



# Wednesday, November 22<sup>nd</sup> 2017

## Dinner Specials

### Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Iberico Chorizo 26  
Champlain Triple Creme, Moses Sleeper, Raw Cow's Milk Cheddar, Tuscan Sheep  
Buzzard's Bay I.P.A. Cheddar & Baily Hazen Blue w/ Maple-Butter & Cocoa Dusted Almonds
- ~Uni Sushi 14  
3 Pieces Gunkan w/ Shiso & Aged Shoyu
- ~85 Main Fish Tacos w/ Habanero & Cucumber Salsa 13  
Lightly Fried Haddock, Arugula & Cilantro Sour Cream w/ Soft Corn Tortillas
- ~Spicy Salmon Crunch w/ House Eel Sauce 13  
Faroe Island Salmon & Avocado Inside w/ Masago, Spicy Mayo & Tempura Flake outside
- ~Narragansett Clam Fritters 8  
6 Fritters w/ House Tartar

### Entrées

- ~Pan Seared Faroe Island Salmon w/ Maple Bourbon Glaze 30  
Roasted Oyster Mushroom Farro Risotto & Sautéed Baby Bok Choy
- ~Root Beer Braised Short Ribs w/ Gremolata & Pomegranate Reduction 28  
Roasted Garlic Whipped Yukon Gold Potatoes & Grilled Asparagus
- ~Choice Beef Bourguignon w/ Grilled Bread 26  
Savory Red Wine Braise, Creminis, Pearl Onions & Roasted Garlic Whipped Yukons
- ~Confit Duck & Apple-Wood Bacon Cassoulet w/ Bread Crumbs 26  
Classic French Dish w/ White Beans, Shallots, Cremini Mushrooms & Grilled Bread
- ~Little Neck Clam & Chorizo w/ Angel Hair 22  
Narragansett Clams, Vine Ripe Tomatoes w/ Baby Spinach & Fresh Herbs
- ~Sweet Potato Battered Fish & Chips w/ House Tartar 22  
Lightly Fried Haddock w Hand Cut Fries & House Slaw

### Oyster Selection

- Shiny Sea ~ P.E.I., Canada ~ 3.00/each  
Lucky Lime ~ P.E.I., Canada ~ 3.00/each  
Pickle Point ~ P.E.I., Canada ~ 3.00/each  
Canada Cup ~ P.E.I., Canada ~ 3.00/each

### Featured Wines

- ~ Glass Mountain Cabernet Sauvignon ~ ~ Cambria Estate Benchbreak Chardonnay ~  
Chile (2014) California (2015)  
8 / 28 8 / 28

### Drink Special

- ~ Midnight Mule ~  
Basil Hayden Dark Rye Bourbon, Local Ginger Beer, Bitters & Fresh Orange