

## 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

**ROSEHILL HEIRLOOM TOMATOES\*** - 18  
cremont goat cheese, avocado, pistachios, nasturtium vinaigrette

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

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

**BLOCK ISLAND SOUND TUNA CRUDO \*\*** - 20  
summer melon, charred stone fruits, toasted sunflower seeds

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

### MAIN COURSES

**CHARRED BROCCOLI** - 30  
pickled cauliflower, olives, spiced pepper butter

**ROSEHILL HEIRLOOM SUMMER SQUASHES** - 28  
jeffrey's greens, calabrian chili, roasted mushroom,  
young parmesan cheese

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

**PAN ROASTED NORTH ATLANTIC COD FISH \*\*** - 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  
roasted & pickled brassicas, olives, harissa

**PAINTED HILLS NATURAL BONE-IN RIBEYE 30oz \*\*\*** - 95  
roasted squash, rhode island mushrooms, piave vecchio fonduta

### HOUSEMADE PASTA

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

**CHITARRA\*** - 55  
george's bank scallops, truffle, meyer lemon

### \*\*\* AUSTRALIAN BLACK TRUFFLES \*\*\*

5 grams added to any dish – 85 dollars

### SHARE FOR TWO

served with roasted potatoes and garden vegetables

**WHOLE BLACK BASS À LA PLANCHA – 85**

whole black sea bass deboned and fileted

~ or ~

**BONE-IN TAJIMA WAGYU RIBEYE\*\*** - 190

forty ounce bone-in tomahawk steak

### DESSERT

**VALRHONA CHOCOLATE VARIATIONS\*** - 16  
raspberry, hazelnut, semifreddo, cake crumb

**NEW ENGLAND BLUEBERRIES** - 14  
limoncello, puff pastry crisps, crème fraîche mousse

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

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

\* Contains nut or egg products

## BEVERAGE OFFERINGS

### COCKTAILS

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

**ARGENTINE SPRITZER**- 17  
chandon garden spritz, elder flower, sparkling water

**ISLAND TO ISLAND**- 16  
thomas tew rum, velvet falernum, orgeat, pineapple, lime

**CURRENT SITUATION**- 17  
casamigos blanco tequila, triple sec, black currant, lime, soda water

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

**CITRUSEA**- 18  
ketel citron vodka, orange blossom, curaçao blanco, citrus

**BEE EASY**- 18  
bar hill tomcat gin, lemon, ginger, honey

**WHISKEY WHILE YOU WAIT**- 16  
whiskey, lemon, mint syrup, crushed ice

**\*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

**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

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

8.25.2022

## 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.	110.
<i>Sparkling Rosé</i>	Gruet, New Mexico	16.	59.
<i>Chardonnay</i>	Grgich Hills, Napa Valley	20.	81.
<i>Chardonnay</i>	Husch Vineyards, Mendocino	15.	60.
<i>Chardonnay</i>	Albert Bichot, Pouilly-Fuissé, Burgundy	19.	72.
<i>Pinot Grigio</i>	La Rocca, Collio, Italy	13.	42.
<i>Sauvignon Blanc</i>	Domaine de Nozay, Sancerre	19.	68.
<i>Sauvignon Blanc</i>	Craggy Range, Martinborough	14.	47.
<i>Riesling</i>	Chat. Ste. Michelle, Columbia Valley	11.	36.
<i>White Blend</i>	Pine Ridge, Chenin Blanc/Viognier	14.	48.
<i>Rosé</i>	Le Caprice de Clementine, Provence	16.	56.
<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	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>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 “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 Blanc	94.
<i>Chardonnay</i>	Ramey, Ritchie Vineyard, Russian River Valley	139.
<i>Chardonnay</i>	Far Niente, Napa Valley	149.
<i>Chardonnay</i>	Carte Blanche, Sonoma Coast	123.
<i>Chardonnay</i>	Sanford, Santa Rita Hills, Santa Barbara County	67.
<i>Chardonnay</i>	Domaine L'Enclos Premier Cru, Chablis	79.
<i>Sauvignon Blanc</i>	Cakebread, Napa Valley	59.
<i>Pinot Grigio</i>	Bortoluzzi, Friuli-Venezia Giulia	38.
<i>Pinot Grigio</i>	Santa Margherita, Valdadige	52.
<i>Rosé</i>	Daou, Paso Robles	42.
<i>Rosé</i>	Château Peyrassol, Côtes de Provence	55.
<i>Pinot Noir</i>	Etude, Grace Benoist Ranch, Carneros	95.
<i>Pinot Noir</i>	Penner-Ash, Willamette	88.
<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 Siran, Margaux	95.
<i>Bordeaux</i>	Château de Pez, Cru Bourgeois, St. Estephe	125.
<i>Super Tuscan</i>	Gaja, Ca'Marcanda Macari, Bolgheri	155.

**8.25.2022**