



BRENTON ONE PROVISIONING

SNACKS AND PLATTERS

HOUSE MADE PICKLES	5
AMERICANA TRAIL MIX	6
JUMBO SHRIMP COCKTAIL PLATTER	24 / 48**
CHARCUTERIE AND CHEESE	25 / 50**
FRUIT PLATE	10 / 20**
VEGGIES WITH SPICY HONEY DIP	12 / 24**
AHI TUNA CEVICHE (SERVES 2)	20

SANDWICHES

16

PASTRAMI CURED
SMOKED SALMON*
RED ONION, CREAM CHEESE,
PEA GREENS, EVERYTHING BAGEL

SMOKED CHICKEN BREAST*
CHEDDAR, LETTUCE, TOMATO,
WHOLE GRAIN MUSTARD MAYO

BLACK FOREST HAM*
HAVARTI, ARUGULA, ROASTED RED PEPPER,
SPICY AIOLI

* SANDWICHES SERVED WITH CAPE COD POTATO CHIPS

** SMALL PLATTERS SERVE 1-3 • LARGE PLATTERS SERVE 4-6

CONSUMPTION OF RAW OR UNDERCOOKED MEAT AND SHELLFISH MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

BRENTON HOTEL
31 AMERICA'S CUP AVENUE
NEWPORT, RI 02840

COCKTAILS

ARTIC SUMMER HARD SELTZER	7
FISHER'S ISLAND LEMONADE	11
NEWPORT CRAFT DARK N'STORMY	9
NEWPORT CRAFT GIN AND TONIC	9

BEER

FOOLPROOF BREWING "OCEAN STATE LAGER"	9
NARRAGANSETT FRESH CATCH HOPE LAGER	8
WHALERS 'RISE' APA	8
BANTAM BUZZWIG CIDER	8

WINE

CHAMPAGNE MOET AND CHANDON 'BRUT IMPERIAL' NV	110
CAVA RESERVA BRUT NATURE GERMAN GILBERT NV	65
CHARDONNAY LONG MEADOW RANCH, 2017, NAPA	65
PINOT GRIGIO ALOIS LAGADER, 2018, IT	60
COTES DE PROVENCE PEYRASSOL 'CHATEAU', 2019, FR	90
PINOT NOIR BELLE PENTE, 2017, OR	85
CABERNET SAUVIGNON CORISON, 2016, NAPA	265

WATER, SOFT DRINKS & ICE ARE INCLUDED

TO PLACE YOUR ORDER PLEASE CALL:
401-849-3100 OR EMAIL:
EBRAKENHOFF@BRENTONHOTEL.COM.



THE LIVING ROOM

SNACKS

GRILLED PEACHES 12
CHÈVRE, BAGUETTE, SPICY HONEY

LOCAL PROSCIUTTO-WRAPPED DATES 12
GOAT CHEESE, RUM MAPLE DRIZZLE

NARRAGANSETT BAY LITTLENECK STUFFIES 8

DEVILED PICKLED EGGS 3
PICKLED RED ONIONS, FRESH DILL

HOUSE-MADE PICKLES 5

SEAFOOD

BLUFF HILL COVE OYSTERS* 3 EA
PEAR SAKÉ SORBET, MICRO WASABI

JUMBO SHRIMP COCKTAIL 4 EA

SEARED GEORGE'S BANK SCALLOPS* 21
HORSERADISH GREMOLATA, BEET EMULSION

GEORGE'S BANK MONKFISH* 22
HEIRLOOM TOMATO SAFFRON COMPOTE, SEA BEANS

CREAMY CORN CHOWDER 12
WITH LOCAL CLAM CAKES

TWIN LOBSTAH ROLLS 24
WITH ROASTED RED PEPPER, BACON, MICROGREENS

AHI TUNA CEVICHE 20
HOUSE TORTILLA CHIPS

PASTA

CHEESE RAVIOLI 22
LOBSTER, HONEYNUT SQUASH PURÉE
VANILLA BOURBON BUTTER

FARRO SALAD 16
HEIRLOOM CHERRY TOMATOES, STONE FRUIT, BABY KALE
TOASTED HAZELNUTS, CHIVE TRUFFLE VINAIGRETTE
WITH GRILLED SHRIMP 26

MEATS

STEAK TARTARE* 18
WARM CORN TORTILLA CHIPS, CORNICHONS

GRILLED LAMB LOLLIPOPS PERSILLE* 21
SWEET POTATO, ROSEMARY JALAPEÑO OIL

PEPPERED FILET MIGNON* 23
CAULIFLOWER PUREE, SAUTÉED SPINACH,
POMEGRANTE "SHORTY" REDUCTION

LOCAL CHARCUTERIE 28
WITH CHEESE, FRUIT, SPREADS

DESSERTS

CHOCOLATE MOCHA MOUSSE 10
BAILEY'S WHIPPED CREAM, OREO CRUMBLE

S'MORES 10
HOUSE MADE MARSHMALLOW, SALTED DARK CHOCOLATE,
GRAHAM CRACKER CRUMBLE

DARK N' STORMY CHEESECAKE 10
HOUSE-MADE GINGER SNAP CRUST

*Consumption of raw or undercooked meat and shellfish may increase your risk for foodborne illness. Please inform your server of any food allergies prior to ordering.

WINE BY THE GLASS

BUBBLES

CAVA RESERVA BRUT NATURE GERMAN GILABERT NV	13
CHAMPAGNE MOËT & CHANDON NV	28
LAMBRUSCO DELL'EMILIA TERRAQUILIA 2017	11

WHITE

DRY RIESLING HERMANN J. WIEMER 2019	14
SAUVIGNON BLANC ESK VALLEY 2018	12
GRECO DI TUFO VADIAPERTI 2018	15
PINOT GRIGIO ALOIS LAGEDER 2019	12
CHARDONNAY KUMEU VILLAGE 2017	16
CHARDONNAY LONG MEADOW RANCH 2018	13

ROSÉ

ROSÉ OF PINOT NOIR HOLLORAN 2019	12
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RED

PIPEÑO VINA MAITIA 2019	11
BEAUJOLAIS DOMAINE LES CAPRÉOLES 2019	13
PINOT NOIR BELLE PENTE 2017	17
BIERZO DESCENDIENTES DE J. PALACIOS 2018	15
CHIANTI CLASSICO CASTELLARE DI CASTELLINA 2018	15
SHIRAZ FRAM 2018	13
CABERNET SAUVIGNON TREANA 2018	15

ZERO PROOF

GRAPEFRUIT, PEPPERCORN, TONIC	6
SARATOGA ARTISAN WATER SPARKLING OR STILL	5
NATALIE'S JUICES ORANGE, GRAPEFRUIT, OR STRAWBERRY LEMONADE	5

LIBATIONS

THE DIRTY BRENTON KETEL ONE, GREENVALE VERMOUTH, CAPERBERRY	14
CHEF'S KISS LOS ALTOS TEQUILA, CHARTREUSE, PINEAPPLE, HERBS	16
THE FRENCH PEAR GREY GOOSE POIRE, ELDERFLOWER, GINGER, BUBBLES	17
BIG IN JAPAN PLYMOUTH GIN, CAMPARI, GRAPEFRUIT, TONIC	15
RELUCTANT PUNCH THOMAS TEW RUM, MANGO, ORGEAT, CINNAMON	15
FIRESIDE OLD FASHIONED RITTENHOUSE RYE, PINEAPPLE, SPICY BITTERS	14
FIFTH WARD ELI CRAIG BOURBON, BLACK TEA, CITRUS, CHERRY	15
BROADWAY JOHNNIE JOHNNIE WALKER BLACK, DRAMBUIE, CARPANO, HONEY	16

BEER AND CIDER

LOCAL DRAFTS

NARRAGANSETT LAGER	8
NEWPORT CRAFT "RHODE TRIP" I.P.A.	8
WHALERS BREWING 'R.I.S.E.' A.P.A.	9

BOTTLES & CANS

FOOLPROOF BREWING "OCEAN STATE LAGER"	9
NARRAGANSETT "FRESH CATCH" HOPPED LAGER	7
SHIPYARD PUMPKINHEAD ALE	8
BANTAM BUZZWIG CIDER	8
ARTIC SUMMER HARD SELTZER GRAPEFRUIT	7
FISHER'S ISLAND LEMONADE	11