

THE GRILL

BREAKFAST

Steak & Eggs *	19
<i>Flat Iron Steak, Poached Egg & Béarnaise Sauce</i>	
Spinach & Goat Cheese Quiche	14
<i>Oven-Roasted Tomato & Herbs</i>	
Fresh Lobster Benedict *	18
<i>Toasted Brioche, Asparagus, & Roasted Red Pepper Hollandaise</i>	
Omelet *	14
<i>Eggs, Pit Smoked Ham, Roasted Tomatoes & Aged Vermont Cheddar</i>	
Bananas Foster French Toast	15
<i>Banana Cream Cheese, Challah Bread & Dark Rum Maple Syrup</i>	
Dutch Apple Pancakes	14
<i>Caramelized Apples & Cinnamon Butter</i>	
Healthy Starter	12
<i>Seasonal Fresh Fruit & Berries with Greek Yogurt</i>	
Canadian Bacon Panin *i	12
<i>Scrambled Eggs, Grafton Cheddar & Caramelized Onions</i>	
Egg White Fritata *	14
<i>Asparagus, Roasted Peppers & Side of Fruit</i>	
Tofu & Egg Wrap *	14
<i>Herb Salad</i>	
Granola Parfait	12
<i>Seasonal Berries</i>	

COCKTAILS

13

Mimosa

Prosecco & Fresh Orange Juice

Bellini

Prosecco & Peach Purée

St. Germain Cocktail

St. Germain Elderflower Liqueur, Fresh Lemon Juice, House Sparkling & Prosecco

Red & White Sangria

Wine, Fresh Fruit Purées & Prosecco

BLOODY MARY

Classic

Grey Goose Vodka, Caper Berries & Cucumber

13

Patron

Patron Silver Tequila & Pickled Veggies

15

Sake

Ponzu, Wasabi Sriracha, Gekkeikan Sake & Lemongrass

14

SIDES

Sausage	3
Apple Wood Smoked Bacon	3
Short Stack Pancakes	8
Fresh Fruit	6

THE GRILL

FOR THE TASTEMAKERS

Wednesday Evenings

Fermentation School

Chef's Tasting & Wine Pairing

Thursday Evenings

Seasonal Surf & Turf

Friday & Saturday

New England Raw Bar

&

4 lb. Broiled Lobster

Saturday & Sunday

Brunch & Cocktails

We support local sustainable agriculture. Our vegetables come from Rhode Island farms when in season, and we use organic ingredients whenever possible. Our offerings change daily according to availability.

* Consumption of raw or partially cooked foods can increase your risk of illness. Consumers are advised to order seafood and other food from animals thoroughly cooked.