

## SMALL PLATES

### Seasonal Soup

Chefs' choice seasonal vegetable soup ∞ ∞ 11

### Fruit Plate

Fresh seasonal local fruit selection ∞ ∞ 12

### 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

## 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

### Grilled Chicken Wrap

Apples, Little Leaf Greens, Candied Walnuts, Meyer Lemon Aioli ∞ ∞ 15

### Beef Short Rib Grilled Cheese

Thick Cut Brioche, Beer Cheese ∞ ∞ 18

### Margarita Flat Bread

Heirloom Cherry tomatoes, Fresh Mozzarella, Basil ∞ ∞ 16

### 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

## 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-Glace ∞ ∞ 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

"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.