



# THE LIVING ROOM

## SNACKS

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

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

SEARED HUDSON VALLEY FOIE GRAS 22  
RED WATERCRESS, ALMOND OIL, ORANGE GASTRIQUE, ATWELLS GOLD CRISP

GRILLED LAMB LOLLIPOP\* 12  
SWEET POTATO, HORSERADISH CHIMICHURRI

DEVILED PICKLED EGG 6  
SMOKED SALMON, DILL, WILD SALMON ROE

BLUFF HILL COVE OYSTERS\* 3 EA  
SAKÉ MIGNONETTE

JUMBO SHRIMP 4 EA  
COCKTAIL SAUCE, LEMON

RHODE ISLAND CLAM CAKES 5  
TARTAR SAUCE

MOZZARELLA ARANCINI 10  
WILD MUSHROOM RAGOUT

BRENTON CLAM CHOWDA 8

GRILLED RED ROMAINE 12  
SHALLOT VINAIGRETTE, WINTER FRUITS, VERMONT GOAT CHEESE, PUMPKIN SEEDS, HERBED PANKO

## SHAREABLES

CATCH OF THE DAY\* MKT  
CHEFS DAILY PREPARATION

FILET MIGNON\* 24  
CARROT PURÉE, SPICED PORT WINE

LOCAL CHARCUTERIE & CHEESE 28

GNOCCHI 21  
LOBSTER, ROASTED TOMATO, TARRAGON CREAM

PAN-SEARED ROHAN DUCK BREAST\* 21  
BRANDIED ONION COMPOTE

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

AHI TUNA CEVICHE\* 20  
HOUSE TORTILLA CHIPS

TRUFFLE FRIES 10  
TRUFFLED NARRAGANSETT CREAMERY ATWELLS GOLD

## DESSERTS

HOUSE-CHURNED ICE CREAM 8  
HOUSE-BAKED COOKIE

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

HOUSE-BAKED ALMOND BISCOTTI 6

\*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

CRÉMANT DE LIMOUX ROSÉ 14  
DOMAINE COLLIN 2018

### WHITE

DRY RIESLING 14  
HERMANN J. WIEMER 2019

SANCERRE 17  
ALPHONSE MELLOTT 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

BEAUJOLAIS 13  
DOMAINE LES CAPRÉOLES 2019

PINOT NOIR 17  
BELLE PENTE 2017

BIERZO 15  
DESCENDIENTES DE J. PALACIOS 2018

TOSCANA ROSSO 15  
MONTEPELOSO 'A QUO' 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 9  
"OCEAN STATE LAGER"

NARRAGANSETT "FRESH CATCH" 7  
HOPPED LAGER

BANTAM BUZZWIG CIDER 8

HARPOON 'THE LONG THAW' 8

WHALERS BREWING 'R.I.S.E.' A.P.A. 9

FISHERS ISLAND LEMONADE 11



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

## SWEET

APPLE CINNAMON OATMEAL TOASTED ALMONDS	8
NARRAGANSETT CREAMERY YOGURT PLAIN OR VANILLA, HOUSE-MADE GRANOLA, BERRIES	8
BRÛLÉED GRAPEFRUIT CREME DE CASSIS	5
SEASONAL FRUIT PLATE	10
SWEET TREAT OF THE DAY CHEFS DAILY INSPIRATION	14

## SAVORY

EGGS ANY STYLE* PLEASE ALLOW 15-20 MINUTES FOR HARD-BOILED	3 <sup>EA</sup>
LOCAL BAGEL BOYS BAGEL PLAIN OR EVERYTHING, CREAM CHEESE, JAM, OR BUTTER	5
PASTRAMI-STYLE SMOKED SALMON* PLAIN OR EVERYTHING BAGEL, CAPERS, RED ONION, TOMATO, CUCUMBER	17
BREAKFAST SANDWICH OF THE DAY CHEFS DAILY INSPIRATION	12
NORTH COUNTRY SMOKE HOUSE BACON, BLACK FOREST HAM, OR BREAKFAST SAUSAGE	6

## LIBATIONS

CUSTOM HOUSE COFFEE REGULAR OR DECAF	3
CUSTOM HOUSE COLD BREW	5
ESPRESSO OR CAPPUCINO	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 & CHEESE	28
AMERICANA TRAIL MIX	6
PROVENÇAL BAKERY BREAD BAGUETTE, WHOLE WHEAT, OR CIABATTA	4
LOCAL HONEY 2oz OR 5.5oz	3/6
SACRED COW GRANOLA	5

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# PAJAMA BRUNCH

## BRUNCH BITES

HOUSE-BAKED BISCOTTI	4
HOUSE-MADE BISCUIT 	3
WHIPPED HONEY BUTTER	
BRÛLÉED GRAPEFRUIT CREME DE CASSIS	5
'BAGEL BOYS' BAGELS 	5
PLAIN OR EVERYTHING	
NORTH COUNTRY SMOKEHOUSE* 	6
BACON, MAPLE BREAKFAST SAUSAGE BLACK FOREST HAM	
HOUSE-MADE TOASTER TART CHEFS DAILY INSPIRATION	5
APPLE CINNAMON OATMEAL TOASTED ALMONDS	8
EGG ANY STYLE* 	3 <sup>EA</sup>

## BRUNCH PLATES

FRITATTA* POTATO, ATWELLS GOLD, SPINACH	10
CHICKEN N' WAFFLES 	21
HARISSA AIOLI, SLOCUM SUGARHOUSE MAPLE SYRUP	
EGGS BENIDECT* 	15
BLACK FOREST HAM, HOLLANDAISE	
DOUBLE CHEESE BURGER*	18
FARRO PERSIMMON, PEPITAS, BABY KALE HAZELNUTS, SALTY SEA FETA, POMEGRANATE VINAIGRETTE	16
PASTRAMI-STYLE SMOKED 	17
SALMON* PLAIN OR EVERYTHING BAGEL, CAPERS RED ONION, TOMATO AND CUCUMBER	
SWEET TREAT OF THE DAY CHEFS INSPIRATIONS	14



LOCALLY SOURCED

\* 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

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