

THE CAFÉ À LA CARTE MENU

STARTERS

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

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

BURRATA TOAST* - 18
cashew, truffled pea condiment, grain bread

HOUSEMADE PETITE BREAD LOAF - 9
sea salt butter & narragansett creamery angelito cheese

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

***** AUSTRALIAN BLACK TRUFFLES *****
add to any dish – eighty-five dollars per 5 grams

HOUSEMADE PASTA

RIGATONI* - 32
spicy beef loin confit, peppers, heirloom tomatoes, eggplant

FUSILLI* - 30
confit chicken, rhode island mushrooms, asparagus,
gorgonzola, hazelnuts

**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

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

CHILLED NEWPORT LOBSTER SALAD ** - 55
gem lettuce, applewood bacon, peppers, rose vinaigrette

ATLANTIC BRANZINO ** - 40
braised leeks, edamame, szechuan chili bouillon

HALF ROASTED GREEN CIRCLE CHICKEN - 42
summer beans, baby romaine salad, confit shallot,
truffle vinaigrette

FILET MIGNON A LA PLANCHA** - 52
brown butter roasted carrots, beef fat potato purée,
natural beef jus

SHARE FOR TWO

served with roasted potatoes and summer vegetables

WHOLE BLACK BASS À LA PLANCHA – 85
whole black sea bass deboned and fileted

~ or ~

BONE-IN TAJIMA WAGYU RIBEYE** - 190
40 ounce bone-in tomahawk steak

DESSERT

VALRHONA CHOCOLATE* - 16
earl grey mousse, chocolate ganache, milk chocolate mousse,
almond orange sponge

PISTACHIO CAKE* - 14
strawberry, basil, meyer lemon

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

BEVERAGE OFFERINGS

COCKTAILS

FRENCH 1908 - 19
sparkling wine, empress gin, lemon, sugar

CHANLER DAIQUIRI - 17
eclipse rum, lime juice, powdered sugar, crushed ice - just like
William Chanler used to make...

MIRACLES - 19
casamigos blanco & mezcal, campari, carpana antica,
sirene americano, large rocks

NUTTY BEAN - 16
van gogh vanilla vodka, chocolate liqueur, hazelnut, touch of cream,
chocolate espresso bean

NPT TROLLEY - 18
tito's, pampelmousse liqueur, elderflower, grapefruit, lime juice

THE SOUR ONE * - 18
knob creek rye, lemon, egg white

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 juice

THE FIG TREE - 18
black fig vodka, amaro dell etna, lemon juice, thyme sugar syrup,
apricot nectar

ALMOST COCKTAILS

EASTON REFRESHER - 14
black currant nectar, lemon juice, thyme syrup, ginger beer,
soda water

FLORALIA - 10
apple-yuzu juice, passion fruit purée, lime juice, hibiscus syrup

* Contains nut or egg products

WINES BY THE GLASS

		Glass	Bottle
<i>Sparkling</i>	Canella, D.O.C.G., Prosecco, Italy	13.	44.
<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	18.	72.
<i>Pinot Grigio</i>	La Rocca, Collio, Italy	13.	44.
<i>Sauvignon Blanc</i>	Domaine Serge Laporte, Sancerre	16.	66.
<i>Sauvignon Blanc</i>	Craggy Range, Martinborough	14.	47.
<i>White Blend</i>	Channing Daughters, Long Island	13.	40.
<i>Rosé</i>	Château Beaulieu, Coteaux, France	15.	49.
<i>Rosé</i>	Sokol Blosser, Oregon	13.	48.
<i>Pinot Noir</i>	Belle Glos, Clark & Telephone, Santa Maria	20.	80.
<i>Merlot</i>	Chateau Ste. Michelle, Indian Wells	16.	65.
<i>Bordeaux</i>	Les Cadrans de Lessegue Grand Cru	17.	67.
<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>IGT Blend</i>	Allegrini, Palazzo Della Torre, Verona	14.	55.
<i>Barbera d'Asti</i>	Renato Ratti, Piedmont	14.	56.

For a complete list of wines awarded “2021 Best of Award of Excellence” by Wine Spectator, & The Chanler Drink Menu, please inquire with your server.

WINES BY THE BOTTLE

		Bottle
<i>Champagne</i>	Veuve Clicquot, Yellow Label, Brut, Reims	138.
<i>Champagne Rosé</i>	Billecart-Salmon Brut Reserve, Mareuil-sur-Aÿ	181.
<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>	Cuvaison, Napa Valley	66.
<i>Chardonnay</i>	Far Niente, Napa Valley	149.
<i>Chardonnay</i>	Kistler, Les Noisetier, Sonoma Coast	123.
<i>Chardonnay</i>	Sonoma-Cutrer, Sonoma Coast	48.
<i>Chardonnay</i>	Louis Jadot, Chassagne-Montrachet	119.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	59.
<i>Sauvignon Blanc</i>	Pascal Jolivet, Sancerre	63.
<i>Pinot Grigio</i>	Bortoluzzi, Friuli-Venezia Giulia	38.
<i>Pinot Grigio</i>	Santa Margherita, Valdadige	52.
<i>Rosé</i>	Château Miraval, Côtes de Provence	48.
<i>Rosé</i>	Château Peyrassol, Côtes de Provence	55.
<i>Pinot Noir</i>	Etude, Grace Benoist Ranch, Carneros	95.
<i>Pinot Noir</i>	Merry Edwards, Russian River Valley	131.
<i>Pinot Noir</i>	Louis Jadot, Nuits-Saint-Georges	119.
<i>Cabernet Sauvignon</i>	Cade, Howell Mountain, Napa Valley	215.
<i>Cabernet Sauvignon</i>	Darioush, Signature Series, Napa Valley	235.
<i>Cabernet Sauvignon</i>	Jordan, Alexander Valley, Sonoma County	121.
<i>Cabernet Sauvignon</i>	Grgich Hills, Napa Valley	169.
<i>Zinfandel</i>	Seghesio Family, Old Vine, Sonoma	95.
<i>Merlot</i>	Duckhorn Vineyards, Napa Valley	94.
<i>Bordeaux</i>	Château Siran, Margaux	95.
<i>Bordeaux</i>	Château Palmer, Alter Ego, Margaux	240.
<i>Super Tuscan</i>	Gaja, Ca'Marcanda Macari, Bolgheri	155.