



DINNER

RAW BAR

Oysters - Rotating Local Variety* • lemon, cocktail sauce • 3.50/ea

Shrimp Cocktail • tomato aioli • 4/ea

Scallop Crudo* • sugar kelp dashi, plum agrodolce, micro shiso • 18

Tuna Crudo* • caper, castelvetrano olive, shallot, dill • 17

SNACKS

Japanese Eggplant • tomato agrodolce, parm, breadcrumb • 14

Pickled Summer Vegetables • olive oil whipped feta, za'atar, sardinian cracker • 12

Mother Sourdough Crostini • narragansett creamery ricotta, peach, speck, calabrian chili honey • 14

Charred Shishito Peppers • anchovy aioli, parsley, lemon • 12

Ricotta Frittelle • honey, truffle, parm • 12

Blackbird Farm Beef Tartare* • green crab emulsion, pickled spring garlic, potato chip • 17

The Scotch Meatball • tomato, egg, salumi • 13

PASTAS

Lumache • scallop, slipper snail, yellow tomato, summer squash • 32

Mafaldine • thai basil pesto, scharthner farms green bean, gold potato, serrano chili • 29

Paccheri • heirloom tomato, eggplant caponata, ricotta salata • 29

Street Corn Ravioli • calabrian chili, narragansett creamery feta, salsa bianca • 30

Garganelli • wild harmony farm pork ragú bianco, juniper, parm • 31
\$1 from each Garganelli sold will be donated to Zero Food Print to raise money for regenerative farming in Rhode Island 

PLATES

Greenview Farm Heirloom Tomatoes • narragansett creamery burrata, grilled peach, pesto trapanese, almond, miso • 18

Caesar of the Season • cucumber, parmesan, breadcrumb • 16

Calamari Salad • pt. judith squid, confit potato, n'duja vinaigrette, fennel, taggiasca olive • 17

Hopkins Southdowns Lamb Merguez • snap pea, spring garlic labneh, harissa • 32

Local Fish • zucchini, green crab bagna cauda, caper vinaigrette, ritz crumb • 32

Chicken Milanese • fennel kimchi, miso aioli, grilled cabbage, basil • 29

Beef Brisket • gooseberry bbq, cornbread panzanella, grilled wax bean, pickled jimmy nardello pepper • 32

FREESTYLE TASTING MENU

Shared Dining Experience • \$60 pp

*This item is raw or partially cooked and can increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.

Please inform your server if you have any allergies

FREESTYLE COCKTAILS

Just Right Spritz • cocchi rosa, peach puree, sparkling rosé, ginger, honey • 16
light, aromatic & bright, served in a wine glass on the rocks

Easy Peasy • pisco, lemon, snap pea juice, mint • 15
vibrant, fun & summery, served on the rocks

Campari Diem • rosaluna mezcal, corazon tequila blanco, campari, gochujang, lime, black sea salt • 17
smoky, savory, salty & spicy, served on the rocks

Negroni of the Season • cucumber infused barr hill gin, alessio dry vermouth, bitter bianco • 17
a seasonal classic, on draft & served over a big rock

Tomato, Tomahto • bully boy vodka, heirloom tomato, lemon, champagne vinegar, olive oil • 17
savory & bright, served up
\$1 from every purchase benefits FeedRI's School Food Pantry Program, helping provide nutritious meals for Rogers High School students and their families.



The Dirty Capertini • ketel one vodka, caper brine • 17
dry, briny & punchy, served up

Golden Hour • mellow corn whiskey, siglocero, corn reduction, egg white • 16
warm, velvety & citrusy, served on the rocks

ZERO PROOF DRINKS

Peach, Don't Kill My Vibe • ginger, honey, lemon, black tea, peach • 11
peachy, floral & crisp, served up

Cue the Cucumber • cucumber, mint, lemon, club • 11
crisp, fresh & herbaceous, served in a collins glass

Athletic Brewing Run Wild n/a IPA • 7

Athletic Brewing Upside Dawn n/a Golden Ale • 7

DRAFT

ME Oxbow "Luppolo" Italian-Style Pilsner • 10

ME Allagash White Belgian-Style Wheat Ale • 10

RI Whalers "Rise" American Pale Ale • 7

RI Ragged Island "Tiny Truck" India Pale Ale • 8

RI Tilted Barn "Cactus" DIPA • 8

BOTTLES

MX Corona Extra • 6

WI Miller Lite • 6

ITL Menabrea Bionda Lager • 9