



BRUNCH 2016

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

OMELETTE 16

Served with smoked 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.

SMOKED SALMON EGGS BENEDICT 16

Scotch whisky smoked salmon with bearnaise on brioche

BUTTERMILK PANCAKES 14

With apple-cranberry compote

BRIOCHE PAIN PERDU 14

With apple-cranberry compote



SUNDAY LUNCH 18

Various antipasti: marinated eggplant, prosciutto, housemade mozzarella, roasted golden beets & mixed greens

GULF SHRIMP 15

Gulf shrimp «chemical free» dressed with lemon & olive oil and served with wakame seaweed salad.

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.

SMOKED SALMON 15

Norwegian salmon with purple potato salad and mâche

*OYSTERS & CLAMS 15

Three oysters and three local littlenecks served raw with mignonette and Keith's cocktail sauce

ARUGULA SALAD 13

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

LOBSTER, ARTICHOKE & TOMATO 19//38

Shelled Maine lobster with marinated Roman artichokes, & roasted tomato- dressed with lemon, olive oil and basil



LINGUINE & CLAMS 24

Our simple version of this dish is made with R.I. littleneck clams that are freshly shucked in house and tossed with garlic, olive oil, black pepper and parsley. We do not use any wine, butter or cheese, so expect the pure flavor of the sea.

JAMESTOWN FISH COOKPOT 39

Our signature dish of 1/2 lobster, R.I. shellfish, scrod, leeks, tomatoes, saffron, garlic, hot pepper, pernod, fingerling and chourico.

LOBSTER LINGUINE 39

Local lobster tossed with truffled lobster butter and fresh linguine

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

RIBEYE & FRITES 39

Pan roasted, grass fed ribeye from Silver Fern Farms - served with chickpea frites and sautéed spinach

BLACK ANGUS BURGER 18

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