



From the Farms of New England

- Cheese Sampler** 9.95
Great Hills Blue, Aged New England Farmhouse Cheddar, New England Soft Goat's Milk Cheese served with a selection of our own fruit preserves and French bread
- Charcuterie** 12.95
Selections from Daniele Prosciutto of Pascoag, Rhode Island Prosciutto, Capocollo, and Sopressata, served with fig puree, parmesan-reggiano cheese and warm ciabatta bread
- Rhode Island Oyster Sampler** 2.50each
harvested fresh from our local waters; served raw on the half shell or lightly smoked with mignonette sauce
- Crispy Fried Point Judith Calamari** 7.95
tossed with peppers, calamata olives, sundried tomatoes and balsamic vinaigrette
- Tomato and House Mozzarella Salad** 7.95
vine ripened tomatoes, tossed with house mozzarella and arugula, drizzled with balsamic syrup and extra virgin olive oil
- Rhode Island Lobster Chowder** 5.95
tender Rhode Island lobster balanced with sweet onions, celery and herbs, then finished with potatoes and cream