

# THE LIVING ROOM



## DE MER LOCAL RAWBAR

|  |    |
|--|----|
| <b>BLUFF HILL COVE OYSTERS*</b>  | 4  |
| PER PIECE<br>– SAKE MIGNONETTE   |    |
| <b>NARRAGANSETT BAY LITTLENECKS*</b>   | 3  |
| PER PIECE<br>– SAKE MIGNONETTE   |    |
| <b>JUMBO SHRIMP COCKTAIL</b>   | 4  |
| PER PIECE<br>– COCKTAIL SAUCE, LEMON   |    |
| <b>BRENTON SAMPLER*</b>  | 40 |
| OYSTERS, LITTLENECKS, SHRIMP, TUNA<br>POKE<br>– MIGNONETTE, COCKTAIL SAUCE,<br>LEMON |    |

## SHAREABLES FOR THE TABLE

|   |    |
|---|----|
| <b>LOCAL CHARCUTERIE &amp; CHEESE</b>   | 30 |
| <b>BLISTERED SHISHITO PEPPERS</b>   | 10 |
| TOSSED IN A KOREAN BBQ SAUCE AND<br>SESAME SEED                               |    |
| <b>MOZZARELLA ARANCINI</b>  | 10 |
| SUNDAY SAUCE, CRISPY PROSCIUTTO   |    |
| <b>GRILLED OCTOPUS</b>  | 18 |
| EGGPLANT AND WALNUT CAVIAR,<br>HEIRLOOM CHERRY TOMATOES,<br>EGGPLANT CAPONATA |    |
| <b>TUNA POKE</b>  | 20 |
| CUCUMBER, EDAMAME, AVOCADO,<br>CARROTS  |    |
| <b>PORK BELLY STEAM BUNS</b>  | 18 |
| HOUSE-MADE KIMCHI   |    |
| <b>BRENTON SLIDERS*</b>   | 24 |
| GRASS FED BEEF, LOBSTER BACON<br>MARMALADE                                    |    |
| <b>TRUFFLE FRIES</b>  | 10 |
| NARRAGANSETT CREAMERY ATWELL'S<br>GOLD, WHITE TRUFFLE OIL                     |    |
| <b>FLATBREAD</b>  | 16 |
| ARUGULA, PROSCIUTTO, GOAT CHEESE,<br>AND FIG GLAZE                            |    |

\*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.

## SMALL PLATES

|   |    |
|---|----|
| <b>GRILLED LAMB LOLLIPOP*</b>   | 12 |
| MINT DEMI   |    |
| <b>BOURBON BBQ BACON WRAPPED SALMON</b>   | 16 |
| DILL CREME FRAICHE  |    |
| <b>CRAB CAKE SCOTCH EGG</b>   | 18 |
| 7 MINUTE DUCK EGG WRAPPED WITH<br>CRAB CAKE BREADED AND DEEP FRIED<br>WITH RED PEPPER COULIS                                    |    |
| <b>BRENTON CLAM CHOWDA'</b>   | 8  |
| BACON AND POTATO  |    |
| <b>WARM LOBSTER ROLL</b>  | 28 |
| ON A NEW ENGLAND ROLL   |    |
| <b>SHORT RIBS RAVIOLIO</b>  | 22 |
| WITH BLACK BURGANDY TRUFFLE,<br>MOREL MUSHROOMS, AND SHORT RIB<br>JUS   |    |
| <b>WARM FARRO SALAD</b>   | 15 |
| WITH BRUSSEL SPROUTS, ROASTED<br>BUTTERNUT SQUASH, SHAVED<br>COCONUT, TOASTED ALMONDS<br>FINISHED WITH RASPBERRY<br>VINAIGRETTE |    |

## DESSERTS

|                           |    |
|---------------------------|----|
| <b>MOLTEN LAVA CAKE</b>   | 10 |
| <b>FRUIT COBBLER</b>      | 10 |
| <b>KEY LIME TART</b>      | 8  |
| <b>COLD FUSION GELATO</b> | 8  |
| <b>CHEESECAKE</b>         | 10 |

## BEER AND CIDER

### LOCAL DRAFTS

|                                   |     |
|-----------------------------------|-----|
| <b>NARRAGANSETT LAGER</b>         | 8   |
| <b>BRENTON DRAFT SELECTION</b>    | MKT |
| <b>WHALERS BREWING RISE A.P.A</b> | 9   |

### BOTTLES AND CANS

|  |    |
|--|----|
| <b>FOOLPROOF BREWING "OCEAN STATE LAGER"</b> | 9  |
| <b>RED STRIPE LAGER</b>                      | 8  |
| <b>WOODCHUCK CIDER PEAR</b>                  | 8  |
| <b>RHODE TRIP NE IPA</b>                     | 9  |
| <b>GUINNESS</b>                              | 9  |
| <b>FISHERS ISLAND LEMONADE</b>               | 11 |
| <b>MICHELOB ULTRA</b>                        | 8  |
| <b>STELLA ARTOIS</b>                         | 9  |
| <b>HEINEKEN</b>                              | 9  |
| <b>TWO ROADS HONEY SPOT IPA</b>              | 9  |
| <b>UFO PUMPKIN ALE</b>                       | 9  |
| <b>HEINEKEN 0.0</b>                          | 7  |

## WINE BY THE GLASS

### BUBBLES

|  |    |
|--|----|
| <b>CAVA RESERVA BRUT NATURE</b><br>GERMAN GILBERT NV | 13 |
| <b>CHAMPAGNE</b><br>TAITTINGER BRUT NV               | 30 |
| <b>CREMANT DE LIMOUX ROSE</b><br>DOMAINE COLLIN 2018 | 16 |

### WHITE

|  |    |
|--|----|
| <b>DRY RIESLING</b><br>HERMANN J. WIEMER 2019          | 14 |
| <b>SANCERRE</b><br>ALPHONSE MELLOTT 2018               | 18 |
| <b>VOUVRAY</b><br>MARC BREDIF 2018                     | 16 |
| <b>PINOT GRIGIO</b><br>ALOIS LAGEDER 2019              | 12 |
| <b>POUILLY-FUISSE</b><br>LOUIS JADOT, FRANCE 2019      | 17 |
| <b>CHARDONNAY</b><br>PRESQU'ILE, SANTA BARBARA 2018    | 13 |
| <b>SAUVIGNON BLANC</b><br>SPY VALLEY, NEW ZEALAND 2020 | 13 |

### ROSE

|   |    |
|---|----|
| <b>PEYRASSOL #LOU</b><br>COTES DE PROVENCE 2020 | 14 |
|---|----|

### RED

|  |    |
|--|----|
| <b>BEAUJOLAIS</b><br>P'TIT GROBIS 2020   | 13 |
| <b>PINOT NOIR</b><br>BELLE PENTE 2017  | 15 |
| <b>MERLOT</b><br>BROADSIDE, PASO ROBLES 2018   | 13 |
| <b>TOSCANA ROSSO</b><br>MONTEPELOSO A QUO' 2018  | 16 |
| <b>CABERNET SAUVIGNON</b><br>AUSTIN HOPE, PASO ROBLES 2018   | 16 |
| <b>MALBEC</b><br>CATENA 2017   | 14 |
| <b>BLOOD ORANGE SANGRIA</b><br>KETEL ONE ORANGE, GRAND MARNIER,<br>AMARETTO, COMBIER PECHE, CRAN,<br>LIMÓN, NARANJA SANGUINA |    |

## LIBATIONS

|  |    |
|--|----|
| <b>FRENCH INCEPTION</b><br>DON JULIO BLANCO, HOTEL<br>CALIFORNIA REPOSADO, ST. GERMAIN<br>CHARTREUSE, GUAVA JUICE, ROSEMARY<br>SIMPLE, LIME JUICE, HERBS | 18 |
| <b>INTO THE FOG</b><br>EMPRESS GIN, UNCLE VAL'S BOTANICAL<br>GIN, DOMAINE DE CANTON,<br>PEPPERCORN SIMPLE, SPLASH TONIC                                  | 18 |
| <b>OPEN FIRE</b><br>APPLETON 12 YRS AGED RUM, CREME<br>DE BANANA, ALL SPICE, ORANGE<br>BITTERS, CHILE BITTERS  | 18 |
| <b>BOURBONED VESSEL</b><br>HIBISCUS AND BLACK TEA INFUSED<br>ELIJAH CRAIG, LUXARDO BIANCO,<br>AMARO NONINO, CITRUS, CHERRY, AND<br>ORANGE BITTERS        | 18 |
| <b>MOB</b><br>BOZAL ESPADIN MEZCAL, APEROL,<br>CARPANO ANTICO, BLOOD ORANGE,<br>LIME, AGAVE, CHILE BITTERS   | 18 |
| <b>DARK MAGIC</b><br>SOUL CACHACA, DARK SPICED RUM,<br>BLOOD ORANGE LIQUOR, BLACKBERRY,<br>LIME, GINGER BEER FLOAT                                       | 18 |
| <b>THE MAÎTRE'D</b><br>FIG INFUSED KETEL ONE, COMBIER DE<br>PECHE, WHITE CRANBERRY, SIMPLE,<br>LEMON JUICE   | 18 |
| <b>FORE AND AFT</b><br>GREY GOOSE POIRE, DISARONNO<br>AMARETTO, ORGEAT ALMOND<br>LIQUEUR, PEAR NECTAR, LEMON   | 18 |

## SUNSET CRUISE

|   |    |
|---|----|
| <b>WHITE CHOCOLATE TRUFFLE</b><br>VANILLA VODKA, GODIVA WHITE,<br>CREME DE CACAO, CREAM, CARMEL   | 18 |
| <b>WIDE WAKE</b><br>BANKS 5 RUM, BRUGAL 1888 AGED RUM,<br>CUSTOM COFFEE HOUSE COLD BREW<br>COFFEE, ANCHO REYES, AVERNA<br>AMARO, COCONUT SIMPLE | 18 |

## SPRITZ

|  |    |
|--|----|
| <b>SKIFF</b><br>PAMA, ITALICUS, SODA, CAVA                                 | 16 |
| <b>DINGHY</b><br>MALFY ROSA GIN, RAMAZATTI ROSATO,<br>SODA, SPARKLING ROSE | 16 |

## DRY SQUALLS

|   |    |
|---|----|
| <b>HEALTHY KEEL</b><br>COCONUT WATER, STRAWBERRY<br>PUREE, LIME, SIMPLE, SODA | 11 |
| <b>SOBER TACK</b><br>SEEDLIP BOTANICAL, GRAPEFRUIT,<br>TONIC, HONEY SIMPLE    | 11 |

