

1854

M E N U

Appetizers

Sakonnet Point Clam Chowder, Herb Biscuit \$6

Italian Cured Meats & Formaggio With Vegetable Antipasti \$9

Swiss Fondue To Share - Grissini, Gherkins, Olives & Crusty Bread \$8

A Selection Of European Olives With Grilled Flatbread & Olive Oil \$7

Maine "Blue" Mussels, Herbs, Garlic, Butter & White Wine, Spicy Aioli, Hand Cut Fries \$12

Marcona Almonds, Lightly Toasted With Sea Salt \$6

Salads

Traditional Caesar Salad, Shaved Parmesan, Grilled Tuscan Cheesy Bread \$8

Old Stone Orchard Seasonal Greens, Tiny Tomatoes, Fresh Herbs & Citrus Vinaigrette \$6

Arugula, Red Onion Pickles, Beets, Shaved Pecorino Romano, Balsamic Vinaigrette \$8

Entrées

Maine Halibut Fish & Chips, Hand Cut Fries, Creole Remoulade & Grilled Lemon \$16

Hand Cut Tagliatelle, Roasted Eggplant Meatballs, Toasted Garlic, Basil & Allen Farms Vegetables \$15

Slow Roasted Hill Farm Pork Guanciale, Stone House Macaroni & Cheese, Maple Infused Apples \$16

Beef Brisket Burger, "Snow White" Goats Milk Cheddar & Traditional Garnishes, Hand Cut Fries \$11

"Brick Pressed" Club Panini, Roast Turkey, Parma Ham, Sugar Cured Bacon & Swiss Cheese \$12

White Shrimp, Lobster & Porcini Risotto, Sage Brown Butter, Zucchini "Noodles" \$28

Hudson Valley Duckling, Creamy Polenta, Greens, Tuscan Honey, Grainy Mustard, Balsamic \$23

Run Dog Run Farms Chicken Pot Pie - Beanhouse Farms Vegetables, Vermouth, Simple Greens \$13

Wood Roasted Treaty Rock Farms Beef, Parmesan Tortellini, Cured Tomatoes, Pancetta & Peas \$19

Wolf's Neck Farms Tuscan T-Bone, Crispy Oysters, Lemon Aioli, Baby Spinach, Toasted Garlic \$31

Scottish Salmon, Hand Cured Bacon & Potato Johnny Cake, Garlic Greens, Clam Vinaigrette \$24

Desserts

Platter Of Hand Crafted Fudge For The Table \$7

Birch Beer Float, Vanilla Gelato, Little Cookies \$6

Young's Family Farm Summer Fruit Cobbler, Pistachio Gelato \$8

Chocolate Caramel Pot De Creme, Bailey's Cream, Caramel Popcorn \$8

Ice Cream & Sorbet Selection, Hazelnut Biscotti \$6

*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.
Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.*

