

## SMALL PLATES

### Seasonal Soup

*Chefs' choice seasonal vegetable soup* ∞ ∞ 11

### The Preserve Farm Stand Pickle Bowl

*House-Made Pickled Everything* ∞ ∞ 14

### Charcuterie Board

*Choice Selection of Meats and Cheeses* ∞ ∞ 25

*Add Pheasant Pate* ∞ ∞ 7

### Pt. Judith Calamari

*Pickled/Fried Poblano Peppers, Marcona Almond Romesco* ∞ ∞ 16

### Shrimp Cocktail

*U6 White Shrimp, Club House Cocktail Sauce* ∞ ∞ 24

### Lobster/Clam Fritters

*Sweet Smoky Tarragon Remoulade* ∞ ∞ 18

## HANDHELDS

### Paul's Lobster Roll

*Butter Toasted Brioche Roll, Fresh Local Lobster Meat, Celery, Meyer Lemon Herb Aioli, Romaine Lettuce.* ∞ ∞ 30

### Double Barrel Burger \*

*Black Angus Patty's, Cabot Vermont Cheddar, Frizzled Onions, Smoked Garlic Aioli, Bibb Lettuce, Tomato, Griddled Brioche Roll* ∞ ∞ 19

### Gatherer Burger

*Vegetarian Impossible, Lettuce, Vine-Ripe Tomato, Smoked Garlic Aioli, Griddled Brioche Roll* ∞ ∞ 18

### Buffalo Burger \*

*Smoked Gouda, Frizzled Onions, Makers' BBQ, Griddled Brioche Roll* ∞ ∞ 23

### Prosciutto Flat Bread

*Prosciutto, Arugula, Goat Cheese, Strawberry Balsamic Jam* ∞ ∞ 19

All Burger served with your Choice of Hand Cut Idaho Fries or Field Greens Salad. Gluten Free Bun Available.

## SIDES

Hand Cut Idaho Fries ∞ ∞ 7

Crispy Fingerling Potatoes ∞ ∞ 7

Fresh Corn Polenta ∞ ∞ 9

Herb Glazed Baby Carrots ∞ ∞ 9

Grilled Broccoli Rabe ∞ ∞ 9

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

For your convenience, a food and beverage administrative fee of 18% will be placed on your check to compensate our service team. This fee is not a tip, gratuity or service charge

## SALADS

### Rhode Island Field Greens

*Little Leaf Farm Greens, Heirloom Cherry Tomatoes, Watermelon Radish, Cucumber, White Balsamic Vinaigrette* ∞ ∞ 13

### Artisan Romaine Caesar

*Fennel Scented Brioche Croutons, Parmigiano Reggiano* ∞ ∞ 15

### Greek Chopped

*Artisan Romaine Lettuce, Heirloom Cherry Tomatoes, Cucumbers, Sweet Peppers, Kalamata Olives, Feta, Scallions, Herbs Pomegranate Dressing* ∞ ∞ 15

### Power Bowl

*Freekeh, Heirloom cherry tomatoes, cucumbers, scallions, kalamata olives, feta, pomegranate dressing* ∞ ∞ 15

### Add to Your Salad or Entree

*Grilled Chicken Breast* ∞ ∞ 10 | *Pan Seared Atlantic Salmon* ∞ ∞ 12

*U 8 Grilled Shrimp* ∞ ∞ 16 | *Herbed Butter Poached Lobster* ∞ ∞ 35

## LARGE PLATES

### Hand Rolled Ricotta Cavatelli

*Sweet Italian Sausage, Broccoli Rabe, Garlic, EVOO* ∞ ∞ 23

### Hand Cut Fettuccine

*Braised Lamb, Sweet Peas, Herb Cream, Crispy Garlic* ∞ ∞ 30

### Bucatini Amatriciana

*Guanciale, Spicy Plum Tomato Sauce, Basil* ∞ ∞ 21

### "Lobster Ravioli"

*Handmade Ricotta Ravioli, Herb Butter Poached Lobster, Sherry Beurre Blanc, Celery, Pomegranate Pickled Onions* ∞ ∞ 45

*Add Filet 4 oz* ∞ ∞ 25      *7oz Ny Strip* ∞ ∞ 25

### Preserve Grilled Chicken Breast

*Grilled Chicken Breast, Fresh Corn Polenta, Garden Ratatouille, Demi Glaze.* 6oz ∞ ∞ 25      12oz ∞ ∞ 32

### Pheasant Breast

*Rosemary Butter Poached Pheasant Breast, Fresh Corn polenta, Garden Ratatouille, Game Demi-Glaze* ∞ ∞ 28

### Crispy Pan Salmon \*

*Pea Bigilla, Caramelized Fennel, Piquillo Pepper/Caper Butter* ∞ ∞ 35

### Maker's Mark Boneless Beef Short Ribs

*Crispy Fingerling Potatoes, Herb Glazed Baby Carrots, Au Jus* ∞ ∞ 37

### Prime NY Strip \*

*Herbed Crispy Fingerling Potatoes, Charred Broccoli Rabe, Preserve Honey Marinated Cherry Tomatoes, Smoked Garlic Crema 14 oz* ∞ ∞ 48, *7oz* ∞ ∞ 30

### Filet Mignon \*

*Beef Tenderloin, Crispy Fingerling Potatoes, Herb Glazed Baby Carrots, Bordelaise 8oz* ∞ ∞ 45 *4oz* ∞ ∞ 30