

THE LIVING ROOM



DE MER LOCAL RAWBAR

NEW ENGLAND OYSTERS* PER PIECE – SAKE MIGNONETTE	5
NARRAGANSETT BAY LITTLENECKS* PER PIECE – SAKE MIGNONETTE	3
JUMBO SHRIMP COCKTAIL PER PIECE – COCKTAIL SAUCE, LEMON	6
BRENTON SAMPLER* OYSTERS, LITTLENECKS, SHRIMP, TUNA POKE – MIGNONETTE, COCKTAIL SAUCE	60

SHAREABLES FOR THE TABLE

CHARCUTERIE SELECTION OF LOCAL MEATS AND CHEESES, FIG JAM, PEPPADEW PEPPERS WITH CRACKERS	30
BLISTERED SHISHITO PEPPERS TOSSED IN A KOREAN BBQ SAUCE AND SESAME SEED	14
GRILLED OCTOPUS EGGPLANT AND WALNUT CAVIAR, HEIRLOOM CHERRY TOMATOES, EGGPLANT CAPONATA	24
BRENTON SLIDERS* GRASS FED BEEF – LOBSTER BACON MARMALADE OR CHEDDY TOPPER CHEESE	24
BURRATA AND FIG SALAD FIG AND TOMATO COMPOTE, PROSCIUTTO, TOASTED BAGUETTE	16
ZA'ATAR ROASTED CARROTS HARRISA YOGURT, PISTACCIO, MICRO GREENS FINISHED WITH AGED BALSAMIC	14
TRUFFLE FRIES PARMESAN-REGGIANO, TRUFFLE OIL	16
FLATBREAD * PROSCIUTTO, ARUGULA, GOAT CHEESE, FIG GLAZE	18
COCONUT CURRY MUSSELS * WHITE WINE, GARLIC, CILANTRO, LEMON GRASS WITH TOASTED BAGUETTE	16

*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.

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SMALL PLATES

GRILLED LAMB LOLLIPOP PEA PANCAKE, MINT DEMI GLACE	14
CRAB CAKE SCOTCH EGG* 7 MINUTE DUCK EGG WRAPPED WITH CRAB CAKE BREADED AND DEEP FRIED WITH RED PEPPER COULIS	20
TUNA POKE* CUCUMBER, EDAMAME, AVOCADO, CARROTS, SEAWEED SALAD, SWEET SOY GLAZE	22
WARM FARRO SALAD WITH BRUSSEL SPROUTS, ROASTED BUTTERNUT SQUASH, SHAVED COCONUT, TOASTED ALMONDS, FINISHED WITH POPPYSEED VINAIGRETTE	15
BRENTON CLAM CHOWDA' BACON, YUKON GOLD POTATO, CELERY, ONION WITH THYME, DILL AND TARRAGON	10
WARM LOBSTER ROLL ON A NEW ENGLAND ROLL WITH POTATO CHIPS	34
JAMAICAN JERK SHRIMP * HOUSE MADE JERK SEASONING WITH SWEET POTATO BUTTER	20
PORKBELLY STEAMED BUNS HOUSE MADE KIMCHI, PORK BELLY, TOSSED IN KOREAN BBQ SAUCE AND SESAME SEED	20

BEER AND CIDER

LOCAL DRAFTS

NARRAGANSETT LAGER	8
CAPTAIN'S DAUGHTER DOUBLE I.P.A.	11
WHALERS BREWING RISE A.P.A	9

BOTTLES AND CANS

STRONGBOW CIDER	9
BUSHWICK PILSNER BRAVEN BREWERY	9
SPINDRIFT SELTZER VARIOUS FLAVORS	8
FINNISH (LONG DRINK) CITRUS GIN AND GRAPEFRUIT	8
CHAIR 2 (RI LIGHT LAGER)	8
RED STRIPE LAGER	8
MICHELOB ULTRA	8
BLUE MOON	9
HEINEKEN	9
PERONI	9
RHODE TRIP NE IPA	8
TWO ROADS HONEY SPOT IPA	9
GUINNESS	9

WINE BY THE GLASS/BOTTLE

BUBBLES

FRANCIACORTA

MIRABELLA EDEA 20/75

CHAMPAGNE

MOËT & CHANDON, NV 30/110

CREMANT DE LIMOUX ROSÉ

DOMAINE COLLIN 16/60

WHITE

DRY RIESLING

HERMANN J. WIEMER 14/49

SANCERRE

ALPHONSE MELLOTT, LA MOUSSIERE 22/80

VOUVRAY

MARC BREDIF 17/62

PINOT GRIGIO

TERRA ALPINA 13/44

VERMENTINO

LA CALA, DI SARDEGNA, IT 13/44

BURGUNDY

MANCIAT-PONCET, MÂCON-CHARNAY, FR 17/60

CHARDONNAY

PRESQU'ILE, SANTA BARBARA, CA 13/47

FLOWERS, SONOMA COAST, CA 25/95

SAUVIGNON BLANC

STONELEIGH, NEW ZEALAND 13/47

ROSÉ

GRIS BLANC, PAYS D'OC, FRANCE 15/55

RED

BEAUJOLAIS

P'TIT GROBIS 13/45

PINOT NOIR

BELLE PENTE 16/56

MERLOT

BROADSIDE, PASO ROBLES 14/50

SANGIOVESE SUPERIORE

CAMPO DE MEZZO, TRE MONTI 16/55

CABERNET SAUVIGNON

AUSTIN HOPE, PASO ROBLES 16/58

DUCKHORN, NAPA VALLEY 25/95

CAYMUS, NAPA VALLEY 45/180

MALBEC

CATENA, VISTA FLORES 2018 14/50

ZINFANDEL

BEDROCK, OLD VINE 16/60

DRY SQUALLS

HEALTHY KEEL 11

COCONUT WATER, STRAWBERRY PUREE, LIME, SIMPLE, SODA

SOBER TACK 11

CLEANCO V BOTANICAL, GRAPEFRUIT, ROSEMARY SIMPLE, TONIC

LIBATIONS

SPICY SCUPPERS 18

JALAPEÑO INFUSED CASAMIGOS, VELVET FALERNUM, WATERMELON, LIME AND AGAVE

BLACK WIDOW 18

COCONUT WASHED MEZCAL, YELLOW CHARTREUSE, BLACKBERRY, LIME, GINGER SIMPLE, GINGER BEER FLOAT

NAKED TOPSIDES 18

BLUEBERRY AND LAVENDER INFUSED TITO'S VODKA, ITALICUS, WHITE CRANBERRY, LEMON

NETTOYAGE 18

NOLET'S GIN, DOMAINE DE CANTON, CHAREAU, PINEAPPLE, LEMON, RHUBARB BITTERS

TEA THYME 18

BULLY BOY BOURBON, AMARO, PEACH, HIBISCUS TEA, LEMON, SIMPLE, THYME

BLONDE IN MANHATTAN 18

ANGEL ENVY RYE, PIVON VERMOUTH BLANCO, LUXARDO MARASCHINO, DASH OJ, CHERRY BITTERS, ORANGE BITTERS

SPRITZ

CACTUS WATER 17

MI CAMPO TEQUILA, PEACH, CHINOLA, SODA, CAVA, HABERNERO

SKIFF 17

PAMA, ITALICUS, SODA, CAVA

DINGHY 17

MALFY ROSA GIN, RAMAZATTI ROSATO, SODA, SPARKLING ROSE

FIRST BEACH 17

ST. GERMAIN, GREY GOOSE LA POIRE, BASIL SIMPLE, CLUB SODA, CHAMPAGNE

GOLD RUSH SANGRIA 18

GREY GOOSE LA POIRE, COMBIER PECHE, COGNAC, VELVET FALERNUM, CITRUS SIMPLE, WHITE CRAN, OJ, LIMÓN

SUNSET CRUISE

WHITE CHOCOLATE TRUFFLE 20

TITO'S VODKA, BLACK IRISH, VELVET CREAM, CREME DE CACAO, CREAM CARAMEL

CARIBBEAN CAFÉ 20

MOUNT GAY RUM, LICOR 43, BANKS 5 RUM, GALLIANO RISTRETTO, VANILLA GELATO, AMARETTO, ESPRESSO

VERDI NOCI (PISTACHIO) 20

BELVEDERE, FRANGELICO, CHILA CREAM, CURACAO BLEU, ORGEAT ALMOND, PEPPERMINT BITTERS, CREAM

