

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

NEW ENGLAND AUTUMN SQUASH SOUP* - 14
cognac, mascarpone, brown butter croutons

WINTER GREENS - 16
warmed chicories, sunflower crumble, pecorino

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

NARRAGANSETT CREAMERY BURRATA TOAST* - 18
truffled pumpkin butter, pepitas, grain bread

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

SCALLOPS** - 26
kohlrabi, samphire, calabrian lemon butter

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

MAIN COURSES

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

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

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

CHILLED NEWPORT LOBSTER SALAD - 55
(thirty five-dollar supplemental charge for the 2-course prix fixe menu)
gem lettuce, applewood bacon, peppers, rose vinaigrette

PAN ROASTED RED SNAPPER - 36
braised leeks, edamame, szechuan chili bouillon

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

BRAISED APPLEWOOD SMOKED PORK BELLY - 35
sesame-yuzu glaze, confreda farm corn, bitter greens

BEEF TENDERLOIN 7oz *** - 60
(thirty five-dollar supplemental charge for the 2-course prix fixe menu)
roasted & pickled brassicas, olives, harissa

HOUSEMADE PASTA

GARGANELLE* - 30
Don Hopkins smoked and braised lamb, chestnut, cranberry, miso

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

CHITARRA* - 55
(thirty five-dollar supplemental charge for the 2-course prix fixe menu)
George's bank scallops, lobster, truffle, meyer lemon

DESSERT

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

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

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

TWO COURSE PRIX FIXE

fifty-five dollars for your choice of two courses
inclusive of a select beverage

BEER AND WINE INCLUDED WITH TWO COURSE PRIX FIXE MENU

White Wine

Matanzas Creek – *Sauvignon Blanc*
Camaleao – *Alvarinho*

Red Wine

Palazzo Della Torre – *IGT Red Blend*
Bernard-Griffin – *Merlot*
Domaine Billard – *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

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.

