



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

BRAISED SHORT RIB 12
GORGONZOLA BUTTER, PICKLED RED ONION, BAGUETTE

LOCAL PROSCIUTTO-WRAPPED DATES 8
GOAT CHEESE, MAPLE RUM DRIZZLE

GRILLED LAMB LOLLIPOP 12
CRISPY SWEET POTATO, HORSERADISH CHIMICHURRI

DEVILED PICKLED EGG 4
PICKLED RED ONIONS, FRESH DILL

HOUSE-MADE PICKLES 6

BLUFF HILL COVE OYSTERS* 3 EA
SAKÉ MIGNONETTE

JUMBO SHRIMP COCKTAIL 4 EA
HOUSE-MADE COCKTAIL SAUCE

MOZZARELLA ARANCINI 10
WILD MUSHROOM RAGOUT

LOCAL CLAM CAKES 5
TARTAR SAUCE

BRENTON CLAM CHOWDER 8

CHOWDER FRIES 6
POUTINE-STYLE

TRUFFLE FRIES 8
TRUFFLED NARRAGANSETT ATWELLS GOLD

SHARABLES

CATCH OF THE DAY* MKT
CHEF'S DAILY PREPARATION

SHAVED BRUSSEL SPROUTS 16
ORANGE GASTRIQUE, BEETS, CHÈVRE, WALNUT

GRILLED FILET MIGNON* 24
ACORN SQUASH, SPICED PORT REDUCTION

LOCAL CHARCUTERIE AND CHEESE 21

GNOCCHI* 21
LOBSTER, ROASTED TOMATO, AND TARRAGON CREAM SAUCE

FARRO SALAD 16
PERSIMMON, BABY KALE, HAZELNUTS, SALTY SEA FETA, AND POMEGRANATE VINAIGRETTE

AHI TUNA CEVICHE* 20
HOUSE TORTILLA CHIPS

SWEETS

SEASONAL HOUSE-CHURNED ICE CREAM 8
HOUSE-BAKED COOKIE

S'MORES 10
HOUSE-MADE MARSHMALLOW MERINGUE, DARK CHOCOLATE, GRAHAM CRACKER

DARK N' STORMY CHEESECAKE 10
HOUSE-MADE GINGER SNAP CRUMB, MAPLE RUM DRIZZLE

*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 13
GERMAN GILABERT NV

CHAMPAGNE 28
MOËT & CHANDON NV

LAMBRUSCO DELL'EMILIA 11
TERRAQUILIA 2017

WHITE

DRY RIESLING 14
HERMANN J. WIEMER 2019

SAUVIGNON BLANC 12
ESK VALLEY 2018

GRECO DI TUFO 15
VADIAPERTI 2018

PINOT GRIGIO 12
ALOIS LAGEDER 2019

CHARDONNAY 16
KUMEU VILLAGE 2017

CHARDONNAY 13
LONG MEADOW RANCH 2018

ROSÉ

ROSÉ OF PINOT NOIR 12
HOLLORAN 2019

RED

PIPEÑO 11
VINA MAITIA 2019

BEAUJOLAIS 13
DOMAINE LES CAPRÉOLES 2019

PINOT NOIR 17
BELLE PENTE 2017

BIERZO 15
DESCENDIENTES DE J. PALACIOS 2018

CHIANTI CLASSICO 15
CASTELLARE DI CASTELLINA 2018

SHIRAZ 13
FRAM 2018

CABERNET SAUVIGNON 15
TREANA 2018

ZERO PROOF

GRAPEFRUIT, PEPPERCORN, TONIC 6

SARATOGA ARTISAN WATER SPARKLING OR STILL 5

NATALIE'S JUICES 5
ORANGE, GRAPEFRUIT, OR STRAWBERRY LEMONADE

LIBATIONS

THE DIRTY BRENTON 14
KETEL ONE, GREENVALE VERMOUTH, CAPERBERRY

CHEF'S KISS 16
LOS ALTOS TEQUILA, CHARTREUSE, PINEAPPLE, HERBS

THE FRENCH PEAR 17
GREY GOOSE POIRE, ELDERFLOWER, GINGER, BUBBLES

BIG IN JAPAN 15
PLYMOUTH GIN, CAMPARI, GRAPEFRUIT, TONIC

RELUCTANT PUNCH 15
THOMAS TEW RUM, MANGO, ORGEAT, CINNAMON

FIRESIDE OLD FASHIONED 14
RITTENHOUSE RYE, PINEAPPLE, SPICY BITTERS

FIFTH WARD 15
ELI CRAIG BOURBON, BLACK TEA, CITRUS, CHERRY

BROADWAY JOHNNIE 16
JOHNNIE WALKER BLACK, DRAMBUIE, CARPANO, HONEY

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 7
GRAPEFRUIT

FISHER'S ISLAND LEMONADE 11



BRENTON BOTTLES

BUBBLES

SAAR RIESLING BRUT Peter Lauer 1987 Mosel, DE.....	150
CAVA RESERVA German Gilabert NV Penedes, ES.....	65
CHAMPAGNE BRUT NATURE Jacques Lassaigne "Millésime" 2010 Côte des Bar (Aube), FR CHARDONNAY.....	234
CHAMPAGNE Moët & Chandon "Brut Impérial" NV Épernay, FR.....	110
CHAMPAGNE Veuve Clicquot "Yellow Label" NV Reims, FR.....	160
CHAMPAGNE BRUT NATURE Christophe Mignon NV Montgueux, FR PINOT MEUNIER.....	105
CHAMPAGNE BRUT ROSÉ Pierre Gerbais NV Celles-sur-Ource, FR PINOT NOIR, CHARDONNAY, PINOT BLANC.....	144
LAMBRUSCO DELL'EMILIA TerraQuilia "Falcorubens" 2017 Emilia-Romagna, IT.....	50

WHITE

RIESLING Weiser-Künstler "Estate" 2019 Mosel, DE.....	56
DRY RIESLING Hermann J. Wiemer 2019 Finger Lakes, NY.....	70
GRECO DI TUFO Vadiaperti 2018 Campania, IT.....	55
SANCERRE Alphonse Mellot "La Moussière" 2018 Val de Loire, FR SAUVIGNON BLANC.....	65
SAUVIGNON BLANC Esk Valley 2018 Hawkes Bay, NZ.....	60
ANJOU BLANC Brendan Stater-West "Les Chapaudaises" 2015 Val de Loire, FR CHENIN BLANC.....	84
ANJOU BLANC Patrick Baudouin "Le Cornillard" 2016 Val de Loire, FR CHENIN BLANC.....	122
PINOT BLANC Brand "Pur" 2017 Pfalz, DE.....	77
PINOT GRIGIO Alois Lageder "Dolomiti" 2019 Alto-Aldige, IT.....	60
CHABLIS Goisot "Faucertaine" 2017 Burgundy, FR.....	88
CHARDONNAY Kumeu Village 2017 Auckland, NZ.....	80
MEURSAULT 1ER CRU Dom. de Montille "Les Porusots" 2017 Côte d'Or, FR.....	250
MONTRACHET 1ER CRU Ch de Puligny-Montrachet "Les Chalumeaux" 2016 Côte d'Or, FR CHARDONNAY.....	225
LE CORTON GRAND CRU Bouchard Père & Fils 1996 Côte d'Or, FR CHARDONNAY.....	400
CHARDONNAY Long Meadow Ranch "Farmstead" 2017 Napa, CA.....	65
CHARDONNAY Grgich Hills Estate 2016 Napa, CA.....	140

ROSÉ/SKIN CONTACT

CÔTES DE PROVENCE Peyrassol "Chateau" 2019, Flassans-sur-Issolle, FR SYRAH, GRENACHE, CINSAULT.....	90
VAUCLUSE ROSÉ Chêne Bleu 2018 Rhône, FR GRENACHE.....	84
BURGUNDER Enderle & Moll "Weiss & Grau" 2018 Baden, DE PINOT BLANC, PINOT GRIS (SKIN-CONTACT).....	60

RED

PIPEÑO Vina Maitia 2019 Valle de Maule, CH PAÍS.....	55
"L'AMOURGANDISE" Domaine les Caprèoles 2019 Beaujolais, FR GAMAY.....	65
PINOT NOIR Flâneur Wines "Cuvee Constantin" 2015 Willamette Valley, OR.....	110
PINOT NOIR Belle Pente 2017 Willamette Valley, OR.....	85
MOREY-ST.DENIS Hubert Lignier 2016 Cote des Nuits, FR PINOT NOIR....	230
GEVREY-CHAMBERTIN Dom. Lignier-Michelot "Cuvée Bertin" 2017 Côte des Nuits, FR PINOT NOIR.....	175
PINOT NOIR Long Meadow Ranch 2015 Napa, CA.....	80
BIERZO Descendientes de J. Palacios "Petalos" 2018 Castilla y Leon, ES MENCÍA.....	75
MERITAGE Greenvale Vineyards 2016 Portsmouth, RI CABERNET FRANC, MERLOT.....	55
CHIANTI CLASSICO Castellare di Castellina 2018 Toscana, IT SANGIOVESE.....	75
BARBARESCO Produttori del Barbaresco 2016 Piemonte, IT NEBBIOLO.....	112
MALBEC Catena "Lunlunta" 2016 Maipu, AR.....	65
SYRAH Piedrasassi 2018 Santa Barbara County, CA.....	75
CÔTE-DU-RHÔNE Domaine J.L. Chave Selection "Mon Coeur" 2018 Rhône, FR SYRAH, GRENACHE.....	60
BARBERA D'ALBA Brovio "Sori del Drago" 2018 Piedmont, IT.....	80
RIBERA DEL DUERO Dominio de Pingus "Psi" 2017 Castilla y Leon, ES TEMPRANILLO.....	85
MERLOT Mayacamas 2016 Mt. Veeder, CA.....	135
ETNA ROSSO Calabretta "Vigne Vecchie" 2011 Etna, IT NERELLO MASCALESE.....	70
CABERNET SAUVIGNON Corison 2016 Napa, CA.....	265
CABERNET SAUVIGNON Anderson's Conn "Estate Reserve" 2007 Saint Helena, CA.....	340

BRENTON HOTEL

31 AMERICA'S CUP AVENUE

NEWPORT, RI 02840



PROVISIONS TO YOU – IN ROOM DINING

SNACKS

GRILLED LAMB LOLLIPOP CRISPY SWEET POTATO, HORSERADISH CHIMICHURRI	12
LOCAL PROSCIUTTO-WRAPPED DATES GOAT CHEESE, MAPLE RUM DRIZZLE	8
DEVILED PICKLED EGG PICKLED RED ONIONS, FRESH DILL	4
HOUSE-MADE PICKLES	6
BLUFF HILL COVE OYSTERS* SAKÉ MIGNONETTE	3 EA
JUMBO SHRIMP COCKTAIL HOUSE COCKTAIL SAUCE	4 EA
BRENTON CLAM CHOWDER	8
LOCAL CLAM CAKES TARTAR SAUCE	5
AHI TUNA CEVICHE HOUSE TORTILLA CHIPS	20

SHARABLES

FARRO SALAD PERSIMMON, BABY KALE, SALTY SEA FETA, HAZELNUTS, POMEGRANATE VINAIGRETTE	16
LOCAL CHARCUTERIE AND CHEESE*	18
SHAVED BRUSSELS SPROUTS ORANGE GASTRIQUE, BEETS, CHÈVRE, WALNUTS	16
GNOCCHI LOBSTER, ROASTED TOMATO, TARRAGON CREAM SAUCE	21
DOUBLE CHEESE BURGER* DILL PICKLES, CAPE COD POTATO CHIPS	18
FLAME-GRILLED FRANKFURTER SWEET PICKLE RELISH, CAPE COD POTATO CHIPS	8

DESSERTS

SEASONAL HOUSE-CHURNED ICE CREAM HOUSE-BAKED COOKIE	10
S'MORES HOUSE-MADE MARSHMALLOW MERINGUE, DARK CHOCOLATE, GRAHAM CRACKER	10
DARK N' STORMY CHEESECAKE HOUSE-MADE GINGER SNAP CRUST, MAPLE RUM DRIZZLE	10

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BREAKFAST YOUR WAY: LR, IN-ROOM DINING, OR PICNIC PROVISIONS TO GO

SWEET

APPLE CINNAMON OATMEAL WITH TOASTED ALMONDS	8
NARAGANSETT CREAMERY YOGURT PLAIN OR VANILLA WITH HOUSE-MADE GRANOLA AND BERRIES	8
BRULÉED GRAPEFRUIT CREME DE CASSIS	5
SEASONAL FRUIT PLATE	10
SWEET TREAT OF THE DAY	14

SAVORY

EGGS ANY STYLE* PLEASE ALLOW 15-20 MINUTES FOR HARD-BOILED	3 EA
LOCAL BAGEL BOYS BAGEL PLAIN OR EVERYTHING WITH CREAM CHEESE, JAM, OR BUTTER	5
PASTRAMI-STYLE LOX* ON A PLAIN OR EVERYTHING BAGEL WITH CAPERS, RED ONION, TOMATO AND CUCUMBER	22
BREAKFAST SANDWICH OF THE DAY	12
SIDE OF NORTH COUNTRY SMOKE- HOUSE BACON, SAUSAGE, OR BLACK FOREST HAM	6

LIBATIONS

CUSTOM HOUSE COFFEE REGULAR OR DECAF	3
CUSTOM HOUSE COLD BREW	5
ESPRESSO OR CAPPUCCINO	3.5/4
NATALIE'S JUICES ORANGE, GRAPEFRUIT, OR STRAWBERRY LEMONADE	5
RED JACKET FUJI APPLE JUICE	4
PLAIN JANE PICKENS KEEL VODKA, ELDERFLOWER, LEMON, ORGEAT, YOGURT	14
"BREAKFAST WINE" LAMBRUSCO, BLACKBERRY, MINT	13
BLOODY MARIA LOS ALTOS TEQUILA, HOUSE-MADE BLOODY MIX, CITRUS	15

PICNIC PROVISIONS TO GO

LOCAL CHARCUTERIE BOARD WITH CHEESE, FRUIT, AND SPREADS	28
AMERICANA TRAIL MIX	6
PROVENÇAL BAKERY BREAD BAGUETTE, WHOLE WHEAT, OR CIABATTA	4
LOCAL HONEY 2oz OR 5.5oz	3/6
HOUSE PICKLED VEGETABLES	8
SACRED COW GRANOLA	5

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BRENTON ROOF TOP PROVISIONS

SNACKS

GRILLED PEACHES CHÈVRE, BAGUETTE, SPICY HONEY	12
HOUSE PICKLED VEGETABLES	8
JUMBO SHRIMP COCKTAIL WITH HOUSE-MADE COCKTAIL SAUCE	4 EA
LOCAL CHARCUTERIE WITH CHEESE, FRUIT, AND SPREADS	28
AHI TUNA CEVICHE* WITH HOUSE FRIED TORTILLA CHIPS	20
TWIN LOBSTAH ROLLS WITH ROASTED RED PEPPER, BACON, AND MICROGREENS	24

BEER AND CIDER

FOOLPROOF BREWING "OCEAN STATE LAGER"	9
WHALERS R.I.S.E. A.P.A.	8
NEWPORT CRAFT "RHODE TRIP" I.P.A.	9
SHIPYARD PUMPKINHEAD ALE	8
BANTAM BUZZWIG CIDER	8
ARCTIC SUMMER HARD SELTZER GRAPEFRUIT	7

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LIBATIONS

CHEF'S KISS LOS ALTOS TEQUILA, CHARTREUSE, PINEAPPLE, HERBS	16
JOHN DALY FISHER'S ISLAND LEMONADE, ICED TEA, LEMON, MINT	13
RELUCTANT PUNCH THOMAS TEW RUM, MANGO, CINNAMON, ORGEAT	15
"SHOT AND A BEER" GOSLINGS RUM, FERNET, NARAGANSETT SYRUP, BITTERS	15

WINE BY THE GLASS

BUBBLES

CAVA RESERVA BRUT NATURE GERMAN GILABERT NV	13
CHAMPAGNE MOËT & CHANDON NV	28

WHITE

VINHO VERDE "ALVARINHO" FORAL DE MELGAÇO 2019	11
PINOT GRIGIO ALOIS LAGEDER 2019	12
CHARDONNAY KUMEU VILLAGE 2017	16

ROSÉ

ROSÉ OF PINOT NOIR HOLLORAN 2019	12
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RED

PINOT NOIR BELLE PENTE 2017	17
CABERNET SAUVIGNON TREANA 2018	15



FRITES-A-PALOOZA

ENTRÉE OPTIONS

STEAK FRITES

FLAT IRON STEAK*, MUSTARD HERB BUTTER

MOULES FRITES

WHITE WINE, CREAM SAUCE

GRILLED PORTOBELLO FRITES

GARLICKY BABA GHANOUSH

ALL ENTRÉES COME WITH OUR HOUSE-CUT FRIES AND
YOUR CHOICE OF SOFT DRINK

19.95

ADD A GLASS OF WINE

ITALIAN PINOT GRIGIO OR CHILEAN RED BLEND

10

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ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

AVAILABLE FROM 11 A.M. - 5 P.M.

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