

# BISTRO MENU

## APPETIZERS

### Risotto Del Giorno

*Chef Inspired 8.*

### Braised Littlenecks

*Fall River chorizo, white beans, Swiss chard, white wine, fresh herbs 13.*

### Crispy Calamari

*Cherry pepper jam, Bermuda onion, candied lemon 11.*

### Mussels Mariniere

*With House made truffle pommes frites, garlic aioli 8.*



### Mushrooms and Toast

*Toasted Brioche with roasted peppers and leeks in a fontina fondue 10.*

### Tempura Onion Rings

*Spinach & arugula salad, bacon and chive dressing 8.*

### Pommes Frites

*Truffle shaving, sea salt, garlic aioli 6.*

### Maryland Style Crab Cakes

*Twin crab cakes cast iron seared served with a grape and scallion salad 15.*

## SOUPS

### N.E. Clam Chowder

*Native clams, diced potatoes, onions and herbs in a rich creamy broth topped with fresh chives 7.*

### French Onion Soup Au Gratin

*Sweet Vidalia onions, gruyere cheese and smoked paprika crouton 6.*

## SALADS

### Spring Salad

*Field greens, vegetables, house vinaigrette 6.*

### Caesar Salad

*Peppered croutons, parmesan cheese 7.*

### Asparagus and Proscuitto

*Sherry vinaigrette, poached egg and black pepper-parmesan zabaglione 8.*

### Margarita

*Sliced fresh Roma tomatoes, roasted garlic and fresh mozzarella, finished with fresh basil 14.*

### The Sicilian

*Sweet Italian sausage, caramelized onion ricotta cheese, mozzarella and tomato sauce and fresh basil 16.*

### Simply Cheese

*Basil pomodoro sauce, grated parmesan mozzarella cheese and fresh basil 12.*

### Pollo Balsamico

*Balsamic marinated chicken, roasted peppers, scallions, pizza sauce, mozzarella cheese and fresh basil drizzled with balsamic syrup 15.*

### Federal Hill

*Loaded with zesty sliced pepperoni mozzarella cheese and tomato sauce 14.*

### The Forager

*Roasted assorted mushrooms, sun-dried tomatoes, caramelized onion, tomato sauce, mozzarella cheese and fresh basil 15.*

### Barbeque Chicken

*Barbeque basted all white chicken, red onion, roasted red peppers, zesty BBQ sauce, shredded mozzarella and fresh basil 14.*

### Arugula Pizza Salad

*Layered with Roma tomatoes and mozzarella topped with arugula greens seasoned with olive oil and lemon juice, sliced proscuitto, olives 15.*

# PIZZA

## PASTA

### **Toasted Angel Hair & Clams**

*Mediterranean clams, garlic, white wine, herbs and butter 17.*

### **Rigatoni and Veal Sausage**

*Tender ground veal sausage, crimini mushrooms, sweet peas and nutmeg cream sauce 16.*

### **Bucatini Con Zucchini**

*Spring House garden zucchini, egg and parmesan sauce, fresh herbs 14.*

## ENTRÉE'S

### **Roasted Cod Loin Bianco**

*Baby Spinach and roasted tomato risotto, champagne butter sauce 21.*

### **Roasted Hudson Valley Duck Breast**

*Lavender honey and thyme, arugula and fig salad with polenta croutons 19.*

### **Herb Roasted Cornish Game Hen**

*Spiced zucchini, vanilla bean-parsnip puree, roasted citrus jus 23.*

### **New York Sirloin Au Poivre**

*Whiskey peppercorn Au Poivre, sautéed mushrooms, mashed potatoes, roasted asparagus 28.*

### **Grilled Atlantic Salmon**


*Slow braised French green lentils, charred leeks, bacon butter 21.*

### **Sesame Crusted Yellow-Fin Tuna**

*Grapefruit, shaved onion and watercress salad, summer corn jus 26.*

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*When available the Spring House Hotel kitchen strives to use vegetables from our very own gardens, Many of our dish's are created solely to utilize what we grow in our own backyard, We believe that self sustainability with organically grown herbs and vegetables is the healthiest way to cook.*

*We strive to source all produce organically and or hormone and pesticide free if available, collaborating with  Farm Fresh Rhode Island, we are able to source local farmers and purveyors throughout New England.*



**Food Bourne Illness Advisory:** Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and or animal meats that are thoroughly cooked.