

THE CAFÉ À LA CARTE MENU

STARTERS

KOLIKOF IMPERIAL KALUGA CAVIAR*** 30 grams- 250
served with alliums, egg mimosa, brioche, vodka crème fraîche

WALRUS & CARPENTER OYSTERS** - six for 22/twelve for 38
spicy seaweed mignonette, toasted sesame, pickled shallot

WINTER GREENS - 16
warmed chicories, sunflower crumble, pecorino

NEW ENGLAND GROWN GREEN SALAD - 14
pickled shallots, shaved root vegetables, champagne vinaigrette

CRISP NEW POTATOES - 16
housemade sausage, scallion, taleggio cheese fonduta

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

MAIN COURSES

CHARRED WARD'S BERRY FARM BROCCOLI* - 30
olive, almond, spiced pepper butter

WHOLE ROASTED CAULIFLOWER - 28
capers, meyer lemon, pickled brassicas

GARGANELLE* - 32 slow-cooked beef, broccoli rabe, confit shallots

PAN ROASTED HALIBUT** - 36
braised leeks, edamame, szechuan chili bouillon

THE CHANLER BURGER*** - 26
bacon & onion marmalade, ale house cheddar, brioche
house-made french fries

BEEF TENDERLOIN** - 7oz - 60
roasted & pickled brassicas, olives, harissa

BONE-IN TAJIMA WAGYU RIBEYE** - 40oz – 190
bone-in tomahawk steak, roasted potatoes, and garden vegetables

DESSERTS

VALRHONA CHOCOLATE VARIATIONS* - 16
flourless cake, caramel, almond, crisp quinoa

ROSEHILL HEIRLOOM APPLE CROSTATA - 14
warm with cranberries and cognac ice cream

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

FOUR-COURSE PRIX FIXE MENU

98 dollars per guest / entire table must participate

STARTERS

WALRUS & CARPENTER OYSTERS**
lemon, cucumber mignonette

WINTER SQUASH SOUP*
mascarpone, cognac, brown butter

BURRATA CHEESE*
truffled pumpkin butter, grain bread, spiced pepitas

SECONDS

SCALLOPS*

calabrian butter sauce, kohlrabi, sea beans

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

ROASTED RHODE ISLAND MUSHROOMS*
toasted quinoa, caramelized hazelnut, slow-poached egg

MAIN COURSES

RHODE ISLAND FLUKE**
shaved root vegetable salad, maitake, aromatic bouillon

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

VEAL OSSO BUCCO**
frascатели, winter bean & sausage ragout, broccoli rabe

DRY-AGED TAJIMA WAGYU TOMAHAWK STEAK – 40 oz**
roasted potatoes, glazed vegetables, natural jus
supplemental charge of 100 dollars per guest

DESSERTS

WINTER CITRUS*

pomegranate, pistachio, olive oil cake

VALRHONA CHOCOLATE VARIATIONS*
flourless cake, caramel, almond, crisp quinoa

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

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* Contains nut or egg products

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

12.26.2022

BEVERAGE OFFERINGS

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

WINES BY THE GLASS

		Glass	Bottle
<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>	Louis Jadot, 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>Riesling</i>	Chat. Ste. Michelle, Columbia Valley	11.	36.
<i>Rosé</i>	Le Caprice de Clementine, Provence	16.	56.
<i>Pinot Noir</i>	Belle Glos, Clark & Telephone, Santa Maria	20.	80.
<i>Merlot</i>	Barnard-Griffin, Washington	16.	65.
<i>Bordeaux</i>	Les Cadrans de Lessegue Grand Cru	19.	68.
<i>Cabernet Sauvignon</i>	Hall, Napa Valley	25.	105.
<i>Cabernet Sauvignon</i>	Justin, Paso Robles	17.	67.
<i>Malbec</i>	Catena, Mendoza	15.	52.
<i>Italian Blend</i>	Allegrini, Palazzo Della Torre, Verona	14.	55.

WINES BY THE BOTTLE

		Bottle
<i>Champagne Rosé</i>	Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ 175.	
<i>Champagne</i>	Veuve Clicquot, Brut, Reims	138.
<i>Champagne</i>	Pol Roger, Réserve, Brut	120.
<i>Champagne</i>	Louis Roederer, Brut	174.
<i>Sparkling</i>	Schramsberg Blanc de Blanc	94.
<i>Chardonnay</i>	Ramey, Ritchie Vineyard, Russian River Valley	139.
<i>Chardonnay</i>	Carte Blanche, Sonoma Coast	123.
<i>Chardonnay</i>	Domaine L'Enclos Premier Cru, Chablis	79.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	86.
<i>Pinot Grigio</i>	J Vineyards, California	35.
<i>Pinot Grigio</i>	Santa Margherita, Valdadige	52.
<i>Rosé</i>	Daou, Paso Robles	42.
<i>Pinot Noir</i>	Etude, Grace Benoist Ranch, Carneros	95.
<i>Pinot Noir</i>	Louis Jadot, Nuits-Saint-Georges	119.
<i>Cabernet Sauvignon</i>	Darioush, Signature Series, Napa Valley	235.
<i>Cabernet Sauvignon</i>	Jordan, Alexander Valley, Sonoma County	121.
<i>Zinfandel</i>	Seghesio Family, Old Vine, Sonoma	95.
<i>Merlot</i>	Duckhorn Vineyards, Napa Valley	94.
<i>Bordeaux</i>	Château de Pez, Cru Bourgeois, St. Estephe	125.
<i>Super Tuscan</i>	Ornellaia, Bolgheri Superiore, Toscana	530.

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.



12.26.2022