



## BISTRO

### Starters

- CRUDO** Italian for “raw”, created using the finest ingredients and the freshest catch 9
- CHARCUTERIE BOARD** house made pate, pickled vegetables, ground mustard, cornichon 18
- HOUSE CUT POMMES FRITES** sea salt, rosemary, cumin mayonnaise 7
- BLOCK ISLAND OYSTERS** watermelon granita, micro wasabi greens 12
- GRILLED CHICKEN WINGS** rosemary+ garlic sauce, peppered onions, flat bread 8
- MINI LOBSTER ROLL** NE lobster meat, mayonnaise, iceberg lettuce 12
- STEAMED RI LITTLENECK CLAMS** white wine, chorizo sausage, white beans and Swiss chard 12
- POINT JUDITH CALAMARI** cherry pepper, black olives, Bermuda onion, marinara 11
- ASPARAGUS FRITES** asiago cheese, truffle lemon aioli 9
- HUMMUS & PITA** chick pea garlic and herb puree, carrots, toasted flat bread 9



### Sandwiches

Served with House Cut French fries

#### **NE LOBSTER ROLL**

native lobster meat, light mayonnaise, toasted hot dog roll 21

#### **CRAFTED LAMB BURGER**

pickled onion, feta cheese, arugula + mint greens, cumin mayo 14

#### **BISTRO STEAK SANDWICH**

caramelized onion, roasted tomato, mushrooms, salsa verde 16.



### Soups & Salads

#### **NE CLAM CHOWDER**

classic clam chowder made fresh with local clams, garnished with crispy bacon and a hint of dill

Cup 4 Bowl 8

#### **ONION SOUP AU GRATIN**

sweet Vidalia onions, gruyere cheese and smoked paprika crouton 7

#### **MIXED GREEN SALAD**

organic mixed greens, traditional vegetables, red wine vinaigrette 8

#### **CAFÉ CAESAR SALAD**

creamy Caesar dressing, croutons, shaved Pecorino Romano cheese 9

#### **MISSION FIG PROSCUITTO & BLEU**

**CHEESE SALAD** mixed greens, tomatoes, Bermuda onion, Roquefort cheese, granny smith apple and walnut vinaigrette 14



## Brick Fired Pizza

- FOREGER** roasted mushrooms, oven dried tomatoes, zucchini, olives and mozzarella 16
- ITALIAN SWEET SAUSAGE** caramelized onion, ricotta, sweet Italian sausage, mozzarella cheese 16
- PEPPERONI** pepperoni, mozzarella, fresh basil 15
- MARGARITA** San Marzano tomato sauce, fresh mozzarella, basil 15.
- CLASSIC CHEESE** our signature pizza sauce and mozzarella cheese 14
- POLLO BALSAMICO** balsamic marinated chicken, roasted sweet peppers, red onions 17



## Pasta

- RIGATONI, VEAL SAUSAGE** green peas, mushrooms, nutmeg cream sauce 16
- TOASTED ANGEL HAIR, NATIVE CLAMS** roasted garlic, white wine broth 18
- PAPPARDELLE PASTA** braised short rib ragout, house made ricotta cheese 16



## Entrées

- FISH & CHIPS** Tartar sauce, coleslaw and lemon 21
- SAUTÉED MUSSELS** sauternes wine broth, garlic & thyme, grilled country bread 18
- BRAISED BEEF SHORT RIBS** root vegetables, sweet potato mashed, charred scallion 26
- STEAK FRITES** hanger steak, romesco sauce, summer vegetables, house cut French fries 24
- ROASTED WILD SALMON\*** seafood sausage cassoulet, sautéed mushrooms, mint gremolata 25
- MURRAY'S CHICKEN BREAST** roasted fingerlings, caramelized Brussel sprouts, herb pan jus 23
- SEARED GEORGES BANKS SCALLOPS** sweet potato puree, sautéed spinach, bacon butter 27
- COWBOY CUT PORK CHOP** braised chard, mashed potatoes, grain mustard jus 26

\* Tree Nuts used in the dish

Please inform your server of any Food Allergies that may require special attention

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.