

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 24/twelve for 40
muscat grapes & rose 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 root vegetables

CRISP FINGERLING POTATOES - 18

game bird rilette, grilling cheese, sumac, frisee

HOUSE BAKED PETITE BREAD LOAF - 9

cultured butter, narragansett creamery jalapeño angelito cheese

TWO COURSE PRIX FIXE

fifty-five dollars for your choice of two courses

inclusive of a select beverage

BEVERAGE SELECTIONS FOR TWO COURSE PRIX FIXE MENU

White Wine

Matanzas Creek – *Sauvignon Blanc*
Campore Enta Bianco – *White Italian Blend*
Camaleao – *Alvarinho*

Red Wine

Palazzo Della Torre – *IGT Red Blend*
Catena Vista Flores – *Malbec*
Elouan – *Pinot Noir*

Beer

Whalers Rise Pale Ale
Heineken Lager

**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 5 or more

MAIN COURSES

ROASTED RHODE ISLAND MUSHROOMS* - 32

toasted quinoa, hazelnut, slow poached farm egg, fresh greens

CITRUS CURED SMOKED SALMON - 26

cucumber, smoked roe, satsuma crème fraîche, grain toast

CROQUE MADAME* - 22

ham, farm fresh egg, grain mustard cheese fonduta

CHILLED NEWPORT LOBSTER SALAD* - 56

gem lettuces, cucumber, marcona almond, green & red strawberry,
avocado citrus emulsion

NORTH ATLANTIC COD LOIN - 36

fennel, mussels, confit potatoes

THE CHANLER BURGER*** - 28

bacon & onion marmalade, ale house cheddar, brioche

SEAFOOD COOKPOT* - 42

(ten-dollar supplemental charge for the 2-course prix fixe menu)
north atlantic whitefish, calamari, clams, mussels, spicy eastern broth

SLOW ROASTED GREEN CIRCLE HALF CHICKEN - 42

artichokes, confit potato, onion, mustard-cheese fonduta

BEEF TENDERLOIN 7oz *** - 48

(fifteen-dollar supplemental charge for the 2-course prix fixe menu)
charred chicories, sunflower crumb, pecorino

HOUSEMADE PASTA

CANESTRI* - 32

mushrooms, spring peas, boucheron cheese, spicy chilis

GARGANELLE* - 36

confit beef, green garlic, arugula, sunflower

CHITARRA* - 55

(twenty five-dollar supplemental charge for the 2-course prix fixe menu)
rhode island blue crab, truffle, 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

5.22.2023

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, vanilla

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

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>	Rombauer, Napa Valley	22.	85.
<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	23.	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>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.



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 Noirs	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>	Ridge, Three Valleys, Sonoma	50.
<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.