

Wine

Sparkling and Champagne

	glass	Bottle
Canella, D.O.C.G, Prosecco, Italy	13	49
Domaine Chandon, Rose, Napa Valley	17	59
Moët and Chandon, "Imperial," Brut	32	110

Rose

Château Beaulieu, Coteaux d' Provence	13	46
Couly-Duteil, "Chinon," France	15	58
Le Caprice De Clementines, France	12	44

White

Chardonnay

Louis Jadot, Pouilly-Fuissé, France	17	66
Morgan, Santa Lucia Highlands, Monterey	16	62
Grgich Hills Estate, Napa Valley	19	70

Sauvignon Blanc

Domaine Serge Laporte, Sancerre	17	66
Spy Valley, Marlborough, New Zealand	13	46

Pinot Grigio

Cantina Colterenzio, Alto Adige, Italy	13	42
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Reds

Pinot Noir

	glass	Bottle
Cuvaison, Carneros, Napa Valley	18	66
Domaine Billard, Burgundy, France	16	58

Merlot

Columbia Crest, "Horse Heaven Hills"	15	48
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Bordeaux

Château Mirambeau Papin, France	15	53
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Cabernet Sauvignon

Hall, Napa Valley	23	83
Justin, Paso Robles	17	66

Malbec

Catena, Mendoza, Argentina	15	52
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Libations

Pear Martini 19

absolut pear vodka, amaretto disaronno, pear nectar, cinnamon, lemon juice

French Pear Martini 19

st. germain elderflower liqueur, absolut pear vodka, sparkling wine, sugared rim

Easton's Beach 18

deep eddy ruby red vodka, hpnotiq, cranberry juice club soda, lemon

Evening Fog 18

the botanist gin, pavan orange blossom liqueur, simple syrup, lemon juice, sparkling wine

Indigo Blue 17

empress gin, stoli blue vodka, st. germain muddled cucumber, simple syrup

Winter Warmth 17

chai tea, knob creek" maple bourbon, half and half cinnamon stick garnish

Sweets

Boston Cream Pie \$10

vanilla sponge, custard, chocolate ganache

Passionfruit Panna Cotta \$12

citrus, avocado, lavender honey

Chocolate Mousse \$12

valrhona chocolate, crème anglaise

Carrot Cake \$10

mascarpone spiced cake, cream cheese frosting, candied nuts

Lunch



THE CAFÉ

To Share

Lani's Deviled Eggs 16
iberico ham, arugula, black truffle

Local Chilled Oysters 3 each
shallot mignonette

Shellfish Platter 29
lobster, little necks, shrimp, oysters, king crab

Grilled Calamari 18
iberico chorizo, flatbread, piri piri aioli

Grilled Flatbread 15
tomato, fresh mozzarella, basil

Lobster Flatbread 22
mushroom, tarragon crème fraîche, mozzarella, parmesan

Small Bites

Soup of the Day 9
seasonal soup

Clam Chowder 10
fresh herbs, oyster crackers

Smoked Salmon Rillettes 12
toasted baguette croutons, petite salad

Rhode Island Little Neck Clams 14
lobster broth, parsley

Sandwiches

all sandwiches served with choice of fries or cole slaw

Grilled Turkey Sandwich 18
brie cheese, granny smith apple, watercress

Bacon, Lettuce, Tomato + Avocado 18
on toasted sourdough

New England Lobster Roll 26
signature tartar sauce, celery

Chicken Salad Croissant 17
vadouvan aioli, red grapes, manchego cheese

The Chanler Burger 20
angus beef, buttermilk blue cheese, red onion, remoulade

Salads

The Café Salad 19
grilled chicken breast, mixed greens, blue cheese, bacon, avocado

Farro and Arugula Salad 18
mushrooms, artichokes, feta, shaved iberico ham, tomato

Cuvée Salad 17
mixed greens, goat cheese, red grapes, spiced pecans

Caesar Salad 17
parmesan, white anchovy, olive crouton

Mains

Steak Frites 29
prime flat iron steak, french fries, soy glaze, herb butter

Ricotta Tortellini 21
choice of san marzano tomato or bolognese sauce, parmesan

Seared Atlantic Salmon 27
braised artichoke, fingerling potato, roasted onion, lobster butter

Chanler Fish and Chips 25
phyllo crust, horseradish mascarpone

Seared Ahi Tuna 26
crisp greens, potato, green beans, egg, lemon vinaigrette

Steamed Mussels 24
shallot, parsley, white wine, cream, french fries

Sides

8 each

Spaghetti Pomodoro

Mac & Cheese

Grilled Asparagus

Grilled Mushrooms

Chips and Dip

Buttered Green Beans

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness