

STARTERS

CHANLER PRIVATE BATCH KALUGA CAVIAR

one hundred thirty dollars for one ounce

KOLIKOF IMPERIAL OSETTRA CAVIAR ^{NR}

two hundred fifty dollars for one ounce

served with alliums, egg mimosa, brioche,
vodka crème fraîche

WALRUS & CARPENTER OYSTERS six for 24. / twelve for 42. ^R
cucumber & rosé tea mignonette

NEW ENGLAND GROWN LETTUCE SALAD 17. ^V
champagne vinaigrette, croutons, pickled shallot
shaved root vegetables

WARM ROASTED BEETS SALAD 18. ^{VN}
goat cheese croquettes, pomegranate, vanilla, grapefruit confiture

PASTA FAGIOLE SOUP 18. ^{VN}
confit gamebird, house cured ham, heirloom beans

RHODE ISLAND MUSHROOM VELOUTÉ SOUP 17.
truffled mascarpone, charred leek, applewood smoked bacon

HOUSE BAKED PETITE BREAD LOAF 11. ^V
cultured butter, narragansett creamery jalapeño angelito cheese

LIGHTER FARE

ANCIENT GRAINS 28. ^{VN}
charred avocado, sweet potato, sesame-citrus dressing

RABBIT BOUDIN SAUSAGE 30. ^N
spring legumes, green almond, fennel salad

CHARRED OCTOPUS 38. ^N
asparagus, pea shoots, cashew-kumquat dressing

MAIN COURSES

SEAFOOD COOKPOT 48. ^R
Rhode Island caught whitefish, calamari, & shellfish
peppers, garlic confit, sourdough toast & spicy shellfish broth

ROASTED GEORGES BANK COD LOIN 38.
baby leeks, horseradish, spinach, black rice

SLOW ROASTED GREEN CIRCLE HALF CHICKEN 39. ^N
brassicas, potato, pickled mustard seeds

THE CHANLER BURGER 29. ^{NR}
bacon & onion marmalade, ale house cheddar, brioche

WAGYU SKIRT STEAK FRITES 7oz 55. ^R
new england green salad, house fries, natural jus

CANESTRI 36. ^{NR}
scallops, spicy green garlic butter, caper, meyer lemon

RIGATONI 32. ^{VN}
green spring vegetables & legumes, sheeps milk ricotta, pecorino

DESSERT

CHOCOLATE VARIATIONS 16. ^{VN}
flourless chocolate torte, caramelized banana, flavors of lime

MEYER LEMON PARFAIT 16. ^{VN}
sicilian olive oil cake, pineapple, black pepper meringue

GELATI & SORBETS 1 scoop 8. / 2 scoops 12. ^V
offerings for the day

ASSORTED ARTISAN CHEESES three for 25. / five for 35. ^{NR}
seasonal fruits, condiments, new england honeycomb

Please inform your server if you have a food allergy

^V *Vegetarian preparation*

^N *Contains nut, seed, or egg products & may be food allergy sensitive*

^R *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

COCKTAILS

PEAR ON TOP 22.
grey goose pear, lemon, green tea, prosecco

ONE FISH-TEW FISH 20.
thomas tew rum, nonino amaro, ramazotti rosato, lemon

NPT TROLLEY 21.
tito's, pamplemousse liqueur, elderflower, grapefruit, lime juice

BEE EASY 20.
bar hill tomcat gin, lemon, ginger, honey

THE BUTTERFLY EFFECT 22. ^N
empress gin, earl grey syrup, lemon, egg white

CURRENTLY GERMAIN 22. ^N
japanese gin, st. germain, black currant, lemon, egg white

THE FIG TREE 20. ^N
black fig vodka, lemon, apricot, amaro dell'etna, thyme

THE CLIFF WALK 21. ^N
maker's mark bourbon, maple honey syrup, apple-yuzu nectar
black walnut bitters

FREE-SPIRITED COCKTAILS

LOOKING UP 11.
cider, sparkling water, pomegranate, lemon

NEARLY TOASTED 11.
elderflower, white tea, vanilla, sage

ABITA ROOT BEER 8.
herbs, vanilla, yucca, cane sugar

For your convenience, a 20% gratuity is added to parties of 5 or more

WINES BY THE GLASS

		Glass	Bottle
<i>Champagne</i>	Veuve Clicquot, Brut Yellow Label	38.	175.
<i>Sparkling</i>	Torresella, Prosecco D.O.C., Italy	15.	55.
<i>Sparkling Rosé</i>	Gruet Sparkling Rosé, New Mexico	17.	63.
<i>Chardonnay</i>	Rombauer, Napa Valley	25.	98.
<i>Chardonnay</i>	Chat. Vitallis, Pouilly-Fuissé, Burgundy	19.	74.
<i>Pinot Grigio</i>	Colterenzio, Alto Adige, Italy	15.	55.
<i>Sauvignon Blanc</i>	L. Crochet, Sancerre	24.	96.
<i>Sauvignon Blanc</i>	Mantanzas Creek, Sonoma County	16.	58.
<i>Rosé</i>	Chateau Miraval, Provence	19.	74.
<i>Pinot Noir</i>	Belle Glos, Clark & Telephone, St. Maria	25.	98.
<i>Pinot Noir</i>	Dom. Billard, Saint-Romain, Burgundy	18.	71.
<i>Bordeaux</i>	Les Cadrans de Lassègue, Grand Cru	25.	98.
<i>Cabernet Sauv.</i>	The Prisoner, Napa Valley	27.	110.
<i>Cabernet Sauv.</i>	Justin, Paso Robles	18.	71.
<i>Malbec</i>	Catena Vista Flores, Mendoza	17.	64.
<i>Syrah</i>	Tenet, The Pundit, Columbia Valley, Wa.	17.	64.
<i>Italian Blend</i>	Allegrini, Palazzo Della Torre, Verona	17.	64.

For the complete list of wines awarded “2023 Best of Award of Excellence” by Wine Spectator, please inquire with your server.



WINES BY THE BOTTLE

		Bottle
<i>Champagne Rosé</i>	Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ	135.
<i>Champagne</i>	Veuve Clicquot, Brut, Reims	175.
<i>Champagne</i>	Piper-Heidsieck, Brut, Reims	145.
<i>Champagne</i>	Ruinart, Blanc de Blancs, Brut, Reims	252.
<i>Sparkling</i>	Roederer Estate, Brut, Anderson Valley	73.
<i>Chardonnay</i>	Robert Mondavi, Reserve, Carneros, Napa	83.
<i>Chardonnay</i>	DuMOL Wester Reach, Russ. River	135.
<i>Chardonnay</i>	Christian Moreay, Chablis	94.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	82.
<i>Sauvignon Blanc</i>	Loveblock, Marlborough	67.
<i>Sauvignon Blanc</i>	Pascal Jolivet, Sancerre	84.
<i>Pinot Grigio</i>	Livio Felluga, Trentino-Alto Adige	76.
<i>Rosé</i>	Château de Peyrassol, Côtes de Provence	99.
<i>Rosé</i>	Domaine Ott, Château De Selle, Provence	148.
<i>Pinot Noir</i>	Flâneur, Willamette Valley, Oregon	68.
<i>Pinot Noir</i>	Chat. Philippe-Le-Hardi, Chambolle-Musigny, 1 ^{er}	230.
<i>Cabernet Sauvignon</i>	Charles Krug, Napa Valley	88.
<i>Cabernet Sauvignon</i>	Flora Springs, Rennie Reserve, St. Helena	328.
<i>Cabernet Sauvignon</i>	Jordan, Alexander Valley, Sonoma County	121.
<i>Zinfandel Blend</i>	Orin Swift, 8 Years in the Desert, Ca.	105.
<i>Zinfandel</i>	Grgich Hills, Napa Valley	92.
<i>Merlot</i>	Rombauer Vineyards, Napa Valley	98.
<i>Merlot</i>	Duckhorn Vineyards, Napa Valley	94.
<i>Bordeaux</i>	Château Kirwan, Margaux	165.
<i>Sangiovese</i>	Brunello di Montalcino, Altesino, Tuscany	156.
<i>Super Tuscan</i>	Ornellaia, Bolgheri Superiore	560.