

SMALL PLATES & SHARED DISHES

WALRUS & CARPENTER OYSTERS

6 for 20 dozen for 36

spicy seaweed mignonette, toasted sesame, champagne pickled shallot

RHODE ISLAND GROWN GREENS 16

pistachios, shaved goat cheese, blueberry-lemon vinaigrette

CRISPY BABY NEW POTATOES 14

charred spring onion condiment, piave vecchio, chives

NEWPORT LOBSTER 26

jeffery's greens, cucumber, shaved spring vegetables

WATERMELON GAZPACHO 11

melon, jalapeño, cucumber

HOUSEMADE PETITE BREAD LOAF 9

sea salt butter & narragansett creamery angelito cheese

SANDWICHES

*All served on our own breads with housemade french fries
truffled french fries available for \$12 supplement*

NAKED GOAT GRIDDLED CHEESE 20

potato & leek bread, crushed spring peas
roasted mushroom, charred tomato

THE CHANLER BURGER 26

bacon & red onion marmalade, ale house cheddar blend
citrus aioli, beef fat brioche

SHAVED SLOW ROASTED BRISKET 24

sauerkraut, smoked gouda, spiced mustard, grinder roll

Please advise your server of any
and all food-related allergies

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

HOUSEMADE PASTAS

BUCATINI 30

slow braised green circle chicken, beans, calabrian chili, pecorino

CANESTRI 28

anchovy, castelvetro olive, spring greens, heirloom tomato, jalapeño

CAMPANELLE 52

newport lobster, scallop, caper, shallot, meyer lemon

MAIN COURSES

PAN ROASTED COD 34

almond & grain gremolata, cous cous, fresh citrus

NORTH ATLANTIC SWORDFISH 39

braised leeks, spring legumes, szechuan chili bouillon

POINT JUDITH CALAMARI COOKPOT 35

kurobuta pork belly, roasted garlic, chilis, spicy bouillon, sourdough toast

FILET MIGNON A LA PLANCHA 45

black rice, charred scallions, mushrooms, chimichurri

DESSERTS

VALRHONA CHOCOLATE TARTELETTE 16

caramel, espresso, candied cocoa nibs

NEW ENGLAND BLUEBERRY SHORTBREAD 14

lemon curd, housemade ice cream

ROSEHILL HEIRLOOM PEACHES 14

brown butter almond cake, honey, thyme, crème fraîche

APRICOT ICE CREAM 15

fresh summer stone fruits, honey croquant

ARTISAN CHEESE SELECTION

3 for 20 5 for 28

accompanied by seasonal fruit, condiments, breads

COCKTAILS

PEAR MARTINI 19

Absolut Pears Vodka, Amaretto Disaronno, pear nectar
cinnamon, lemon juice

FRENCH PEAR MARTINI 19

Absolut Pears Vodka, St. Germain elderflower liqueur
sparkling wine, sugar rim

*THE ABBEY 19

Highclere Castle Gin, green chartreuse, sugar syrup
lemon juice, egg whites

NEWPORT FASHIONED 20

Casamigos Mezcal, lemon juice, chocolate bitters,
muddled orange, cherries, demerara sugar cube

THE FIG TREE 18

Black Fig Vodka, Amaro Dell Etna, lemon juice
thyme sugar syrup, apricot nectar

PAMPERED PALOMA 18

Olmeca Tequila, rosemary syrup, pamplemousse liqueur
lime juice, soda water

TEW'S BETTER THAN ONE 18

Thomas Tew Rum, Pimms #1, lime juice
Orgeat almond syrup, maraschino cherry liqueur

*THE CLIFF WALK 18

Maker's Mark Bourbon, maple honey syrup
apple-yuzu nectar, black walnut bitters

AMERICANO 17

Campari, Antica Formula Sweet Vermouth, soda water

SOMETHING SWEET 17

Stolichnaya Raz Vodka, Godiva white chocolate, cream, white crème de cacao

**Contain nut or egg products.*

ALMOST COCKTAILS

EASTON REFRESHER 18

blackcurrant nectar, lemon juice, thyme sugar syrup, ginger beer, soda water

FLORALIA 17

apple-yuzu juice, passion fruit purée, lime juice, hibiscus syrup

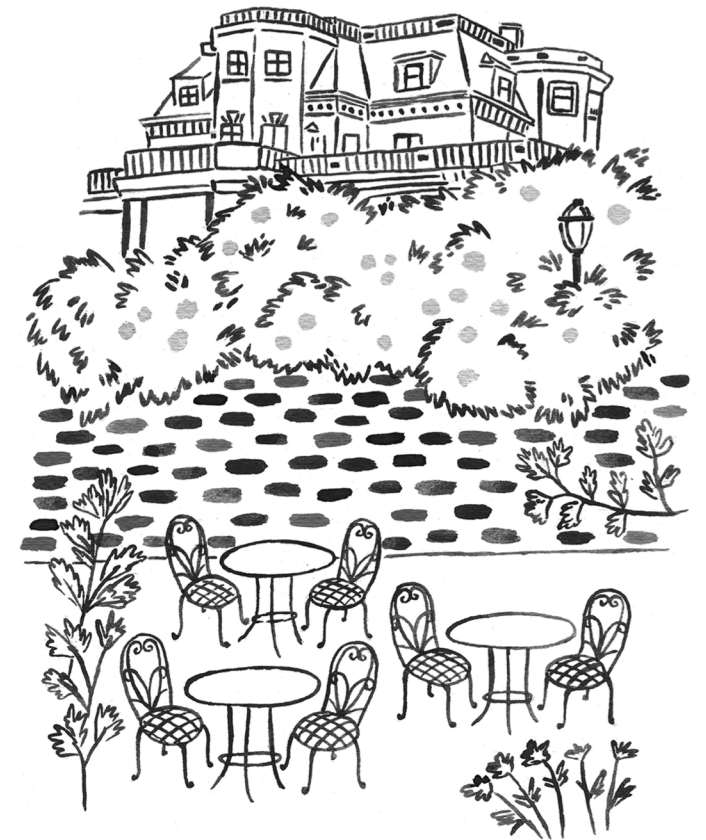
WINES BY THE GLASS

		Glass	Bottle
<i>Riesling</i>	Chateau Ste. Michelle, Washington State	11.	36.
<i>Chardonnay</i>	Grgich Hills, Napa Valley	20.	81.
<i>Chardonnay</i>	Canoe Ridge, Washington State	15.	54.
<i>Chardonnay</i>	Louis Jadot, Pouilly-Fuissé, Burgundy	18.	66.
<i>Chenin Blanc</i>	Marc Brédif, Vouvray	14.	58.
<i>Pinot Grigio</i>	La Rocca, Collio, Italy	13.	42.
<i>Sauvignon Blanc</i>	Freemark Abbey, Napa Valley	13.	54.
<i>Sauvignon Blanc</i>	Domaine Serge Laporte, Sancerre	16.	66.
<i>Sauvignon Blanc</i>	Spy Valley, Marlborough	14.	46.
<i>White Blend</i>	Channing Daughters, Long Island	13.	40.
<i>Sparkling</i>	Canella, D.O.C.G., Prosecco, Italy	13.	44.
<i>Rosé</i>	Château Beaulieu, Coteaux	15.	49.
<i>Rosé</i>	Couly-Dutheil, Rene Couly, Chinon	16.	58.
<i>Pinot Noir</i>	Cuvaision, Carneros, Napa Valley	19.	75.
<i>Pinot Noir</i>	Belle Glos, Clark & Telephone, Santa Maria	20.	80.
<i>Pinot Noir</i>	Domaine Billard, Burgundy	16.	58.
<i>Merlot</i>	Columbia Crest, H3, Washington State	13.	48.
<i>Bordeaux</i>	Château Mirambeau Papin, Superieur	16.	53.
<i>Cabernet</i>	Hall, Napa Valley	25.	105.
<i>Cabernet</i>	Justin, Paso Robles	17.	67.
<i>Cabernet</i>	Stonestreet Estate Vineyards, Alexander Valley	18.	69.
<i>Malbec</i>	Catena, Mendoza	15.	52.
<i>Red Blend</i>	Ferrari-Carano, Siena, Sonoma County	16.	58.
<i>Zinfandel</i>	Ridge Estates, Sonoma County	13.	50.

WINES BY THE BOTTLE

<i>Champagne</i>	Billecart-Salmon Brut Reserve, Mareuil-sur-Aÿ	112.
<i>Champagne</i>	Veuve Clicquot, Yellow Label, Brut, Reims	108.
<i>Champagne</i>	Pol Roger, White Foil, Brut	120.
<i>Champagne</i>	Louis Roederer, Brut	174.
<i>Champagne Rosé</i>	Billecart-Salmon Brut Reserve, Mareuil-sur-Aÿ	181.
<i>Chardonnay</i>	Cuvaision, Napa Valley	66.
<i>Chardonnay</i>	Far Niente, Napa Valley	150.
<i>Chardonnay</i>	Kistler, Les Noisetier, Sonoma Coast	123.
<i>Chardonnay</i>	Sonoma-Cutrer, Sonoma Coast	48.
<i>Chardonnay</i>	Louis Jadot, Chassagne-Montrachet	119.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	59.
<i>Sauvignon Blanc</i>	Pascal Jolivet, Sancerre	63.
<i>Sauvignon Blanc</i>	Craggy Range, Te Muna Road, Martinborough	47.
<i>Pinot Grigio</i>	Bortoluzzi, Friuli-Venezia Giulia	38.
<i>Pinot Grigio</i>	Santa Margherita, Valdadige	52.
<i>Rosé</i>	Château Miraval, Côtes de Provence	48.
<i>Rosé</i>	Château Peyrassol, Côtes de Provence	55.
<i>Pinot Noir</i>	Erath, Estate Selection, Willamette Valley	68.
<i>Pinot Noir</i>	Merry Edwards, Russian River Valley	131.
<i>Pinot Noir</i>	Louis Jadot, Nuits-Saint-Georges	119.
<i>Cabernet</i>	Cade, Howell Mountain, Napa Valley	215.
<i>Cabernet</i>	Jackson Estates, Alexander Valley	61.
<i>Cabernet</i>	Jordan, Alexander Valley, Sonoma County	121.
<i>Cabernet</i>	Grgich Hills, Napa Valley	169.
<i>Zinfandel</i>	Seghesio Family, Old Vine, Sonoma	95.
<i>Merlot</i>	Duckhorn Vineyards, Napa Valley	94.
<i>Bordeaux</i>	Château Siran, Margaux	95.
<i>Bordeaux</i>	Château Palmer, Alter Ego, Margaux	240.
<i>Super Tuscan</i>	I Giusti & Zanza, Dulcamara, IGT	87.

THE CAFÉ



For a complete copy of our wine list,
please inquire with your server