

## À LA CARTE MENU

### STARTERS

#### **KOLIKOF IMPERIAL KALUGA CAVIAR\*\***

served with alliums, egg mimosa, brioche,  
vodka crème fraîche  
*two hundred fifty dollars for 30 grams*

**WALRUS & CARPENTER OYSTERS\*\*** - six for 22/twelve for 38  
apple mustard & cucumber tea mignonette

**WINTER BEETS\*** - 16  
bitter greens, ice wine vinegar, grapes, greathill blue, walnuts

**BURRATA CHEESE\*** - 18  
pear, spiced poached fig, walnut, bitter greens

**YUKON GOLD POTATO SOUP** - 15  
sweet onion cream, potato crisps, chives

**NEW ENGLAND GROWN LETTUCE SALAD** - 14  
champagne vinaigrette, croutons, pickled shallot, shaved roots

**CRISP FINGERLING POTATOES** - 18  
game bird rilette, grilling cheese, sumac, frisee

**HOUSE BAKED PETITE BREAD LOAF** - 9  
cultured butter, narragansett creamery jalapeño angelito cheese

#### **~ PÉRIGORD BLACK TRUFFLES ~**

add to any dish

*supplemental eighty dollars for 5 grams*

### HOUSEMADE PASTA

**CANESTRI** - 32  
slow cooked beef, spicy greens, parmesan, confit shallots

**CHITARRA\*** - 55  
newport lobster, truffle, meyer lemon butter

*For your convenience, a 20% gratuity is added to parties of 5 or more*

## À LA CARTE MENU

### MAIN COURSES

**BOUJEE BISON BURGER\*\*\*** - 50  
farm raised american buffalo, périgord black truffle, bric, roasted  
foraged mushroom, truffle brioche  
*~ glass of Chandon Brut sparkling wine included ~*

**ROASTED RHODE ISLAND MUSHROOMS\*** - 32  
toasted quinoa, hazelnut, slow poached farm egg, fresh greens

**WHOLE ROASTED CAULIFLOWER\*** - 28  
caper, citrus, almond, spiced pepper butter

**CITRUS CURED SMOKED SALMON** - 26  
cucumber, smoked roe, satsuma crème fraîche, grain toast

**CROQUE MADAME\*** - 22  
ham, farm fresh egg, grain mustard cheese fonduta

**THE CHANLER BURGER\*\*\*** - 28  
bacon & onion marmalade, ale house cheddar, brioche

**SEAFOOD COOKPOT\*\*\*** - 42  
north atlantic whitefish, calamari, clams, mussels, lobster,  
spicy eastern broth

**BEEF TENDERLOIN** 7oz \*\* - 60  
warmed chicory salad, sunflower crumble, pecorino

#### **~ FOR TWO ~**

**DRY-AGED TAJIMA WAGYU TOMAHAWK 40oz \*\*\*** - 190  
roasted potatoes, glazed vegetable, natural jus

### DESSERT

**VALRHONA CHOCOLATE VARIATIONS\*** - 16  
espresso, amaretto, caramelized marcona almonds

**HONEY CITRUS CAKE\*** - 14  
served warm with ginger and meyer lemon ice cream

**ASSORTED ARTISAN CHEESES\*\*** - three for 25 / five for 35  
accompanied with seasonal fruits, condiments

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

*\* Contains nut or egg products*

## FOUR COURSE PRIX FIXE MENU

*ninety-five dollars / entire table must participate*

### OPTIONAL WINE PAIRING

*fifty dollars for a wine pairing*

*~ or ~*

*seventy five dollars for a select pairing*

### STARTERS

**CITRUS CURED SMOKED SALMON\*\***  
cucumber, smoked roe, satsuma crème fraîche

**VENISON CARPACCIO\*\***  
pomegranate, peppered yogurt, pickled persimmon

**ROASTED OYSTERS\*\***  
sweet onion cream, potato, caviar

### SECONDS

#### SCALLOPS\*

calabrian butter sauce, kohlrabi, sea beans

**HOUSEMADE CHITTARA PASTA\***  
newport lobster, truffle, meyer lemon butter

**TRADITIONAL TERRINE EN CROÛTE**  
roasted onion butter, shaved root vegetables, house mustard

### MAIN COURSES

**SMOKED DRY-AGED DUCK\*\***  
caramelized brussels sprouts, bourbon aged maple, celeriac

**ROASTED RHODE ISLAND MUSHROOMS\***  
toasted quinoa, hazelnut, slow poached farm egg, fresh greens

**SMOKED APPLEWOOD BACON\*\***  
frascатели, winter bean & sausage ragout, broccoli rabe

### DESSERTS

**HONEY CITRUS CAKE\***  
served warm with ginger and meyer lemon ice cream

**VALRHONA CHOCOLATE VARIATIONS\***  
espresso, amaretto, caramelized marcona almonds

## COCKTAILS

### **FRENCH 1908** - 19

sparkling wine, empress gin, lemon, sugar

### **THE GOOD DOCTOR** - 16

house blend of amaro nonino, angostura, lime juice, orgeat

### **NEW SITUATION** - 18

casamigos reposado tequila, pama, lime, hibiscus, tuaca

### **NPT TROLLEY** - 18

tito's, pampelmousse liqueur, elderflower, grapefruit, lime juice

### **BEE EASY** - 18

bar hill tomcat gin, lemon, ginger, honey

### **FIG TREE** - 17

black fig vodka, lemon, apricot, amaro dell'etna, thyme

### **\*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

*\*Contains nut or egg products. May be food allergy sensitive.*

## ALMOST COCKTAILS

### **LOOKING UP** - 8

sparkling cider, pomegranate, lemon

### **FLORALIA** - 10

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

## DESSERT COCKTAILS

### **THE CHANLER IRISH COFFEE** - 18

espresso, whiskey, steamed irish cream, fresh whipped cream

### **ESPRESSO MARTINI** - 20

kevin's killer recipe

### **NUTTY BEAN\*** - 16

vanilla vodka, hazelnut, cream, chocolate liqueur, espresso bean

## WINES BY THE GLASS

		<b>Glass</b>	<b>Bottle</b>
<i>Sparkling</i>	Canella, D.O.C.G., Prosecco, Italy	13.	44.
<i>Champagne</i>	Moët & Chandon, Impérial, Brut, France	32.	136.
<i>Sparkling Rosé</i>	Gruet Sparkling Rosé, New Mexico	16.	77.
<i>Chardonnay</i>	Grgich Hills, Napa Valley	20.	81.
<i>Chardonnay</i>	Husch Vineyards, Mendocino	15.	60.
<i>Chardonnay</i>	Chat. Vitallis, Pouilly-Fuissé, Burgundy	19.	72.
<i>Pinot Grigio</i>	La Rocca, Collio, Italy	13.	42.
<i>Sauvignon Blanc</i>	Lucien Crochet, Sancerre	19.	68.
<i>Sauvignon Blanc</i>	Matanzas Creek, Sonoma County	14.	47.
<i>Rosé</i>	Le Caprice de Clementine, Provence	16.	56.
<i>Pinot Noir</i>	Belle Glos, Clark & Telephone, St. Maria	20.	80.
<i>Merlot</i>	Matanzas Creek Merlot, Washington	16.	65.
<i>Bordeaux</i>	Les Cadrans de Lessegue Grand Cru	19.	68.
<i>Cabernet Sauv.</i>	Hall, Napa Valley	25.	105.
<i>Cabernet Sauv.</i>	Justin, Paso Robles	17.	67.
<i>Malbec</i>	Catena, Mendoza	15.	52.
<i>Italian Blend</i>	Allegrini, Palazzo Della Torre, Verona	14.	55.

For a complete list of wines awarded "2022 Best of Award of Excellence" by Wine Spectator, & The Chanler Drink Menu, please inquire with your server.

