

## 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 24/twelve for 40  
muscat grapes & rosé tea mignonette

**BURRATA CHEESE\*** - 20  
mizuna, baby onion, asparagus, espelette-honey dressing, grain toast

**SWEET SPRING ONION SOUP** - 15  
green almonds, spiced meyer lemon yogurt, chives

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

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

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

### HOUSEMADE PASTA

**CANESTRI\*** - 32  
mushrooms, spring peas, boucheron cheese, spicy chilis

**CHITARRA\*** - 55  
roasted softshell crabs, caper, meyer lemon butter

**GARGANELLE\*** - 36  
confit beef, green garlic, arugula, sunflower

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

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

\* Contains nut or egg products

### MAIN COURSES

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

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

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

**CHILLED NEWPORT LOBSTER SALAD\*** - 56  
gem lettuces, cucumber, marcona almond, green & red strawberry,  
avocado citrus emulsion

**NORTH ATLANTIC COD LOIN** - 36  
fennel, spring legumes, mussels, confit potatoes

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

**BEEF TENDERLOIN 7oz \*\*** - 48  
charred chicories, sunflower crumb, pecorino

**SLOW ROASTED GREEN CIRCLE HALF CHICKEN** - 42  
artichokes, confit potato, onion, mustard cheese fonduta

### ~ FOR TWO ~

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

**WHOLE FISH A LA PLANCHA \*\*\*** - 85  
roasted potatoes, glazed vegetable, meyer lemon butter

### DESSERT

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

**LEMON POPPYSEED POUND CAKE\*** - 14  
strawberry, crème fraîche, honeycomb, rhubarb sorbet

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

## FOUR COURSE PRIX FIXE MENU

*one hundred 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\*\***  
beets, greathill blue cheese, charred grapes

**SPRING RABBIT TERRINE**  
housemade mustard, pistachio, root vegetable

### SECONDS

**SCALLOPS\***  
shaved asparagus, rhubarb confit

**HOUSEMADE CHITTARA PASTA\***  
roasted softshell crabs, caper, meyer lemon butter

**BRAISED APPLEWOOD SMOKED BACON**  
roasted onion butter, shaved root vegetables, house mustard

### MAIN COURSES

**SLOW ROASTED RABBIT BALLOTINE\*\***  
confit potato, onion, heirloom carrots

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

**DON HOPKINS LAMB LOIN\*\***  
spiced yogurt, green almond, black rice, spinach

### DESSERTS

**LEMON POPPYSEED POUND CAKE\***  
strawberry, crème fraîche, honeycomb, rhubarb sorbet

**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

### **ABITA ROOT BEER** – 5

herbs, vanilla, yucca, cane sugar

## DESSERT COCKTAILS

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

whiskey, 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>Champagne</i>	Moet & Chandon, Impérial, Brut, France	32.	136.
<i>Sparkling</i>	Crawford, Prosecco D.O.C., Italy	13.	48.
<i>Sparkling Rosé</i>	Gruet Sparkling Rosé, New Mexico	16.	77.
<i>Chardonnay</i>	Rombauer, 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>	Colterenzio, Alto Adige, Italy	13.	42.
<i>Sauvignon Blanc</i>	Lucien Crochet, Sancerre	19.	68.
<i>Sauvignon Blanc</i>	Markham Vineyards, Napa County	14.	47.
<i>Rosé</i>	AIX, Coteaux d'Aix-en-Provence	16.	56.
<i>Pinot Noir</i>	Belle Glos, Clark & Telephone, St. Maria	20.	80.
<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.

