



Monday, October 16th 2017

Dinner Specials

Starters

- ~**Farmstead Cheese Plate** w/ Toasted Crostini, Maple-Butter & Cocoa Dusted Almonds **24**
White Angelique, Truffle Cheddar, Buzzard's Bay I.P.A. Cheddar, Tuscan Sheep
Great Hill Blue & Country Style Pork Pate
- ~**Lobster Maki** w/ Wasabi Mayo **15**
Lobster & Fresh Basil Inside w/ Masago Outside
- ~**Bluefin Unagi Maki** w/ Wasabi Mayo & House Unagi Sauce **14**
Bluefin Tuna, Shiso & Cucumber inside w/ Eel & Avocado outside
- ~**Pork Carnitas Tacos** w/ Chimichurri & Cilantro Sour Cream **14**
Confit Pork Shoulder, Fresh Avocado, Baby Arugula & Soft Corn Tortillas
- ~**Fish Tacos** w/ Apple-Melon Salsa **13**
Lightly Fried Haddock, Arugula & Cilantro Sour Cream w/ Soft Corn Tortillas
- ~**Striped Bass Crudo** **12**
Lapsley Orchard's Pears, Yuzu Dressing, Baby Arugula & Sliced Avocado
- ~**Native Apple Fritters** w/ Cider Aioli **8**
Lapsley Orchard Apples, Warm Spices & Angry Orchard Hard Cider

Entrées

- ~**Grilled 14oz Choice Rib-Eye** w/ Gran Noir Blue Cheese Butter **34**
Grilled Asparagus & Roasted Garlic Whipped Yukon Mashed Potatoes
- ~**Blackened Tenderloin Tips** w/ Tarragon-Bleu Cheese Cream **32**
w/ Butternut Squash, Roasted Red Peppers, Red Onion, Baby Spinach & Penne Pasta
- ~**Pan Seared Rhode Island Blackfish** w/ Sweet Corn Sauce **30**
Truffle Dressed Greens, Oyster Mushrooms & Heirloom Tomato
- ~**85 Main Veal Bolognese** w/ Angel Hair **28**
Ground Veal, Apple-Wood Smoked Bacon, Chorizo, Prosciutto
Organic Baby Spinach & Aged Parmesan
- ~**Domestic Organic Duck Confit** w/ Lingonberry Demi **26**
Wild Mushroom Risotto & Seared Haricots Verts
- ~**Octoberfest Fish & Chips** w/ House Tartar **22**
Sam Adams Octoberfest Battered Dayboat Haddock
w/ Hand Cut Fries & House Slaw
- ~**85 Main Fishcakes** w/ House Tartar **20**
Pan-seared Savory Striped Bass & Blackfish Cakes w/ Broccoli & Yukon Mashed

Oyster Selection

- East Beach Blonde ~ Narragansett, RI ~ 3.00/each Salutation Cove ~ P.E.I., Canada ~ 3.00/ each
Pickle Points ~ P.E.I., Canada ~ 3.00/ each RI Wild ~ Narragansett, RI ~ 3.00/each
Shiny Sea ~ P.E.I., Canada ~ 3.00/each Afternoon Delights ~ Point Judith ~ 3.00/each

Featured Wines

~ La Font de Notre Dame Rasteau ~
Red Rhone (2012)
9 / 32

~ Robert Mondavi Winery Chardonnay ~
Napa Valley (2014)
8 / 27

Drink Special

~ Tennessee Rye Mule ~

Jack Daniels Tennessee Rye Whiskey, Bitters, Local Ginger Beer & Fresh Lime Juice