

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

Life is short.
ORDER DESSERT FIRST®

APPLE CRANBERRY WALNUT CRISP

salted caramel-sage ice cream

9

MOLTEN CHOCOLATE CAKE

raspberry sorbet

8

BUTTERNUT SQUASH CRÈME BRÛLÉE

9

A STUDY IN CHOCOLATE

for two or more

16

HOUSEMADE ICE CREAM

lace cookie

9

NEW ENGLAND ARTISAN CHEESES

local honey, crostini, toasted walnuts, strawberry jam

3 for 11 ∞ 5 for 18

Appetizers

WILD HARVESTED RHODE ISLAND OYSTERS

apple mignonette, house cocktail sauce, lemon

12

ROASTED BEET SALAD

blue cheese panna cotta, candied walnuts, apple vinaigrette

13

LOCAL BABY GREENS

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

12

CAESAR SALAD

the way it should be!

8

AUTUMN VEGETABLE BISQUE

pistachios, sage oil

8

CHICKEN CONFIT RAVIOLI

wild mushrooms, ricotta, sweet potato, sage cream

11

POINT JUDITH CALAMARI

flash fried, hot peppers, chipotle mayonnaise

10

BEET & HORSERADISH CURED SALMON

fried capers, pickled mustard seed, shallot, caraway seed aioli

13

BENTO BOX

CREATED AT INPROV IN 1986...THE TRADITION CONTINUES

lobster wontons with Thai dipping sauce, beef teriyaki with soy sake,
portobello mushroom fries, crispy calamari with chipotle mayonnaise

20

MARTIN LYONS, *Executive Chef* • JENNIFER JILL, *General Manager*

VISIT RHODE ISLAND'S BEST RESTAURANTS • CHOWFUNFOODGROUP.COM

GIFT CARDS AVAILABLE IN ANY DENOMINATION & ARE REDEEMABLE AT ALL OUR RESTAURANTS

HARRY'S BAR & BURGER • RICK'S ROADHOUSE • LUXE BURGER BAR • TEN PRIME STEAK & SUSHI

Friends & Farms

XO Cafe proudly supports these local farms, fishermen, bakers, brewers & winemakers.

Farming Turtles, Allen Farm, Foley Fish Inc., Newport Storm, Sakonnet Vineyards, Westport Vineyards, Silver Star Bakery, Olga's Cup & Saucer, Narragansett Creamery, Newport Vineyards, Baffoni Farms, Baby Greens Farm, Bomster Family, Excellent Coffee Company, Schartner Farm, Monroe Dairy, American Mussel Harvesters, Hill Farm, Local Catch, Shy Brothers Farm, Wishing Stone Farm, Rhode Island Nurseries, Cooks Valley Farm, Hill Orchards, Marandola Farm

Local Farm Fresh

CRISPY SEARED SALMON

pistachio, baby red potatoes, wilted greens, curried squash broth
26

MUSHROOM BOLOGNESE

wild mushrooms, hand cut fettuccine, Parmesan cream, truffle oil
18

BLACK TRUMPET CRUSTED COD

spiced spaghetti squash, bitter greens, roasted beet vinaigrette
28

XO MEATLOAF

local spinach, mashed potatoes, Berkshire blue cheese, demi glace
22

ROASTED FREE RANGE CHICKEN

wild mushroom & bacon risotto, wilted spinach, pan juices
23

SEARED BOMSTER SCALLOPS

cauliflower purée, confit pork belly, crispy Brussels sprouts, carrot-citrus gastrique
28

BEET BRINED PORK TENDERLOIN

braised red cabbage, baby red mustard greens, pickled apples, whole grain mustard demi glace
27

BRAISED LAMB SHANK

barley, oyster mushrooms, kale, sweet potato purée, pickled fennel, braising reduction
34

SLICED BEEF TENDERLOIN

smokey fingerling potatoes, rainbow chard, carrot purée, fresh pea greens, bordelaise
36

Steakhouse Grill

**All of our beef is exclusively Certified from pure Hereford cattle aged for a minimum of 28 days to ensure the most tender and flavorful beef.*

8OZ FILET MIGNON

31

14OZ NEW YORK SIRLOIN

26

18OZ PRIME RIB EYE

28

SAUCES

RED WINE DEMI GLACE · TAMARIND STEAK SAUCE · BLEU CHEESE AU POIVRE · CHIMICHURRI

Irresistible Sides

BABY SPINACH GARDEN SALAD · 6

CRISPY ROASTED BRUSSELS SPROUTS & BACON · 8

BACON MAC & CHEESE · 8

HERB ROASTED VEGETABLES · 6

YUKON GOLD MASHED POTATOES · 5

PARMESAN TRUFFLE FRIES WITH ROSEMARY AIOLI · 7

Please inform your server if you have any food allergies.

Any beef, fish, or shellfish that is raw or partially cooked can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.