

## À LA CARTE MENU

### STARTERS

#### **KOLIKOF IMPERIAL KALUGA CAVIAR\*\***

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

*two hundred fifty dollars for 30 grams*

**WALRUS & CARPENTER OYSTERS\*\*** - six for 24/twelve for 40  
muscat grapes & rose tea mignonette

**BLOCK ISLAND BIGEYE TUNA CRUDO\*\*\*** - 22  
cashew, pink peppercorn, stone fruit, tea

**CITRUS CURED SMOKED SALMON** - 20  
cucumber, smoked roe, citrus, vodka crème fraîche

**BURRATA CHEESE\*** - 20  
heirloom melon, calabrian chili condiment,  
rosehill honey-espelette dressing

**NEW ENGLAND GROWN LETTUCE SALAD** - 14  
champagne vinaigrette, croutons, pickled shallot,  
shaved root vegetables

**CHARRED AVOCADO** - 20  
rosehill heirloom tomato, jalapeno, watermelon-tequila vinaigrette

**HOUSE BAKED PETITE BREAD LOAF\*** - 9  
cultured butter, narragansett creamery jalapeño angelito cheese

### **AUSTRALIAN BLACK WINTER TRUFFLES**

~ add to any dish ~

*eighty five dollars for 5 grams*

### HOUSEMADE PASTA

**GARGANELLE \*** - 37  
braised don hopkins lamb, olive, grape tomato, sheep's milk ricotta

**BUCATINI** - 32  
garden zucchini, rhode island mushrooms, green garlic,  
arugula, sunflower

### MAIN COURSES

**ROASTED RHODE ISLAND MUSHROOM** – 36  
charred summer squashes, peppers, parmesan,  
farm fresh egg

**NORTH ATLANTIC SWORDFISH** - 40  
shishito peppers, mussels, confit potatoes

**STRIPED BASS WITH CRISP SKIN** - 36  
fennel, garden chrysanthemum, swiss chard

**SEAFOOD COOKPOT\*\*\*** - 48  
lobster, north atlantic whitefish, calamari, clams, mussels,  
spicy eastern broth

**THE CHANLER BURGER\*\*\*** - 28  
bacon & onion marmalade, ale house cheddar, brioche

**WAGYU FLANK STEAK 7oz \*\*** - 52  
spinach, marble potatoes, truffle

**SLOW ROASTED GREEN CIRCLE HALF CHICKEN** - 65  
confit potatoes, gem romain, parmesan dressing, fresh black truffle

### ~ FOR TWO ~

**DRY-AGED TAJIMA WAGYU TOMAHAWK 40oz \*\*\*** - 190  
roasted potatoes, glazed vegetable, natural jus

**WHOLE BLACK BASS A LA PLANCHA \*\*\*** - 85  
roasted potatoes, glazed vegetable, meyer lemon butter

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

\* Contains nut or egg products

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

## BEVERAGE OFFERINGS

### COCKTAILS

**EMPRESSIVE** - 19  
empress indigo gin, lemon, sea salt, lemongrass syrup

**ONE FISH-TEW FISH** - 16  
thomas tew rum, nonino amaro, ramazotti rosato, lemon

**NPT TROLLEY** - 18  
tito's, pampelmousse liqueur, elderflower, grapefruit, lime juice

**BEE EASY** - 18  
bar hill tomcat gin, lemon, ginger, honey

**SEASIDE SOUR\*** - 17  
jameson's irish whiskey, melon, yuzu, lemon, egg white

**MONKJUICE\*** - 18  
plantation pineapple rum, chartreuse, passionfruit, orgeat

**THE CLIFF WALK\*** - 18  
maker's mark bourbon, maple honey syrup, apple-yuzu nectar,  
black walnut bitters

*\*Contains nut or egg products. May be food allergy sensitive.*

### ALMOST COCKTAILS

**LOOKING UP** - 8  
cider, sparkling water, pomegranate, lemon

**FLORALIA** - 10  
apple-yuzu juice, passion fruit purée, lime juice, hibiscus syrup

**ABITA ROOT BEER** - 6  
herbs, vanilla, yucca, cane sugar

### DESSERT COCKTAILS

**THE CHANLER IRISH COFFEE** - 18  
whiskey, irish cream, fresh whipped cream

**ESPRESSO MARTINI** - 20  
kevin's killer recipe

**NUTTY BEAN\*** - 16  
vanilla vodka, hazelnut, cream, chocolate liqueur, espresso bean

## WINES BY THE GLASS

		Glass	Bottle
<i>Champagne</i>	Moët & Chandon, Impérial, Brut, France	35.	136.
<i>Sparkling</i>	Crawford, Prosecco D.O.C., Italy	13.	48.
<i>Sparkling Rosé</i>	Gruet Sparkling Rosé, New Mexico	16.	77.
<i>Chardonnay</i>	Rombauer, Napa Valley	23.	81.
<i>Chardonnay</i>	Husch Vineyards, Mendocino	15.	60.
<i>Chardonnay</i>	Chat. Vitallis, Pouilly-Fuissé, Burgundy	19.	72.
<i>Pinot Grigio</i>	Colterenzio, Alto Adige, Italy	13.	42.
<i>Sauvignon Blanc</i>	Lucien Crochet, Sancerre	23.	72.
<i>Sauvignon Blanc</i>	Markham Vineyards, Napa County	16.	47.
<i>Rosé</i>	Chateau Miraval, Côtes de Provence	17.	64.
<i>Pinot Noir</i>	Belle Glos, Clark & Telephone, St. Maria	24.	115.
<i>Bordeaux</i>	Les Cadrans de Lessegue Grand Cru	19.	68.
<i>Cabernet Sauv.</i>	Hall, Napa Valley	27.	120.
<i>Cabernet Sauv.</i>	Justin, Paso Robles	18.	67.
<i>Malbec</i>	Catena, Mendoza	15.	52.
<i>Italian Blend</i>	Allegrini, Palazzo Della Torre, Verona	14.	55.

For a complete list of wines awarded “2023 Best of Award of Excellence” by Wine Spectator, & The Chanler Drink Menu, please inquire with your server.



## WINES BY THE BOTTLE

		Bottle
<i>Champagne Rosé</i>	Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ	175.
<i>Champagne</i>	Veuve Clicquot, Brut, Reims	165.
<i>Champagne</i>	Pol Roger, Réserve, Brut	120.
<i>Champagne</i>	Ruinart, Blanc de Blancs, Brut	210.
<i>Sparkling</i>	Schramsberg Blanc de Noirs	94.
<i>Chardonnay</i>	Ramey, Fort Ross-Seaview, Russian River	94.
<i>Chardonnay</i>	Carte Blanche, Sonoma Coast	123.
<i>Chardonnay</i>	Domaine L'Enclos Premier Cru, Chablis	90.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	86.
<i>Pinot Grigio</i>	Santa Margherita, Valdadige	68.
<i>Rosé</i>	Chat. de Roquefort, Corail, Côtes de Provence	48.
<i>Pinot Noir</i>	Etude, Grace Benoist Ranch, Carneros	95.
<i>Pinot Noir</i>	Louis Jadot, Nuits-Saint-Georges	155.
<i>Cabernet Sauvignon</i>	Darioush, Signature Series, Napa Valley	235.
<i>Cabernet Sauvignon</i>	Jordan, Alexander Valley, Sonoma County	121.
<i>Zinfandel</i>	Orin Swift, 8 Years in the Desert, Ca.	105.
<i>Merlot</i>	Duckhorn Vineyards, Napa Valley	94.
<i>Bordeaux</i>	Château Le Grave, Pomerol	140.
<i>Super Tuscan</i>	Ornellaia, Bolgheri Superiore, Toscana	560.