



BAR SNACKS

SMELT 9 ● ARANCINI 10 ● FIVE SPICE WINGS 12 ● CHICKPEA FRIES 9
FRIED ARTICHOKEs 10 ● DANIELE CHARCUTERIE 20 ● CHEESE 18

BAR MENU

JAMESTOWN FISH SOUP 11

A spicy puréed soup made with the daily catch, tomato, saffron, fennel and a Gruyère frico. No shellfish!

MIXED LETTUCES 11

with fresh Beltane farm goat cheese

CAPONATA 13

Sicilian eggplant dish with celery, pignoli, sultanas, capers, tomato, olives, and basil with shaved ricotta salata

ARUGULA SALAD 11

Baby arugula with roasted golden beets - dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese

FISH & CHIPS 22

Local cod coated in a Narragansett Citra tempura batter with spiced Kennebec fries and yuzu-soy dipping sauce

*PEEKYTOE CRAB ROLL 20

Succulent Atlantic rock crabmeat from Maine, dressed with lime, cilantro, crème fraîche and espelette pepper served on a potato bun with greens and spiced fries

BLACK ANGUS BURGER 18

Pat LaFreida Shortrib Burger served with spiced Kennebec fries with Atwell's Gold or Gorgonzola cheese

STEAK / FRITES / SALAD 28

Grilled, picanha, a.k.a. culotte steak from grass-fed cows.

PIZZA

MARGHERITA 18 ● ZUCCHINI FLOWERS & RICOTTA 20 ● SAUSAGE & PEAS 20
PROSCIUTTO & HEN OF THE WOODS 20 ● SAUSAGE & PEPPERS 20 ●
BROCCOLI RABE & CHOURICO 20 ● WHITE OR RED CLAMS & CHOURICO 20
ARTICHOKE, ROASTED TOMATOES & ARUGULA 20

***Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

****Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.****