

## STARTERS

### CHANLER PRIVATE BATCH KALUGA CAVIAR

*one hundred thirty dollars for one ounce*

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

**EGGPLANT & SPRING BEAN TOAST** 18. <sup>VN</sup>  
calabrian chili, sheep's milk ricotta, spiced yogurt, grain toast

**SPRING SWEET PEA SOUP** 16. <sup>VNR</sup>  
green almonds, slow poached egg, truffled pea

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

## HANDHELD FARE

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

**DON HOPKINS LAMB SANDWICH** 26. <sup>N</sup>  
smoked shoulder & sausage, spicy slaw, smashed avocado,  
cured onion, tomato, ciabatta, new england greens

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

## MAIN COURSES

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

**SEAFOOD COOKPOT** 48. <sup>R</sup>  
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

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

**CANESTRI** 38. <sup>NR</sup>  
scallops, spicy green garlic butter, caper, 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>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

## FREE-SPIRITED 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*