



LOCALLY HARVESTED FOOD AND DRINK

DINNER MENU

small plates

- Shartner’s Farm Bread and Butter Corn Soup** *rendered chorizo, jalapeno, spelt* \$9
- New England Clam Chowder** *littleneck clams, potatoes, celery, lardons, cream, thyme* \$9
- The Kitchen Garden Red Butter Lettuce Salad** *shaved vegetables, sherry vinaigrette* \$10
- Tomato Salad** *mixed farm tomatoes, goat cheese crottin, mache, golden balsamic vinaigrette* \$12
- Smoked Fish Pate** *shaved vegetable salad, capers, crostini* \$10
- Seared Bomster Scallops** *ground cherries, hazelnuts, orange, watercress, butterscotch* \$14
- Point Judith Calamari** *spicy pickles, preserved lemon, parmesan, garlic aioli* \$12
- Salt Pond Oysters** *tomato water, basil ice, fennel pollen* \$14**
- Yellowfin Tuna Tartare** *watermelon, heirloom tomato, shiso tempura, riesling vinaigrette* \$15**
- Grilled Flatbread** *crispy speck ham, tomato confit, shaved pecorino, arugula, lemon, radish* \$13
- Artisanal Cheese Trio** *a daily selection with seasonal accompaniments* \$14
- Local 121 Nose to Tail Charcuterie** *house-made selection with pickles, mustard, grilled bread* \$18

entrées

- Beluga Lentils** *summer squash, baby carrots, narragansett creamery yogurt, chimichurri* \$20
- House-Made Fettuccine** *white beans, arugula, mint, brown garlic, grana padano* \$18
- Grilled Narragansett Bay Lobster** *house-made spaghetti, eggplant, sauce norma, basil* \$33
- Native Shellfish Roast** *littleneck clams, mussels, house-made hot italian sausage, fresh corn, caramelized onions, roasted potatoes, cherry tomatoes* \$26
- Bristol Line Caught Tautog** *late summer vegetables, light mustard sauce* \$27
- Giannone Farm Statler Chicken** *roasted big train peppers and onions, olive oil fork-mashed potatoes, peppercorn-coconut sauce* \$26
- Center Cut Pork Chop** *curried white beans, grilled carrots, peach chutney* \$24
- Maine Family Farms Hanger Steak** *charred jimmy nardello peppers, broccoli, maitake mushrooms, brown sugar soy vinaigrette* \$30**
- Sunset Farm Double Cheeseburger** *cabot cheddar, house-cured bacon, big train farm tomato, grilled sweet onion, hand-cut fries* \$17

snack and sides

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| Roasted Mixed Olives \$6 | Roasted Potatoes \$6 |
| House Pickled Vegetables \$5 | Marinated Kale \$6 |
| Grilled Bread <i>garlic and herb cheese</i> \$4 | Tempura Zucchini <i>spicy mayo</i> \$6 |
| Edamame Hummus <i>grilled pita</i> \$6 | Maplewood Farms Hand-Cut Fries \$6 |

Executive Chef **Tyler Demora**

Please alert your server to any food allergies you may have prior to ordering.** Starred items may be cooked to guest’s request. Consumption of raw or under cooked foods of animal origin may increase your risk of food borne illness. A 20% gratuity may be added to your check prior to ordering