



LUNCH DRINKS

COCKTAILS

BLAME IT ON THE JUICE

habanero tequila, Cointreau, grapefruit sour, tajin rim 16.

BLOOD ORANGE COSMO

Ketel One, Cointreau, blood orange, lime 16.

CREAMY CARAJILLO

Licor 43, reposado tequila, espresso, coffee cold foam 17.

COLD BREW NEGRONI

tequila blanco, coffee infused Campari, sweet vermouth, orange bitters 17.

LONDON FOG

vanilla vodka, Baileys, earl grey, honey, clove 15.

GREEN TEA MOJITO

green tea infused NRG bespoke gin, mint, lime, yuzu soda 17.

MOCKTAILS

SPA DAY

clarified cucumber mint water, grapefruit citrus, tonic 12.

LAST STRAW

house sour, strawberry, soda, cracked black pepper 12.

DIRTY POP

pineapple, mint, coconut cream, citrus soda 12.

BLOOD ORANGE SPRITZ

Lyre's Bitter Orange, blood orange, sparkling Tost 12.

STARTERS

Warm Olives

Picholine & Castelvetrano olives, biquinho peppers 7.

Carrot & Lemongrass Soup

Ginger creme fraiche, chili crisp 12.

Deviled Eggs

Espelette, mustard, crème fraîche, chive 9.

Babaganoush

Tahini, marinated eggplant, pita 9.

Roasted Carrot Hummus

Charred parsnip, apricot harissa, za' tar, pita 13.

Karen Elizabeth Calamari

Crispy cherry peppers, fresh herbs, aji amarillo sauce 17.

Chips & Dip

Whalers Rise, white cheddar, espelette, kettle chips 12.

Cheese Plate

Chef's selection of artisanal cheeses, dried fruit chutney, cranberry nut bread 22.

SALADS

Arugula Salad

Stracciatella, serrano ham, hazelnuts, lemon & evoo 16.

Waterman Salad

Jeffrey's baby greens, fennel, apple, radish, Meyer lemon vinaigrette 14.

Cauliflower Caesar

Castelfranco radicchio, pickled shallot, Pecorino Romano, sourdough crumble, Caesar dressing 16.

Blue Hubbard Salad

Roasted squash, puffed barley, frisee, tahini vinaigrette 14.

SALAD ADDITIONS

Chicken Breast 10. | Salmon* 14. | Shrimp 12.
Scallops* 18. | Hanger Steak* 22. | Tuna 18.

SANDWICHES

All sandwiches come with shoestring fries

Grilled Chicken Sandwich

Caper gremolata, Napa cabbage cucumber slaw, garden herbs, ginger Kewpie, brioche bun 17.

Crispy Fish Sandwich

Green goddess sprout slaw, Gruyere cheese, brioche bun 19.

Smoked Turkey BLT

Cherry wood smoked turkey, Gruyere cheese, tomato, dijonnaise, ciabatta 19.

Steak Sandwich

Steak, muenster cheese, truffle aioli, arugula, ficelle 19.

ADD RHODE ISLAND MUSHROOMS +5. | ADD CARAMELIZED ONION +2

New School American Cheese Burger*

Blackbird Farm beef, green tomato thousand island, Rouge lettuce, poppy seed brioche bun 22.

ADD BACON +2 | ADD RHODE ISLAND MUSHROOMS +5. | ADD CARAMELIZED ONION +2

LUNCH PLATES

Shrimp & Grits*

Cheddar-white corn grits, Andouille sausage-pepper stew, scallion 21.

Carrot Vadouvan

Winter squash vadouvan, roasted heirloom carrots, pipita hanout spice, puffed barley 23.

Seared Salmon*

Beluga lentils, roasted fennel soubise, chanterelle mushroom 32.

Malloreddus Cacio

Lacinato kale, caciocavallo, toasted hazelnuts, pink peppercorn 23.

Squash Risotto

Candied roaster squash, squash fritto misto, chive 22.

Short Rib Mac & Cheese

Braised Blackbird Farm beef, New School mac & cheese, conchiglie pasta, chive 28.

Steak Frites*

Hanger steak, shoestring fries, salsa verde, truffle aioli 30.

GLUTEN FREE PASTA & BREAD IS AVAILABLE UPON REQUEST FOR \$2

SIDES \$9

Crispy Fingerlings | Basmati Rice | Shoestring Fries | Broccolini | Mac & Cheese | Roasted Carrots

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies please inform your server.

Newport Restaurant Group is an employee owned company. We support local farmers and fishermen, especially those who use sustainable practices. Local and organic ingredients are used whenever possible.