LUNCH DRINKS

COCKTAILS

HOT & BRAMBLED
Habanero tequila, cointreau, thyme citrus, blackberry 16.

BLOOD ORANGE COSMO
Ketel One, Cointreau, blood orange, lime 16.

COLD BREW NEGRONI
Tequila blanco, coffee infused campari, sweet vermouth, orange bitters 17.

WINTER MANDARIN
Gin, mandarin oranges, lemon, orgeat 16.

ORCHARD SANGRIA
Cabernet sauvignon, vanilla rum, triple sec, chai spice, orange, ginger ale 16.

THE B4
Brown butter washed bourbon, sweet vermouth, averna 17.

MOCKTAILS

POM & CIRCUMSTANCE
Pomegranate, apple shrub, tonic 12.

THYME OUT
House thyme citrus, blackberry, ginger beer 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, pomegrante, pita 11.

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.

Quinoa Salad
Frisee, shiso, satsuma, sunchoke, tahini ranch 16.

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

SANDWICHES

All sandwiches come with shoestring fries or mixed greens

Grilled Chicken Sandwich
Black pepper cucumber salad, sriracha kewpie, brioche bun 17.

Crispy Fish Sandwich
Green goddess sprout slaw, brioche bun 19.

Smoked Turkey Sandwich
Cherry wood smoked turkey, apple butter, butter crunch lettuce, bacon, pullman loaf 19.

Steak Sandwich*
Shaved sirloin, muenster cheese, french onion jam, pullman loaf 23.

ADD RHODE ISLAND MUSHROOMS +5. |

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 25.

Charred Japanese Eggplant
Warm quinoa and barley, wilted mustard greens, snap peas, tahini 22.

Seared Salmon*
Beluga lentils, roasted fennel soubise, chanterelle mushroom 34.

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

Squash Risotto
Pepita crunch, apple agrodolce 22

Short Rib Mac & Cheese
Braised Blackbird Farm beef, New School mac & cheese, pipette pasta, pepita crunch 28.

Steak Frites*
Hanger steak, fingerling potatoes, salsa brava 34.

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.