

WHARF



SOUTHERN KITCHEN
& WHISKEY BAR



NEWPORT RESTAURANT WEEK

NOVEMBER 1ST - 10TH, 2019, 11AM-4:30PM

2 COURSE LUNCH, \$16 + TAX & GRATUITY



CHOICE OF APPETIZER:

- **ROASTED BUTTERNUT SOUP**
Fresh picadillo & creole crema
- **CRAWFISH HUSHPUPPIES**
Hot pepper jelly
- **SMOKED CHICKEN WINGS**
House apricot & mustard glaze



CHOICE OF ENTRÉE:

KALE AND CAESAR SALAD

roasted pumpkin, toasted pepitas & grated Parmesan Reggiano cheese

BBQ BURNT-END SANDWICH

House smoked brisket, white BBQ, apple and Napa cabbage slaw
on a toasted potato roll with a side of mesquite tater tots

FISH & CHIPS

Southern slaw, fresh cod, house fries, Cajun remoulade & lemon



37 BOWEN'S WHARF, NEWPORT
WHARFSOUTHERNKITCHEN.COM
401.619.5672

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SOUTHERN KITCHEN
& WHISKEY BAR

NEWPORT RESTAURANT WEEK
NOVEMBER 1ST - 10TH, 2019, 5PM-CLOSE
3 COURSE DINNER, \$35 + TAX & GRATUITY

ADD ANY OF OUR CRAFT COCKTAILS ON OUR MENU +\$8



CHOICE OF APPETIZER:

CUP OF OUR SEAFOOD CHOWDER

Roasted corn, bacon, clams, salmon, cod & fresh herbs

SALMON POKE

Toasted Sesame, pickled waterman radish, crispy shallot, ginger yuzu & crispy wontons

SWEET POTATO & TASSO HAM CROQUETTES

Roasted poblano bechamel

CHOICE OF ENTRÉE:

ROASTED PORK LOIN

Apple slaw, apricot bourbon glaze & black-eyed peas

PAN-SEARED JUMBO SCALLOPS

Purple sweet potato grits & roasted Local RI mushrooms

FRIED CHICKEN AND WAFFLES

Our homemade Belgian waffle, organic fried chicken, spicy honey, maple sweet butter
Available Nashville hot chicken style on request

CHOICE OF DESSERT:

FALL ROASTED APPLE HAND PIE

Cinnamon Zaya rum glaze

SALTED CARAMEL ICE CREAM

candied pecans, vanilla whipped cream & caramelized bananas



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