

NAPA VALLEY GRILLE

Starters

New England Clam Chowder
housemade focaccia croutons 6.75

Pan Roasted Crab Cakes
smoked tomato coulis, frisée salad
candied lemon zest 15.25

Housemade Lamb Sausage Stew
great northern beans, braising greens, spicy crouton 13.50

Steamed Maine Mussels & Littleneck Clams
edamame, white wine, butter & lemon
or
charred tomato & chorizo 14.50

Big Train Farms Roasted Butternut Squash
blue cheese, fried sage, native apple gastrique 12.50

Fried Fresh Point Judith Calamari
crispy kalamata olives, fire roasted red peppers,
shaved lemons, spicy rémoulade 14.75

Apple Cider Braised Pork Belly
white polenta, roasted delicata squash,
Hill Orchard plum sauce 13.75

Salads

Organic Lettuces
apple cider vinaigrette, toasted sunflower seeds 8.75
add warm Westfield Farms hazelnut crusted goat cheese 10.50
add fried fresh Point Judith calamari 16.75

Traditional Caesar Salad
romaine hearts, roasted garlic & parmesan croutons 9.00
with grilled chicken 14.50 with grilled shrimp 15.75

Slow Roasted Red & Golden Beets
toasted hazelnuts, arugula, Great Hill Blue cheese,
pear vinaigrette 11.75

Marinated Hanger Steak Salad
grilled red onions, roasted fingerlings, Westfield Farms chèvre,
carrot chips, mustard vinaigrette 17.50

Oyster Selection

Martha's Vineyard - MA Newport Cup - RI
Beavertail - RI Hama Hama - WA
apple cider mignonette & cocktail sauce 2.75... each

Artisan Cheese

Salty Sea Feta (RI) ~ tangy sheep's milk, brined with sea salt
Great Hill Blue (MA) ~ unhomogenized cow's milk, robust
Divine Providence (RI) ~ aged gouda-style, sharp buttery, smooth
creamy texture
Atwells Gold (RI) ~ hard Italian cow's milk, aged over one year,
nutty caramel flavors
Select Three... 14.00

Harvest Platter

house smoked salmon, shaved prosciutto, Westfield Farms
Hubbardston Blue, eggplant caviar, port poached pear, concord
grapes, frisée salad, Atwell's Gold Asiago 17.75

Simply Grilled

Center Cut Angus Sirloin
mushroom risotto, grilled spinach, red wine demi 32.75

Double Cut Pork Chop
sweet potato & bacon brûlée, bitter greens,
grilled Hill Orchard apples 25.50

Whole Roasted New Zealand Rack of Lamb
smoked fingerling potatoes, sautéed chard,
golden raisins & mint relish 34.50

Georges Banks Scallops
sautéed broccolini, potato mousseline, lemon fondue 26.75

Main Courses

Whole Wheat Prima Pappardelle
spicy pork sausage, broccoli rabe, apples,
red wine tomato sauce 24.25

Tomato Braised Atlantic Cod
toasted orzo, wilted spinach,
caramelized Westfield Farms chevre 25.50

Slow Roasted Half Chicken
blistered green beans, garlic jus, rutabaga mashed 21.75

Seared Filet Mignon
coriander & brown sugar rub, yukon gold mashed,
confit cipollinis, braising greens 33.50

Grilled Swordfish
red beet couscous, watercress & radish salad,
lemon shallot vinaigrette 26.50

Abuelita Chocolate Braised Beef Short Ribs
creamy white polenta, toasted garlic rapini, gremolata 24.75

Seared Atlantic Salmon
delicata squash & pumpkin ragout, Lacinato kale,
red pepper jus, Maine mussels 26.50

Fresh Prima Fettuccine with Pomodoro
fresh spinach, tomatoes, house made mozzarella 21.50
with gulf shrimp 24.25

Farmers Market Vegetable Selection
mushroom risotto, blistered green beans,
butternut squash ravioli, grilled rapini, tomato coulis 19.50

Chef Guy Michaud
Chef Stephanie Mikolazyk