aioli, parsley



SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER \$9

TUSCAN WHITE BEAN SOUP \$8
 shaved parmesan-reggiano, crispy pancetta, escarole

PUMPKIN BUTTERNUT BISQUE \$8
 sour cream, toasted pepita seeds

CAESAR SALAD \$11
 white anchovy, focaccia croutons

WINTER GREEN SALAD \$10
 honey-crisp apples, crumbled blue cheese, candied
 walnuts, cranberries, Vermont maple vinaigrette

SWEET BEET SALAD \$12
 sweet rum-roasted beets, beet chips, arugula,
 endive, horseradish-goat cheese dressing

HOUSE SALAD \$9
 young greens, locally-grown tomatoes, carrots,
 cucumbers, aceto balsamic vinaigrette

FLATBREAD

MARGHERITA \$11
 tomato, basil, fresh mozzarella

HARVEST \$14
 butternut squash, cranberries, spinach,
 duck confit, goat cheese

WINTER \$14
 figs, prociutto, arugula, aged cheddar,
 white balsamic

SMALL PLATES

EIGHT WINGS* \$11
 Choice Of:
 Buffalo / BBQ / Coconut Madras Curry

HUMMUS PLATE \$11
 Mediterranean olives, cucumber chive dip, pita wedges

SPINACH ARTICHOKE DIP \$10
 with toasted flatbread wedges
 ADD CRABMEAT: \$4

CRABCAKES* \$14
 two crabcakes over A-slaw, crispy parsnips, lime aioli

POT OF MUSSELS* \$14
 shallots, tomatoes, white wine, butter, grilled focaccia

POINT JUDITH CALAMARI STRIPS* \$13
 peppadew + banana peppers, garlic butter, sweet + spicy aioli

MINI LOBSTER ROLLS (3 PIECES, 1/2 LOBSTER)* \$16
 crisp lettuce

SPICED CIDER-BRAISED PORK BELLY \$12
 butternut squash purée, fresh cranberry compote, candied
 pumpkin seeds

CHARCUTERIE \$16
 prosciutto, truffled salami, Jasper Hill blue cheese,
 cloth-aged cheddar, Midnight Moon goat cheese,
 mixed fruit chutney

BURGERS / SANDWICHES

VEGGIE BURGER \$12
 1/4 lb. veggie + grain patty, lettuce,
 tomato, onion, olive hummus,
 cucumber-chive mayo, brioche bun,
 herbed frites, A-slaw

TURKEY CLUB \$11
 lettuce, tomato, crispy pancetta, mayo,
 herbed frites
 toasted: white, wheat, multigrain or
 sourdough

A- BURGER \$12*
 8oz. all-beef patty, lettuce, tomato, onion,
 brioche bun, herbed frites, A-slaw
 ADD-ONS \$2 EACH
 bacon / fried egg / crispy pancetta
 crimini mushrooms / caramelized onions
 smoked cheddar / Great Hill blue
 cheese / American cheese

PASTA

CLASSIC VEAL BOLOGNESE
 pancetta, mezzis rigatoni, Parmigiano-Reggiano, basil
 \$24 / \$13

LOBSTER & PUMPKIN RAVIOLI*
 1 1/4 lb. lobster, sweet pumpkin ravioli, brown butter sauce
 \$34 / \$18

SHELLFISH CANNELLONI*
 shrimp, scallop & crab stuffing, Béchamel sauce, tomato fondue
 \$28 / \$15

ENTRÉES

PAN-SEARED ATLANTIC SALMON*
 fingerling potatoes, spiced pear, beurre blanc,
 salad of baby turnips, beets & arugula, black sea salt
 \$26 / \$15

SEA SCALLOPS & SHRIMP*
 Cajun-seared, spaghetti squash risotto, vanilla bean
 butternut squash cream,
 \$29 / \$16

QUINOA & MUSHROOM WINTER SQUASH
 crimini mushroom & quinoa stuffed squash with
 cauliflower-parnsnip purée & crisp kale
 \$19 / \$13

ROASTED STATLER CHICKEN
 sweet mashed potatoes, winter root vegetables,
 maple-apple cider glaze
 \$25

8oz TERES MAJOR*
 grilled shoulder-tender steak, warm truffled-bacon
 fingerling potato salad, asparagus, red wine shallot demi
 \$28

BRAISED BEEF SHORT RIBS
 spätzle, braised red cabbage, Brussels sprouts,
 crisp parsnips
 \$30

PAN-SEARED DUCK BREAST*
 black lentil duck confit, mixed winter vegetables,
 cranberry chutney
 \$29

12oz BERKSHIRE PORK CHOP*
 pancetta-stuffed apple, sweet potato hash, broccoli rabe
 spiced maple cider glaze
 \$28

EXECUTIVE CHEF, JÖRI RIEBEN

ASPIRE
 Seasonal Kitchen

*Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food-borne related illness.
 Please inform server of any allergies.