

xocafe.com
401 273 9090
125 North Main Street
Providence RI



Sun - Thurs 5pm to 10pm
Fri - Sat 5pm to 11pm
Sunday Brunch 11am to 2:30pm
Bar Open Late

1st Course

choice of

ROOT VEGETABLE BISQUE

pistachios, cider crème fraîche

CHOPPED KALE SALAD

kohlrabi, apples, candied pumpkin seeds, dried cranberries, yogurt

CRISPY CHICKEN CONFIT

maple roasted sweet potatoes, oyster mushrooms, cranberry & black pepper gastrique

2nd Course

choice of

MUSHROOM BOLOGNESE

wild mushrooms, hand cut fettuccine, Parmesan cream, truffle oil

SEARED BAFFONI FARM CHICKEN

golden beet & smoked bacon risotto, wilted kale, pan jus

BEET BRINED PORK TENDERLOIN

braised red cabbage, baby red mustard greens, pickled apples, whole grain mustard demi glace

3rd Course

choice of

APPLE CRANBERRY WALNUT CRISP

housemade vanilla bean ice cream

MOLTEN CHOCOLATE CAKE

seasonal sorbet

\$40 per person

Culinary inspirations by Chef Martin Lyons

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1st Course

choice of

CAULIFLOWER & ROASTED CHESTNUT SOUP

caramelized onion fritter, thyme oil

BEEF & HORSERADISH CURED SALMON

shallots, pickled mustard seeds, fried capers, caraway aioli

LOCAL BABY GREENS

roasted pears, fresh goat cheese, pickled cranberries,
pumpkin seed & cracked black pepper biscotti, extra virgin olive oil

2nd Course

choice of

CELERY ROOT GNOCCHI

crispy kale, fresh ricotta, squash broth, shaved walnut

PAN SEARED SCALLOPS

pork belly confit, roasted Brussels sprouts, crispy quinoa, carrot-ginger purée, maple gastrique

BRAISED LAMB SHANK

sweet potato purée, kale, oyster mushrooms, barley, pickled fennel

3rd Course

choice of

HOUSE MADE CIDER DONUTS

coffee granita

ROASTED PUMPKIN BREAD PUDDING

salted sage dulce de leche, pistachio ice cream

\$55 per person

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