





SMALL PLATES

DEVILED EGGS GF

truffle, bacon, chives......\$2 each

CRISPY ARTICHOKES GF

artichoke hearts, shaved Parmesan, garlic confit, aioli......\$12

CLASSIC CALAMARI

hot peppers, cherry tomatoes, marinara......\$10

BUFFALO CAULIFLOWER

tempura cauliflower, blue cheese, house-made hot sauce & green

HANDCUT FRITES GF

with aioli \$5 Parmesan truffled \$7

™ MOULES & FRITES

Mussels served with house frites......\$11 Dinner Portion....\$19

RED STRIPE

cherry tomatoes, pesto, garlic, shallots, cream, Red Stripe lager

MARINARA GF

marinara, garlic, shallots, cherry tomatoes, white wine

POULETTE GF

parsley & chive, garlic, shallots, white wine, cream

MOUCLADE GF

curry, garlic, shallots, white wine, coconut milk

PORTUGUESE GF

cherry tomatoes, chorizo, garlic, shallots, cilantro, white wine

MARINIERE GF

thyme, shallots, garlic, leeks, white wine

SOUPS S

house-made using fresh ingredients

BAKED FRENCH ONION SOUP GF*

caramelized onion soup, Gruyère cheese, crouton.....bowl \$7

OVEN ROASTED TOMATO SOUP GF*

roasted plum tomato, dill crème fraîche......cup \$4....bowl \$6

RED STRIPE CLAM CHOWDER

bacon, roasted corn....cup \$4....bowl \$7

SALADS S

COBB GF

avocado, Gorgonzola, bacon, grilled chicken, hard boiled egg, cheddar, cherry tomatoes, watercress, shallot Dijon vinaigrette......half \$9.....full \$13

EVERYTHING BUT THE KITCHEN SINK GF

romaine, mesclun, cherry tomato, red onion, cucumber, chickpeas, roasted red pepper, house-pickled cauliflower & green beans, niçoise olives, feta cheese & a quartered egg with charred red onion vinaigrette individual \$10.... shareable \$16

GRILLED CHICKEN & BERRY SALAD GF

boneless chicken breast, fresh seasonal berries, goat cheese, mixed greens, roasted almonds, champagne viniagrette....half \$9....full \$13

MIXED GREENS SALAD GF

tomato, cucumber, red onion, shallot Dijon vinaigrette.....half \$5.....full \$8

ROMAINE CAESAR GF*

house-made croutons, Parmesan cheese, Caesar dressing.....half \$6.....full \$9

Grilled Additions:

chicken \$7 shrimp \$8 hanger steak* \$10 salmon* \$10

GF - GLUTEN FREE

MAINS N

STEAK FRITES* GF

80z grilled hanger steak & house frites, watercress, Gorgonzola butter or bordelaise butter.....\$19

FISH & CHIPS

beer battered cod loin, pickled jalapeño tartar sauce, coleslaw, house frites.....\$12

BURGERS

Served with house frites or greens & a pickle. All burgers may substitute chicken breast.

TRUFFLE BURGER*

wild mushrooms, truffle-chive aioli, goat cheese, arugula, lettuce, tomato, red onion, served with truffle frites....\$17

RED STRIPE BURGER*

Havarti, red onion, guacamole, lettuce, tomato......\$14

NAKED BURGER*

lettuce, tomato, red onion......\$12 add cheese \$1.....add bacon \$1

VEGGIE BURGER

house-made patty, guacamole, lettuce, tomato, red onion......\$10....add cheese \$1

SANDWICHES

served with side of frites, mixed greens, or cole slaw

roasted turkey, sriracha mayo, lettuce, tomato, bacon, pullman bread, frites.....\$11

VEGGIE GODDESS

mozzarella cheese, watercress, avocado, tomato, cucumber, pickled fennel, green goddess aioli served in a flour wrap......\$11

CORNED BEEF REUBEN

sauerkraut, Gruyère & Russian dressing......\$12

FISH TACOS

three flavorful tacos, daily variety of fresh seafood......\$12

any half salad, made into a wrap with frites for an additional \$2

✓ GRILLED CHEESE & TOMATO SOUP < </p>

served on pullman bread

RED STRIPE

Bel Paese, poached pear, prosciutto, basil pesto.....\$12

Havarti.....\$12 SHORT RIB

TRADITIONAL

Havarti.....\$10

Gruyère, demi glace.....\$14

BACON & TOMATO

✓ LOBSTER SPECIALS **▽**

HALF POUND LOBSTER ROLL

served with RI's Best Frites, coleslaw & a pickle......\$25

LOBSTER BISQUE

cold water lobster, cream sherry, purely decadent......\$10

HALF POUND LOBSTER MAC & CHEESE

the ultimate Mac & Cheese, with a half pound of lobster meat....\$25

HALF POUND LOBSTER SALAD GF

Caesar or Mixed Greens Salad topped with a half pound of lobster meat.....full \$25....half \$20