

## STARTERS

### CHANLER PRIVATE BATCH KALUGA CAVIAR

*one hundred thirty dollars for one ounce*

### KOLIKOF IMPERIAL OSETTRA CAVIAR <sup>VNR</sup>

*two hundred fifty dollars for one ounce*

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

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

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

**ROSEHILL HEIRLOOM TOMATOES** 22. <sup>VN</sup>  
grain toast, avocado, narragansett burrata, nasturtium vinaigrette

**WATERMELON GAZPACHO** 16. <sup>VN</sup>  
garden vegetables, jalapeno, lime, prosecco

**HOUSE BAKED ARTISAN CIABATTA LOAF** 12. <sup>V</sup>  
garden herbs, flowers, cultured butter, local angelito jalapeno cheese

## HANDHELD FARE

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

**GEORGES BANK SCALLOP ROLL** 34. <sup>NR</sup>  
spicy calabrian chili & caper relish, tomato, meyer lemon

**APPLEWOOD SMOKED BACON AND LOBSTER CLUB** 40. <sup>N</sup>  
heirloom tomato, arugula, confit garlic aioli, toasted sourdough

**BLACK TRUFFLE GRIDDLED CHEESE** 55. <sup>VN</sup>  
sesame semolina bread, 3 cheese blend, spinach, truffle aioli

## MAIN COURSES

**ANCIENT GRAINS** 34. <sup>VN</sup>  
charred summer squash & zucchinis, olive, sheep's milk feta

**SEAFOOD COOKPOT** 48.  
rhode island caught whitefish, calamari, shellfish  
peppers, garlic confit, sourdough toast & spicy shellfish broth

**PAN SEARED NORTH ATLANTIC HALIBUT** 50.  
quinoa tabbouleh salad, broccolini, lemon herb emulsion

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

**CAMPANELLE PASTA** 50. <sup>N</sup>  
newport lobster, charred tomato, local corn, meyer lemon

## DESSERT

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

**CALAMANSI CITRUS BAVAROIS** 16. <sup>VN</sup>  
late spring stone fruits, valrhona white chocolate, anise

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

**ASSORTED ARTISAN CHEESES** three for 25. / five for 35. <sup>VNR</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

**SPANISH 76** 22.  
Malfy rosa gin, pavan, earl grey syrup, cava

**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

**INCOGNITO COLA** 22. <sup>N</sup>  
dark rum, velvet falernum, pimms, cinnamon syrup, soda

**PRETTY LIGHTS** 22. <sup>N</sup>  
lunazul tequila, pama, tuacca, lime, vanilla syrup

**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

## FREE-SPIRITED COCKTAILS

**HAPPY DAYS** 16.  
lyers rosa aperitif, pomegranate, vanilla syrup, soda

**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>	Veuve Clicquot, Brut Yellow Label	38.	175.
<i>Sparkling</i>	Torresella, Prosecco D.O.C., Italy	15.	55.
<i>Sparkling Rosé</i>	Gruet Sparkling Rosé, New Mexico	17.	63.
<i>Chardonnay</i>	Hartford Court, Russian River Valley	18.	68.
<i>Chardonnay</i>	J. Girardin, Santenay, Burgundy	25.	98.
<i>Pinot Grigio</i>	Santa Margherita, Alto Adige, Italy	19.	68.
<i>Sauvignon Blanc</i>	Château du Sancerre, Sancerre	24.	96.
<i>Sauvignon Blanc</i>	Matanzas Creek, Sonoma County	16.	58.
<i>Rosé</i>	Ch. Berne Romance, IGP Méditerranée	14.	50.
<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 Lassègue, Grand Cru	25.	98.
<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>	Saint Cosme, Côte-du-Rhône	16.	60.
<i>Spanish Blend</i>	Mas Doix, Les Cretes, Priorat	20.	78.



For the complete list of wines awarded “2024 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	135.
<i>Champagne</i>	Veuve Clicquot, Brut, Reims	175.
<i>Champagne</i>	Piper-Heidsieck, Brut, Reims	145.
<i>Champagne</i>	Ruinart, Blanc de Blancs, Brut, Reims	252.
<i>Sparkling</i>	Roederer Estate, Brut, Anderson Valley	73.
<i>Chardonnay</i>	Robert Mondavi, Reserve, Carneros, Napa	83.
<i>Chardonnay</i>	DuMOL Wester Reach, Russ. River	135.
<i>Chardonnay</i>	Christian Moreay, Chablis	94.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	82.
<i>Sauvignon Blanc</i>	Loveblock, Marlborough	67.
<i>Sauvignon Blanc</i>	Pascal Jolivet, Sancerre	84.
<i>Pinot Grigio</i>	Livio Felluga, Trentino-Alto Adige	76.
<i>Rosé</i>	Château de Peyrassol, Côtes de Provence	99.
<i>Rosé</i>	Domaine Ott, Château De Selle, Provence	148.
<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>	Charles Krug, Napa Valley	88.
<i>Cabernet Sauvignon</i>	Flora Springs, Rennie Reserve, St. Helena	328.
<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	98.
<i>Merlot</i>	Duckhorn Vineyards, Napa Valley	94.
<i>Bordeaux</i>	Château Kirwan, Margaux	165.
<i>Sangiovese</i>	Brunello di Montalcino, Altesino, Tuscany	156.
<i>Super Tuscan</i>	Ornellaia, Bolgheri Superiore	560.