

Chapel Grille

Starters

- CRISPY POINT JUDITH CALAMARI** hot cherry pepper relish, smoky pepper aioli and lemon 16
- BRICK OVEN ROASTED TOMATO BISQUE** baguette crostini, olive tapenade and goat cheese 8
- CHEESE BOARD** vermont aged cheddar, maytag blue cheese, goat cheese, brie, honeycomb, grape mostarda, cornichons, olives, crostini 17 *add: charcuterie of parma prosciutto, spicy soppressata, salami 8*
- CREAMY HUMMUS** sumac, mixed olives, grape leaves, crudite, brick oven flatbread 10
- PORK TACOS** soft flour tortillas, bbq pulled pork shoulder, lime crema and roasted pineapple salsa 11
- BRICK OVEN ROASTED NARRAGANSETT LITTLENECK CLAMS** chorizo, red onions, garlic and tomato, crostini 15

Pizza

- PARMA PROSCIUTTO** fig jam, mozzarella, pecorino, topped with white balsamic dressed arugula 15
- MARGHERITA** fresh roma tomato, garlic, basil, oregano, olive oil, fresh mozzarella and parmesan 12
- RATATOUILLE** brick oven roasted summer veggies, pesto, mozzarella, parmesan and herbs de provence 13
- SHRIMP** pesto, grilled corn, charred grape tomato, scallion, mozzarella and parmesan 14
- gluten free pizza crust available upon request*

Raw Bar

served with pickled ginger and shallot mignonette, traditional cocktail sauce, horseradish and fresh lemon

- COLOSSAL SHRIMP COCKTAIL** U-10 shrimp served poached and chilled (four per order) 20
- LOCALLY HARVESTED OYSTERS*** served on the half shell (half dozen) 16
- NARRAGANSETT BAY LITTLENECKS*** served on the half shell (half dozen) 11
- SEAFOOD SAMPLER** 4 shrimp cocktail, 6 oysters*, 6 littlenecks* 42

Salads

- ROASTED RED AND GOLDEN BEETS** frisee and chive salad, pistachio, creamy goat cheese dressing, dukkah spice 10
- CAESAR** romaine lettuce hearts, shaved grana padano cheese, house croutons and pepper 10
add white anchovies 1
- ORGANIC GREENS** english cucumber, grape tomato, vidalia onion, radish and honey dijon vinaigrette 9
- BURRATA** roasted roma tomato, arugula, carrot hummus, prosciutto, aged balsamic and olive oil 13
- CHOPPED COBB** boston bibb lettuce, tomato, grilled chicken, sweet onion, cucumber, blue cheese, boiled egg, avocado and bacon in a burgundy vinaigrette 12

ADD TO YOUR SALAD *grilled salmon* 12 | grilled chicken breast 8 | grilled U-10 shrimp 15 | seared U-10 sea scallops 15*

*Before placing your order, please inform your server if you or a person in your party has a food allergy
These items may be raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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Pasta

LINGUINE local little necks aglio olio, pinot grigio, pepperoncino and parsley leaves 25

ANGEL HAIR eggplant alla parmigiana napoleon, herb ricotta, pomodoro sauce and pecorino 21

MEZZE RIGATONI traditional bolognese ragu with soffrito and pomodoro, parmesan and fresh basil 22

PENNE *Choice of sauce:* traditional (pomodoro with fresh basil), genovese (pesto), amatriciana (pomodoro and pancetta), or a la vodka (pink tomato sauce) 14

whole wheat penne & gluten free penne available upon request

ADD TO YOUR PASTA *grilled salmon* 12 | grilled chicken breast 8 | grilled U-10 shrimp 15 | seared U-10 sea scallops 15*

Entrées

LINE-CAUGHT SWORDFISH pancetta, cannellini bean and roasted pepper stew, brick oven charred cauliflower and oreganata toasted crumbs 32

FILET MIGNON* tenderloin of beef, creamy potato puree, garlicky spinach, bordelaise sauce, traditional bearnaise 35

NEW YORK STRIP FRITES* sirloin of beef, crispy french fries with truffle mayo and ketchup, grilled asparagus, roquefort compound butter and house-made steak sauce 32

DAY-BOAT COLOSSAL SCALLOPS pan seared with purple parmesan risotto, corn and chorizo ragu, piquillo pepper coulis, micro basil 35

CHICKEN SCALLOPINE pan seared chicken cutlets, creamy mashed potatoes, garlicky spinach, madeira-mushroom gravy and concord grape vincotto 22

ATLANTIC SALMON* warm ancient grains, chickpeas, grape tomato, olives, baby spinach, pine nuts and parsley, topped with artichoke caponata 28

LOCAL COD brick oven baked with olive oil, garlic, ratatouille of summer vegetables, tomatoes, olives, fingerling potato, parsley and lemon 27

CG BURGER* pickles, tomato, sweet onion, boston bibb lettuce, cheddar cheese, crispy bacon, french fries with truffle mayo 15

TRADITIONAL BIRYANI (vegan) braised summer vegetables, indian spices, raisins, chickpeas, cashews and garnish of chopped parsley and cilantro. served over basmati rice 18

Sides

creamy mashed potatoes 6 | french fries with truffle mayo 6 | garlicky spinach 7
grilled asparagus 9 | ratatouille of summer vegetables 7

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