



Raw Bar

Petite Plateau

6 Oysters, 6 littlenecks, 3 shrimp  
cocktail 3 crab claws  
49

Oysters 3  
Native Littlenecks 1.50  
Native Cherrystones 1.50  
U-10 Jumbo Shrimp Cocktail 4  
Jonah Crab Claws 3.50

Garde Grande Plateau

10 Oysters, 8 littlenecks,  
8 shrimp cocktail, 6 crab claws,  
hamachi tartare  
99

Charcuterie & Cheese

3 for 16  
5 for 26  
7 for 35

Terrine & charcuterie plate

- Salami Etna (Olympia Provisions) Sicilian style salami with pistachios, lemon zest and sea salt
- Coppa Picante (Olympia Provisions) Deep, herbal, smoky, spicy not scorching
- Berkshire Prosciutto (La Quercia) Soft, silky, meaty, builds to rich pork flavor with butter cream finish
- Berkshire Cross Pancetta (La Quercia) Rustic, meaty, rich
- Country Pork Pate (Garde) Duck Liver, Lardo, Pistachio
- Curried Rabbit Terrine (Garde) Confit Rabbit, Pork Belly
- Chicken Liver Mousse (Garde) Chicken Liver, Armagnac, Heavy Cream

Artisanal cheese board

- Fromage D’Affinois French Double-Cream, Pasteurized Cow's Milk.
- Morbier Semi Soft Cow’s Milk, Unpasteurized
- Fourme d'Ambert Semi Hard, Unpasteurized Cow’s Milk
- Humbolt Fog Semi Soft, Pasteurized Goats Milk
- Manchego Firm, Aged 6 months, Pasteurized Sheep’s Milk

Corporate Executive Chef: Robert Sisca Executive Chef: Chris Nardoza



FIRST

Arugula & bibb salad	breakfast radish, seasonal vegetables, lemon vinaigrette	\$ 9
Watercress salad	Fourme d’Ambert, sunflower seeds, lady apple, pimenton vinaigrette	\$ 10
Hamachi crudo	Asian pear, almond, green garlic, black vinegar crisp*	\$ 12
Native RI oysters	(3) smoked pepperoncini pearls, meyer lemon*	\$ 9
Lamb tartare	vadouvan, spicy mustard, potato crisps, quail egg*	\$ 13

SECOND

Warm little gem lettuce,	whipped goat cheese, cucumber, citrus, espelette, pepitas	\$ 11
Winter mushroom cocotte	local mushrooms, haricot verts, pistachios, porcini emulsion	\$ 12
Spanish octopus	confit fennel, native little necks, bouillabaisse jus	\$ 15
Rabbit & parsnip stew	winter vegetables, lamb bacon, vanilla oil	\$ 14
Beetroot gnocchi	aged goat cheese, heirloom beets, pine nuts, basil	\$ 11/18
Black pepper chitarra,	pork cheeks, smoked maple, cured egg yolk	\$ 14/23
Thyme Cavatelli	duck sausage, brown butter, baby carrot, radish, ricotta salata	\$ 13/22

THIRD

Codfish	English peas, castelvetrano olive, stinging nettle, parmesan émulsion	\$ 26
Mediterranean sea bass	chorizo, broccoli rabe, golden raisins, blood orange	\$ 29
Tilefish	crispy scales, pasta clams, potato, lemongrass “RI chowder”	\$ 26
Long Island duck breast	rye spätzle, salsify, hen of woods, blackberry duck jus*	\$ 28
Chicken roulade	dirty farro, bok choy, cracklings, hazelnut vinaigrette	\$ 25
Berkshire pork chop	confit belly, fresh garbanzo, cranberry beans, apple, endive*	\$ 28
Grilled rib eye	red onion soubise, kalettes, sauce au poivre*	\$ 37

SIDE	\$ 8ea
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- French fries garlic butter
- Cauliflower puree persillade, sea salt
- Roasted fingerling potato pickled shallot, espelette
- Potato gratin aged comte cheese
- Haricot vert almonds, lemon
- Mushrooms native & cultivated, thyme, marjoram

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8 6 D o r r a n c e S t . P r o v i d e n c e , R h o d e I s l a n d 0 2 9 0 3 p : 4 0 1 . 6 3 2 . 4 7 9 9

\*RI State Law Requires that we inform you that Eating Raw or Undercooked Meats, Poultry, Seafood, Shellfish or unpasteurized eggs may increase your risk of food borne illness.

°Indicates a gluten free item.

We ask that those patrons with allergies please inform your server or bartender prior to ordering.