**THE CAFÉ À LA CARTE MENU**

**STARTERS**

**LOCAL NINIGRET NECTAR OYSTERS****\*\*** - six for 22/twelve for 38 spicy seaweed mignonette, toasted sesame, pickled shallot

**JEFFERY’S GREENS** - 14 pickled shallot, shaved root vegetables, champagne vinaigrette

**SPRING CHICORY SALAD** - 16 rose hill farm apples, gorgonzola, pistachio, ginger apple dressing

**SALT ROASTED ONION SOUP** - 12 crisp shallots, apple, truffled mascarpone

**HOUSEMADE PETITE BREAD LOAF** - 9 sea salt butter & narragansett creamery angelito cheese

**KOLIKOF IMPERIAL KALUGA CAVIAR\*\*\*** - 250

30g served with alliums, egg mimosa, brioche, vodka crème fraîche

**HOUSEMADE PASTA**

**GEMELLI\*** - 32 spicy beef loin confit, fresh horseradish, red miso butter

**GARGANELLI\*** - 28 broccoli rabe, rhode island mushrooms, fresh & preserved chilis

**CHITARRA\*** - 50 north atlantic crab, george’s bank scallops, meyer lemon butter

**FUSILLI\*** - 30 confit chicken, rhode island mushrooms, asparagus, gorgonzola, hazelnuts

**MAIN COURSES THE CHANLER BURGER\*\*\*** - 26 bacon & onion marmalade, ale house cheddar, beef fat brioche, house french fries

**ATLANTIC BRONZINO \*\*** -40 braised leeks, edamame, szechuan chili bouillon

**POINT JUDITH CALAMARI COOKPOT** - 38 local clams, kurobuta pork, chilis, spicy bouillon, sourdough toast

**HALF ROASTED GREEN CIRCLE CHICKEN** - 36 roasted squash, local greens, sherry-noisette dressing

**SLOW ROASTED HERITAGE PORK** - 32 crisp belly and loin, potatoes, hazelnut, mustard greens, pecorino

**FILET MIGNON A LA PLANCHA\*\*** - 50 charred brassica vegetables, beef fat potato purée, natural beef jus

**THE CAFÉ DINNER 4 COURSE PRIX FIXE MENU**

one hundred ninety-five dollars per couple

fifty-five-dollars per person for the grand wine pairing

**FIRST COURSE**

**SALT ROASTED ONION SOUP**

crisp shallots, apple, truffled mascarpone

**CHILLED NORTH ATLANTIC CRAB SALAD** cara cara oranges, endives, passion fruit

**WARM CHICORY SALAD** pickled with earl grey, grapefruit, macadamia, vanilla

**SECOND COURSE**

**TRUFFLED PASTA\*\*\***

slow poached egg, piave vecchio cheese, pimente d’espelette

**GEORGE’S BANK SEA SCALLOPS** hazelnut, citrus, kabocha squash

**MAIN COURSE** **SLOW ROASTED BEEF TENDERLOIN\*\*** confit carrots, boucheron cheese gnocchi, cherry condiment

**ATLANTIC BRONZINO \*\*** braised leeks, edamame, szechuan chili bouillon

**Shared for Two**

served with potato puree and roasted cauliflowers

**WHOLE BLACK BASS À LA PLANCHA**

~ or ~

**BONE-IN TAJIMA WAGYU RIBEYE\*\***

one hundred twenty-dollar supplement

**BLACK PÉRIGORD TRUFFLES AVAILABLE TO ANY DISH**

**EIGHTY-FIVE DOLLARS FOR A 5 GRAM SHAVING**

**DESSERT**

**VALRHONA CHOCOLATE\*** - 16 genoise, crémeux, tangerine, almond

**LIME AND COCONUT** - 14 ginger rum genoise, granita, posset

**ASSORTMENT ARTISAN CHEESES\*\*** accompanied with seasonal fruits, condiments, breads

**three for 20 five for 28**

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

For your convenience, a 20% gratuity is added to parties of 6 or more

**BEVERAGE OFFERINGS**

**COCKTAILS**

**FRENCH 1908** - 19 sparkling wine, empress gin, lemon, sugar

**CHANLER DAIQUIRI** - 17 eclipse rum, lime juice, powdered sugar, crushed ice - just like William Chanler used to make…

**MIRACLES -** 19 casamigos blanco & mezcal, campari, carpana antica, ramazotti, large rocks

**NUTTY BEAN -** 16 van gogh vanilla vodka, chocolate liqueur, hazelnut, touch of cream, chocolate espresso bean

**NPT TROLLEY** - 18 tito’s, pampelmousse liqueur, elderflower, grapefruit, lime juice

**HIGH HORSE** - 17 maker’s mark, johnnie walker, domaine canton ginger, honey-ginger syrup

**THE SOUR ONE \*** - 18 knob creek rye, lemon, egg white

**THE CLIFF WALK \*** - 18 maker’s mark bourbon, maple honey syrup, apple-yuzu nectar, black walnut bitters

**PEAR MARTINI** - 19 grey goose pear, amaretto disaronno, pear nectar, cinnamon,   
lemon juice

**THE FIG TREE** - 18 black fig vodka, amaro dell etna, lemon juice, thyme sugar syrup, apricot nectar

**ALMOST COCKTAILS**

**EASTON REFRESHER** - 14 black currant nectar, lemon juice, thyme syrup, ginger beer, soda water

**FLORALIA** - 10 apple-yuzu juice, passion fruit purée, lime juice, hibiscus syrup

\* Contains nut or egg products

**WINES BY THE GLASS**

**Glass** **Bottle**

*Sparkling* Canella, D.O.C.G., Prosecco, Italy 13. 44.

*Chardonnay* Grgich Hills, Napa Valley 20. 81.

*Chardonnay*  Louis Jadot, Pouilly-Fuissé, Burgundy 18. 72.

*Pinot Grigio* La Rocca, Collio, Italy 13. 42.

*Sauvignon Blanc* Domaine Serge Laporte, Sancerre 16. 66.

*Sauvignon Blanc* Loveblock, Marlborough 14. 46.

*White Blend* Channing Daughters, Long Island 13. 40.

*Rosé* Château Beaulieu, Coteaux, France 15. 49.

*Rosé* Sokol Blosser, Oregon 13. 48.

*Pinot Noir* Belle Glos, Clark & Telephone, Santa Maria 20. 80.

*Merlot* Chateau Ste. Michelle, Indian Wells 13. 48.

*Bordeaux* Château Mirambeau Papin, Superieur 16. 53.

*Cabernet Sauvignon* Hall, Napa Valley 25. 105.

*Cabernet Sauvignon* Justin, Paso Robles 17. 67.

*Malbec* Catena, Mendoza 15. 52.

*IGT Blend* Allegrini, Palazzo Della Torre, Verona 14. 55.

*Zinfandel* Ridge Estates, Sonoma County 13. 50.

For a complete list of wines awarded “2021 Best of Award of Excellence” by Wine Spectator, & The Chanler Drink Menu, please inquire with your server.

**WINES BY THE BOTTLE**

**Bottle**

*Champagne* Veuve Clicquot, Yellow Label, Brut, Reims 138.

*Champagne* Billecart-Salmon Brut Reserve, Mareuil-sur-A 112.

*Champagne* Pol Roger, White Foil, Brut 120.

*Champagne* Louis Roederer, Brut 174.

*Champagne Rosé* Billecart-Salmon Brut Reserve, Mareuil-sur-Aÿ 181.

*Chardonnay* Cuvaison, Napa Valley 66.

*Chardonnay* Far Niente, Napa Valley 150.

*Chardonnay* Kistler, Les Noisetier, Sonoma Coast 123.

*Chardonnay* Sonoma-Cutrer, Sonoma Coast 48.

*Chardonnay* Louis Jadot, Chassagne-Montrachet 119.

*Sauvignon Blanc* Cakebread, Napa Valley 59.

*Sauvignon Blanc* Pascal Jolivet, Sancerre 63.

*Sauvignon Blanc* Craggy Range, Te Muna Road, Martinborough 47.

*Pinot Grigio* Bortoluzzi, Friuli-Venezia Giulia 38.

*Pinot Grigio* Santa Margherita, Valdadige 52.

*Rosé*  Château Miraval, Côtes de Provence 48.

*Rosé*  Château Peyrassol, Côtes de Provence 55.

*Pinot Noir* Erath, Estate Selection, Willamette Valley 68.

*Pinot Noir* Merry Edwards, Russian River Valley 131.

*Pinot Noir* Louis Jadot, Nuits-Saint-Georges 119.

*Cabernet Sauvignon* Cade, Howell Mountain, Napa Valley 215.

*Cabernet Sauvignon* Stag’s Leap Wine Cellars, “Artemis,” Napa Valley 165.

*Cabernet Sauvignon* Jordan, Alexander Valley, Sonoma County 121.

*Cabernet Sauvignon* Grgich Hills, Napa Valley 169.

*Zinfandel* Seghesio Family, Old Vine, Sonoma 95.

*Merlot* Duckhorn Vineyards, Napa Valley 94.

*Bordeaux* Château Siran, Margaux 95.

*Bordeaux* Château Palmer, Alter Ego, Margaux 240.

*Super Tuscan* Gaja, Ca’Marcanda Macari, Bolgheri 155.

\*03.30.22.