

SMALL PLATES & SHARED DISHES

WALRUS & CARPENTER OYSTERS

6 for 20 dozen for 36

spicy seaweed mignonette, toasted sesame, champagne pickled shallot

WARM ATLANTIC COD BRANDADE 14

citrus, piri piri condiment, herbs, onion bread

POTATO GNOCCHI 17

duck confit, brown butter, root vegetable purée

CRISP BRUSSELS SPROUTS 14

garlic caramel, chives, white balsamic vinaigrette

SPICE ROASTED CAULIFLOWER 13

pickled florets, puffed grains, applewood smoked bacon

KABOCHA SQUASH SOUP 12

alliums, bacon, crème fraîche

HOUSEMADE PETITE BREAD LOAF 7

sea salt butter & charred scallion crema

SANDWICHES

*All served on our own breads with housemade french fries
truffled french fries available for \$12 supplement*

WINTER VEGETABLE 20

charred brussels sprouts, ale house cheddar
honey crisp apple, caramelized onion bread

THE CHANLER BURGER 24

bacon & red onion marmalade, ale house cheddar blend
citrus aioli, beef fat brioche

SLOW BRAISED LAMB LEG 22

spinach, onions, taleggio, rye

FRANCHESINA 22

portuguese spiced shaved steak, housemade chorico & ham
fried egg, smoked gouda, spicy grey sail tomato sauce

Please advise your server of any
and all food-related allergies

HOUSEMADE PASTAS

CANESTRI PASTA 26

in the style of pasta fagirole with white beans, bacon
house cured ham

BUCATINI 32

scallop, jonah crab, caper, shallot, meyer lemon

GREENTOP CANESTRI 28

radish pesto, celeriac, brassicas, grana padano

MAIN COURSES

TEMPURA HADDOCK 30

crisp fried pickled vegetables, radishes, savory caper aioli

PRAWN AND CALAMARI COOKPOT 35

tuna confit, roasted garlic, chilis, spicy bouillon, toast

BRAISED APPLEWOOD SMOKED BACON 32

rhode island mushrooms, farro risotto, roasted beets

HALF ROASTED GREEN CIRCLE CHICKEN 36

marble potatoes, spiced mediterranean condiment, walnut

FILET MIGNON A LA PLANCHA 39

rhode island mushrooms, roasted shallots, creamed spinach

DESSERTS

MOCHA MOUSSE 15

winter citrus, devil's food, cocoanibs

PINENUT CITRUS CAKE 14

yuzu curd, grapefruit, olive oil sable, ricotta

VALRHONA CHOCOLATE ICE CREAM 13

chocolate peanut butter cookies, caramelized peanuts, chocolate crisps

ARTISAN CHEESE SELECTION

3 for 20 5 for 28

accompanied by seasonal fruit, condiments, breads

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

COCKTAILS

PEAR MARTINI 19

Absolut Pears Vodka, Amaretto Disaronno, pear nectar
cinnamon, lemon juice

FRENCH PEAR MARTINI 19

Absolut Pears Vodka, St. Germain elderflower liqueur
sparkling wine, sugar rim

*THE ABBEY 19

Highclere Castle Gin, green chartreuse, sugar syrup
lemon juice, egg whites

NEWPORT FASHIONED 18

Casamigos Mezcal, lemon juice, chocolate bitters,
muddled orange, cherries, demerara sugar cube

WINTER WARMTH 18

Black Fig Vodka, Amaro Dell Etna, lemon juice
thyme sugar syrup, apricot nectar

PAMPERED PALOMA 18

Olmeca Tequila, rosemary syrup, pamplemousse liqueur
lime juice, soda water

TEW'S BETTER THAN ONE 18

Thomas Tew Rum, Pimms #1, lime juice
Orgate almond syrup, maraschino cherry liqueur

*THE CLIFF WALK 18

Maker's Mark Bourbon, maple honey syrup
apple-yuzu nectar, black walnut bitters

AMERICANO 17

Campari, Antica Formula Sweet Vermouth, soda water

SOMETHING SWEET 17

Stolichnaya Raz Vodka, Godiva white chocolate, cream, white crème de cacao

**Contain nut or egg products.*

ALMOST COCKTAILS

EASTON REFRESHER 18

blackcurrant nectar, lemon juice, thyme sugar syrup, ginger beer, soda water

FLORALIA 17

apple-yuzu juice, passion fruit purée, lime juice, hibiscus syrup