

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

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

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

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

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

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

NORTH ATLANTIC SWORDFISH - 40
shishito, mussels, confit potatoes

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

BLACK TRUFFLE GRIDDLED CHEESE*** - 45
brie, smoked mozzarella, toasted mushroom, spinach, brioche

ROASTED THODE ISLAND MUSHROOM - 36
charred summer squashes, peppers, parmesan,
farm fresh egg

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

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

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

DESSERT

VALRHONA CHOCOLATE VARIATIONS* - 16
cherries, walnut crisp, cocoa nibs

ALMOND BISCUIT* - 15
summer plums, rosehill heirloom honey, chanler garden thyme

SUMMER TART* - 14
raspberry, lime, basil

ASSORTED ARTISAN CHEESES** - three for 25 / five for 35
accompanied with seasonal fruits, condiments

**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, `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	138.
<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, Ritchie Vineyard, Russian River Valley	139.
<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.

