

Newport Restaurant Week **3 courses for \$35**

to start

oysters*

three local oysters on the half shell, daily house mignonette

smoked trout pate

seasonal pickles, salty kombu toasts

arugula salad

apple cider vinaigrette, dried cranberries, fresh goat cheese, pickled pear, pomegranate

poutine

frites n' gravy, lardons, cheddar curds, scallion

daily soup

shrimp & corn chowder, subject to change!

dinner

shellfish bourride

local catch, shrimp, and littlenecks, butterball potatoes, grilled rouille toasts

daily prica farina pasta

fresh pasta made down the street, autumn veggies, melty cheese

brätwurst

beer braised & grilled sausage, mushroom-cabbage ragout,

German butterball potatoes, beer mustard

sweets

affogato

housemade ice creams drowned in Turkish coffee or cold brew

milk & cookies

chocolate chunk shortbread

pumpkin bread pudding

sourdough, pumpkin custard, cardamom ice cream