



BRUNCH 2017

Egg Dishes are made with Windmist Farm eggs and served with roasted potatoes and spinach

OMELETTE 16

Served with cured salmon and goat cheese OR prosciutto & Atwell's Gold Cheese

CREAMY SCRAMBLED EGGS 15

With choice of prosciutto or smoked salmon

FRITTATA of THE DAY 15

The classic Italian egg torta.

ŒUFS EN MEURETTE 16

The classic Burgundian egg dish comprised of two poached eggs topped with a sauce made with copious amounts of red wine, bacon, shallots and mushrooms, then harmonized with a touch of butter. Served on top of toasted country bread.

FABIO'S EGGS 15

Scrambled egg whites with tomato, garlic, parsley, and hot pepper atop country bread with the yolk and sauteed spinach.

CROQUE MADAME 16

The classic bistro sandwich, made with ham, gruyère, and a fried egg.

HOUSE CURED SALMON EGGS BENEDICT 16

Cured Ora King salmon with bearnaise on brioche

BUTTERMILK PANCAKES 14

With apple butter

BRIOCHE PAIN PERDU 14

With fig jam



SUNDAY LUNCH 18

Various antipasti: roasted peppers, prosciutto, Narragansett mozzarella, long stem artichokes & mixed greens

JAMESTOWN FISH SOUP 10

A spicy soup made with the daily catch, tomato, saffron, fennel hot pepper and a gruyère frico. no dairy or shellfish.

LOBSTER-RUTABAGA VELOUTÉ 13

with ras el hanout and sunchokes

**CURED SALMON 15

House cured Ora King salmon served with cucumber, crème fraîche and pickled mustard seeds

POACHED OYSTERS 16

Salt Pond oysters poached in fino sherry, with saffron cauliflower purée and pickled cauliflower

ARUGULA SALAD 13

Arugula salad and roasted beets dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese.

BACCALA MANTECATO 14

Housemade whipped salt cod on polenta crostini

PEEKYTOE CRAB 16

Sweet Atlantic Rock crab from Maine with Meyer lemon, fennel and arugula



BLACK LINGUINE & CLAMS 24

Linguine «nero» with clams prepared «in bianco» simply tossed with clam juice, toasted garlic, olive oil, black pepper and parsley.

JAMESTOWN FISH COOKPOT 39

Lobster, clams, mussels, scallops, leeks, tomatoes, garlic, hot pepper, pernod, fingerling potatoes and chourico

FLOUNDER 26

Breaded with homemade crumbs and pan-fried in olive oil - served with sautéed spinach and roasted tomato

COD «ACQUA PAZZA» 26

Local Cod poached in «crazy water» - white wine, hot pepper, garlic, parsley and a touch of tomato. Served with potatoes and spinach

STEAK & FRITES 28

Grass-fed Silver Fern Farm Picanha - grilled and served with homemade spiced fries

BLACK ANGUS BURGER 18

8oz. Pat LaFreida shortrib burger served with chickpea frites and spiced mayo

**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.*