

STARTERS

CHANLER PRIVATE BATCH KALUGA CAVIAR

one hundred thirty dollars for one ounce

KOLIKOF IMPERIAL OSETTRA CAVIAR ^{NR}

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. ^N
cucumber & rosé tea mignonette

NEW ENGLAND GROWN LETTUCE SALAD 17. ^V
champagne vinaigrette, croutons, pickled shallot
shaved root vegetables

WARM ROASTED BEETS SALAD 18. ^{VN}
goat cheese croquettes, pomegranate, vanilla, grapefruit confiture

SMOKED COD BRANDADE & CHICKPEA TOAST 20. ^N
spiced labneh, shaved vegetables, calabrian chili condiment

PASTA FAGIOLE SOUP 18. ^N
confit gamebird, house cured ham, heirloom beans

RHODE ISLAND MUSHROOM VELOUTÉ SOUP 17. ^{VN}
hazelnut, taleggio cheese, crisp farro grain

HOUSE BAKED PETITE BREAD LOAF 11. ^V
cultured butter, narragansett creamery jalapeño angelito cheese

LIGHTER FARE

ANCIENT GRAINS 28. ^{VN}
charred avocado, sweet potato, sesame-citrus dressing

TRUFFLED BURRATA CHEESE SALAD 32. ^{VN}
radicchio & arugula, honey crisp apple, farro
walnut-truffle dressing

CHARRED OCTOPUS 38. ^N
spicy caramelized pineapple, jicama, sea lettuce
cashew-kumquat dressing

MAIN COURSES

BOUJEE BISON BURGER 55. ^{NR}

périgord black truffles, brie, roasted foraged mushroom,
truffle brioche, truffle french fries
served with a glass of sparkling wine

SEAFOOD COOKPOT 48. ^R
Rhode Island caught whitefish, calamari, & shellfish
peppers, garlic confit, sourdough toast & spicy shellfish broth

ROASTED GEORGES BANK COD LOIN 38. ^N
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. ^{NR}
bacon & onion marmalade, ale house cheddar, brioche

WAGYU SKIRT STEAK FRITES 7oz 55. ^R
new england green salad, house fries, natural jus

BUCATINI 36. ^{VR}
poached egg, parmesan fonduta, truffle butter

FUSILLI 38. ^N
peppered beef confit, broccoli, pecorino, sweet & spicy chilis

DESSERT

CHOCOLATE VARIATIONS 16. ^{VN}
flourless chocolate torte, caramelized banana, flavors of lime

MEYER LEMON PARFAIT 16. ^{VN}
sicilian olive oil cake, pineapple, black pepper meringue

GELATOS & SORBETS 1 scoop 8. / 2 scoops 12. ^V
offerings for the day

ASSORTED ARTISAN CHEESES three for 25. / five for 35. ^{NR}
seasonal fruits, condiments, new england honeycomb

Please inform your server if you have a food allergy

^V *Vegetarian preparation*

^N *Contains nut, seed, or egg products & may be food allergy sensitive*

^R *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. ^N
empress gin, earl grey syrup, lemon, egg white

CURRENTLY GERMAIN 22. ^N
japanese gin, st. germain, black currant, lemon, egg white

THE FIG TREE 20. ^N
black fig vodka, lemon, apricot, amaro dell'etna, thyme

THE CLIFF WALK 21. ^N
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

2.27.2024

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 Lassègue, 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 ^{er}	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.