



**NEWPORT RESTAURANT WEEK
LUNCH MENU**

*Entrée & Dessert; \$20
Appetizers available à la carte*

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Bacon-clam fritter 6.

SCALLION PANCAKE ROULADE

Ground pork, toasted peanuts, sweet chili sauce 9.

MIXED GREENS SALAD

Roasted shallot vinaigrette, shaved root vegetables, goat cheese 8.

RI MUSHROOM TOAST

Whipped ricotta, sultana raisins, gremolata 7.

STEAMED MAINE MUSSELS

Saffron, chorizo, white beans 9.

MAIN COURSE

PAN SEARED ATLANTIC SALMON

Sweet potato, apple cider beurre blanc, braised kale

CHOPPED CHICKEN SALAD

Grilled chicken, cranberries, roasted squash, bacon balsamic vinaigrette

SOUP & SANDWICH

Cheddar & cranberry grilled cheese, baked apple and local squash bisque

BLACKBIRD FARM BURGER

Pretzel bun, shredded lettuce, garlic aioli, fries

FRENCH DIP

Braised beef, piperade, au jus, cole slaw

SMOKED CHICKEN RAMEN

Napa cabbage, marinated mushrooms, fried garlic and shallots

DESSERT

HONEY POUND CAKE

Ginger crumble, pears, caramelized honey cremeux

ORANGE CREAMSICLE

Orange curd, vanilla cookie crumble, orange sherbet

SPICED SMORE'S BAR

Graham cracker crumb, dark chocolate, fudge swirl ice cream

HOUSE MADE ICE CREAMS & SORBET

**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.*

Please refrain from using cell phones while in the dining room.

If you have any allergies, please bring them to your server's attention.

CHEF | **LOU ROSSI**





NEWPORT RESTAURANT WEEK BRUNCH MENU

*Entrée & Dessert; \$20
Appetizers available à la carte*

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Bacon-clam fritter 6.

SCALLION PANCAKE ROULADE

Ground pork, toasted peanuts, sweet chili sauce 9.

MIXED GREENS SALAD

Roasted shallot vinaigrette, shaved root vegetables, goat cheese 8.

RI MUSHROOM TOAST

Whipped ricotta, sultana raisins, gremolata 7.

STEAMED MAINE MUSSELS

Saffron, chorizo, white beans 9.

MAIN COURSE

PAN SEARED ATLANTIC SALMON

Sweet potato, apple cider beurre blanc, braised kale

CHOPPED CHICKEN SALAD

Grilled chicken, cranberries, roasted squash, bacon balsamic vinaigrette

EGGS BENEDICT

Hollandaise sauce, North Country bacon, fruit salad

OMELETTE

Roasted peppers, spinach, goat cheese

FRENCH TOAST

Caramelized bananas, rum syrup, honey roasted peanuts

SMOKED CHICKEN RAMEN

Napa cabbage, marinated mushrooms, fried garlic and shallots

DESSERT

HONEY POUND CAKE

Ginger crumble, pears, caramelized honey cremeux

ORANGE CREAMSICLE

Orange curd, vanilla cookie crumble, orange sherbet

SPICED SMORE'S BAR

Graham cracker crumb, dark chocolate, fudge swirl ice cream

HOUSE MADE ICE CREAMS & SORBET

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CHEF | LOU ROSSI



**NEWPORT RESTAURANT WEEK
DINNER MENU**

Three courses; \$50

FIRST COURSE

TWICE-COOKED BRUSSELS SPROUTS

Soy caramel, cured ham, pickled vegetables, Marcona almonds

MIXED GREENS SALAD

Roasted shallot vinaigrette, shaved vegetables, goat cheese crostini

STEAMED PEI MUSSELS

Saffron, chorizo, white beans

BERKSHIRE PORK BELLY

Mojo, green olive arepa, pepper jam

MAIN COURSE

GRILLED ANGUS BEEF SIRLOIN

Organic polenta, braised beef ragu, cognac cream

PAN-SEARED ATLANTIC SALMON

Forbidden black rice, bok choy, beurre rouge

STUFFED CHICKEN STATLER

Aged provolone, broccoli rabe, turnips, sweet potato brown butter sauce

BAKED GNOCCHI

Four cheeses, tomato sauce

DESSERT

APPLE CAKE

Vanilla custard, Calvados, Crème fraîche ice cream

CARAMEL CHAI LATTE

Ginger bavarian, apple cider sorbet, black tea

KIDAVOA CHOCOLATE ICE CREAM BAR

Hazelnut, banana, popcorn

HOUSE MADE ICE CREAMS & SORBET

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CHEFS | LOU ROSSI & ANDY TAUR

