

## STARTERS

### **KOLIKOF IMPERIAL KALUGA CAVIAR** <sup>NR</sup>

served with alliums, egg mimosa, brioche,  
vodka crème fraîche  
*two hundred fifty dollars for 30 grams*

**WALRUS & CARPENTER OYSTERS** six for 24. / twelve for 42. <sup>N</sup>  
cucumber & rosé tea mignonette

**SPINACH & FRISÉE SALAD** 22. <sup>N</sup>  
smoked dry-aged duck breast, pickled grapes, pear, figs, whipped brie  
honey espelette dressing

**NEW ENGLAND GROWN LETTUCE SALAD** 17. <sup>V</sup>  
champagne vinaigrette, croutons, pickled shallot  
shaved root vegetables

**WARM ROASTED BEETS SALAD** 18. <sup>VN</sup>  
goat cheese croquettes, pomegranate, vanilla, grapefruit confiture

**CHICKPEA & SMOKED BRANDADE TOAST** 20. <sup>N</sup>  
spiced labneh, shaved vegetables, calabrian chili condiment

**PASTA FAGIOLE SOUP** 18. <sup>N</sup>  
confit gamebird, house cured ham, heirloom beans

**RHODE ISLAND MUSHROOM VELOUTÉ SOUP** 17. <sup>VN</sup>  
hazelnut, taleggio cheese, crisp farro grain

**HOUSE BAKED PETITE BREAD LOAF** 11. <sup>V</sup>  
cultured butter, narragansett creamery jalapeño angelito cheese

## LIGHTER FARE

**ROASTED RHODE ISLAND MUSHROOMS** 36. <sup>VNR</sup>  
soft cooked farm egg, fresh baby kale, spicy radish condiment

**ANCIENT GRAINS** 28. <sup>VN</sup>  
charred avocado, sweet potato, sesame-citrus dressing

**TRUFFLED BURRATA CHEESE SALAD** 32. <sup>VN</sup>  
radicchio & arugula, honey crisp apple, farro  
walnut-truffle dressing

**CHARRED OCTOPUS** 38. <sup>N</sup>  
spicy caramelized pineapple, jicama, sea lettuce  
cashew-kumquat dressing

## MAIN COURSES

**SEAFOOD COOKPOT** 48. <sup>R</sup>  
Rhode Island caught whitefish, calamari, & shellfish  
peppers, garlic confit, sourdough toast & spicy shellfish broth

**ROASTED GEORGES BANK COD LOIN** 38. <sup>N</sup>  
flavors of soy, sweet potato, szechuan-sesame jasmine rice

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

**THE CHANLER BURGER** 29. <sup>NR</sup>  
bacon & onion marmalade, ale house cheddar, brioche

**WAGYU SKIRT STEAK FRITES 7oz** 55. <sup>R</sup>  
new england green salad, house fries, natural jus

**CAULIFLOWER A LA PLANCHA** 32. <sup>V</sup>  
eastern spiced black, rice flavors of kefir lime, lemongrass, coconut

**BUCATINI** 36. <sup>VR</sup>  
poached egg, parmesan fonduta, truffle butter

**FUSILLI** 38. <sup>N</sup>  
peppered beef confit, broccoli, pecorino, sweet & spicy chilis

## DESSERT

**CHOCOLATE VARIATIONS** 16. <sup>VN</sup>  
flourless chocolate torte, caramelized banana, flavors of lime

**MEYER LEMON PARFAIT** 16. <sup>VN</sup>  
sicilian olive oil cake, pineapple, black pepper meringue

**GELATOS & SORBETS** 1 scoop 8. / 2 scoops 12. <sup>V</sup>  
offerings for the day

**ASSORTED ARTISAN CHEESES** three for 25. / five for 35. <sup>NR</sup>  
seasonal fruits, condiments, new england honeycomb

*Please inform your server if you have a food allergy*

*<sup>V</sup> Vegetarian preparation*

*<sup>N</sup> Contains nut, seed, or egg products & may be food allergy sensitive*

*<sup>R</sup> 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. <sup>N</sup>  
empress gin, earl grey syrup, lemon, egg white

**CURRENTLY GERMAIN** 22. <sup>N</sup>  
japanese gin, st. germain, black currant, lemon, egg white

**THE FIG TREE** 20. <sup>N</sup>  
black fig vodka, lemon, apricot, amaro dell'etna, thyme

**THE CLIFF WALK** 21. <sup>N</sup>  
maker's mark bourbon, maple honey syrup, apple-yuzu nectar  
black walnut bitters

## ALMOST 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>	Moët & Chandon, Impérial, Brut, France	35.	165.
<i>Sparkling</i>	Torresella, Prosecco D.O.C., Italy	15.	54.
<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>	Markham Vineyards, Napa County	17.	61.
<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 Lessègue, Grand Cru	21.	74.
<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.	62.

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	175.
<i>Champagne</i>	Veuve Clicquot, Brut, Reims	165.
<i>Champagne</i>	Piper-Heidsieck, Brut, Reims	145.
<i>Champagne</i>	Ruinart, Blanc de Blancs, Brut, Reims	220.
<i>Sparkling</i>	Roederer Estate, Brut, Anderson Valley	71.
<i>Chardonnay</i>	Robert Mondavi, Reserve, Carneros, Napa	83.
<i>Chardonnay</i>	DuMOL Wester Reach, Russ. River	128.
<i>Chardonnay</i>	Dom. de Montille, Montheilie 1er Cru	123.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	86.
<i>Pinot Grigio</i>	Livio Felluga, Trentino-Alto Adige	76.
<i>Rosé</i>	Domaine Ott, Château De Selle, Provence	142.
<i>Pinot Noir</i>	Flâneur, Willamette Valley, Oregon	68.
<i>Pinot Noir</i>	Chat. Philippe-Le-Hardi, Chambolle-Musigny, 1 <sup>er</sup>	230.
<i>Cabernet Sauvignon</i>	Flora Springs, Rennie Reserve, St. Helena	295.
<i>Cabernet Sauvignon</i>	Jordan, Alexander Valley, Sonoma County	121.
<i>Zinfandel Blend</i>	Orin Swift, 8 Years in the Desert, Ca.	105.
<i>Merlot</i>	Rombauer Vineyards, Napa Valley	82.
<i>Bordeaux</i>	Château Kirwan, Margaux	190.
<i>Super Tuscan</i>	Ornellaia, Bolgheri Superiore, Toscana	560.