



RESTAURANT WEEK MENU

April 5 - 14, 2019

Executive Chef: Andy Teixeira

FIRST

Choose 1:

LOCAL GREENS

seasonal vegetables, simple vinaigrette

VEGETABLE MINESTRONE

with a hunk of pain Francais

CHEESE BOARD

Vivace, Willoughby, house jam, nuts,
seasonal fruit, sliced pain Francais

SECOND

Choose 1:

CHICKEN SAMMIE

marinated chicken breast, garlic spinach,
prosciutto, smoked mozzarella, honey dijon aioli,
ciabatta roll, Taproot chips

SPRING LEEK + PEA GREEN FLATBREAD

roasted spring leeks, Narragansett Creamery ricotta,
gruyere, pea greens, grilled flatbread

DELI SMASH BURGER

Aquidneck Farms smash burger, house pastrami,
swiss, slaw, Aquidneck Island Dressing,
grilled rye, Taproot chips

THIRD

Choose 1:

VINEYARD DOUBLE CHIP COOKIE

S'MORES BROWNIE



\$20 PER PERSON