

THE CAFÉ MENU OPTIONS

A LA CARTE

- OR -

PRIX FIXE \$55 - Two Courses with Select Beer or Wine

STARTER

NINIGRET NECTAR OYSTERS 22

Local Oysters, Spicy Seaweed Mignonette, Toasted Sesame, Champagne Pickled Shallot

JEFFERY'S GREENS 14

Pickled Shallot, Shaved Root Vegetables, Champagne Vinaigrette

FALL CHICORY SALAD 16

Rose Hill Farm Apples, Gorgonzola, Pistachio, Ginger Apple Dressing

CRISPY BABY NEW POTATOES 15

Hazelnut, Mustard Greens, Pecorino

SALT ROASTED ONION SOUP 12

Crisp Shallots, Fresh Ginger, Sherry

HOUSEMADE PETITE BREAD LOAF 9

Sea Salt Butter & Narragansett Creamery Angelito Cheese

HOUSEMADE PASTA

GEMELLI 32

Spicy Beef Loin Confit, Fresh Horseradish, Red Miso Butter

GARGANELLI 28

Broccoli Rabe, Rhode Island Mushrooms, Fresh & Preserved Chilis

RIGATONI 30

Mangalitsa Pork, Apple, Chestnuts, Cranberries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness | * Contains nut or egg products

A 20% gratuity is added to parties of 6 or more

MAIN COURSE

THE CHANLER BURGER 26

Bacon & Red Onion Marmalade, Ale House Cheddar Blend, Citrus Aioli, Housemade Beef Fat Brioche, French Fries

ATLANTIC SWORDFISH 40

Braised Leeks, Edamame, Szechuan Chili Bouillon

POINT JUDITH CALAMARI COOKPOT 38

Local Clams, Kurobuta Pork Belly, Roasted Garlic Chilis, Spicy Bouillon, Sourdough Toast

HALF ROASTED GREEN CIRCLE CHICKEN 36

Rose Hill Farm Roasted Heirloom Squash, Local Greens, Sherry-Noisette Dressing

FILET MIGNON A LA PLANCHA 50 *(\$10 Supplemental)*

Charred Brassica Vegetables, Beef Fat Potato Purée, Natural Beef Jus

DESSERT

VALRHONA CHOCOLATE 16

Genoise, Crèmeux, Tangerine, Almond

WINTER CITRUS 14

Champagne Cake, Pine Nut, Grapefruit Sorbet

ASSORTMENT OF THREE ARTISAN CHEESES 20

Accompanied with Seasonal Fruits, Condiments, Breads

BEER & WINE

Whalers Rise Pale Ale

Amstel Light

Freemark Abbey Sauvignon Blanc

Channing Daughters White Blend

Chateaux Ste. Michelle Indian Wells

Ferrari-Carano Red Blend

Budweiser, Budweiser Light

Heineken

Chateau Ste. Michelle Chardonnay

Domaine Billard Pinot Noir

Justin Cabernet Sauvignon

COCKTAILS

PEAR MARTINI 19

Absolut Pear Vodka, Amaretto Disaronno, Pear Nectar, Cinnamon, Lemon Juice

FRENCH PEAR MARTINI 19

Absolut Pear Vodka, St. Germain Elderflower Liqueur, Sparkling Wine, Sugar Rim

* THE ABBEY 19

Highclere Castle Gin, Green Chartreuse, 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

Olmecca 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

ALMOST COCKTAILS

EASTON REFRESHER 18

Black Currant Nectar, Lemon Juice, Thyme Syrup, Ginger Beer, Soda Water

FLORALIA 17

Apple-yuzu Juice, Passion Fruit Purée, Lime Juice, Hibiscus Syrup

