

# MAIN MENU



## SHARED PLATES

### CALAMARI • \$13

Point Judith rings and tentacles, sichuan salt & pepper, pickled chilies, preserved lemon aioli

### PICKLE PLATE (GF/V) • \$10

### CANNELLINI BEAN HUMMUS (GFO/V) • \$10

Warm pita, Aleppo chili crunch

### GARLIC SHRIMP (GF) • \$14

Fresh cilantro sauce, goat horn peppers, Seven Stars sourdough

### CHEESY GARLIC BREAD • \$12

Seven Stars focaccia, cheese blend, tomato sauce

### BUFFALO BABY HASH BROWNS (GF) • \$14

Crispy fried chicken, buffalo sauce, blue cheese, celery

### LOADED BABY HASH BROWNS (GF) • \$12

House bacon, hot pepper relish, mornay, scallion

## ON BREAD

SERVED WITH BABY HASH BROWNS / SUB SIDE SALAD +\$4

### \*THE MELTDOWN (GFO) • \$15

Beer-braised onions, Cooper Sharp American, Russian dressing, dill pickles on Seven Stars sourdough

### \*CHARLIE BURGER (GFO) • \$14

House bacon, lettuce, Cooper Sharp American, lettuce, dill pickle, special sauce on a brioche bun

### THE RACHAEL (GFO) • \$15

Pastrami turkey, rainbow slaw, smoked gruyere, Russian dressing on Seven Stars sourdough

### HOT CHICKEN SANDWICH (GFO) • \$15

Fried chicken thigh, house hot honey, dill pickles

## SALAD/BOWL

### \*CAESAR SALAD (GF) • \$14

Charred baby romaine, grana padano, caesar dressing, toasted panko breadcrumbs

### IT'S A WEDGE! (GF) • \$14

Slow-roasted cherry tomatoes, candied bacon, pickled red onion, blue cheese dressing, all the garden herbs

### HUMMUS BOWL (GF/V) • \$15

Cannellini bean hummus, cucumber, tangy roasted mushrooms, snow peas, pea tendrils, Aleppo chili crisp

### ROCKET SALAD (GF) • \$8

Mixed baby greens, sliced red apples, carrots, grana padano, ume vinaigrette

## +ADD

### SAUTEED SHRIMP (GF) • \$12

### GRILLED CHICKEN • \$8

### BEEF PATTY (GFO) • \$8

### STEAK TIPS • \$18

### PITA • \$3

## FOR THE KIDS • \$8/ea

### GRILLED CHEESE

### HUMMUS AND CRUNCHY VEGETABLES (GF)

### CHICKEN TENDERS & BABY HASH BROWNS (GF)

### MAC & CHEESE (VEG)

## LARGE PLATES

### MUSHROOM MARSALA • \$21

Hillside Farms mushroom blend, house marsala on pasta

### SPRING TURNIP CAKE (GF/V) • \$16

Tangy mushrooms, pea tendrils, tahini-hoisin, chili oil

### PORK SCHNITZEL (GF) • \$23

Sancho-caperberry piccata sauce, garlicky greens

### GREEN CURRY COD (GF) • \$23

Pan roasted cod, coconut curry, seasonal veggies, rice noodles

### STEAK FRITES • \$28

Steak tips, black garlic butter, potato wedges

### FISH & CHIPS (GF) • \$18

Battered and fried cod, vinegar potato wedges, ranch tartar, rainbow slaw

## DESSERT

### BANOFFEE PIE PARFAIT • \$9

Banana, dulce de leche, toffee bits, graham cracker crumb, sweet cream

### CHEESECAKE OREO • \$10

### ICE CREAM & SORBET • \$8

Rotating flavors, ask your server about today's offerings

## \* CONSUMER ADVISORY

Consuming raw or undercooked foods, such as meat, poultry, seafood, and eggs, carries inherent health risks. Please inform us of any allergies prior to ordering.

( V = Vegan / VEG = Vegetarian / GF = Gluten Free / GFO = Gluten Free Option )



KITCHEN & BAR

## MEET OUR FARMERS & PURVEYORS

Wards Berry Farm • Sharon, MA  
Green Thumb Farms • Fryeburg, ME  
Seven Stars Bakery • Providence, RI  
Narragansett Creamery • Providence, RI  
The Town Dock • Narragansett, RI  
Kitchen Garden Farm • Sunderland, MA  
Langwater Farm • North Easton, MA  
Schartner Farm • Exeter, RI  
Runamok • Fairfax, VT  
Little Rhody Farms • Foster, RI  
Moonrose Farm • Rehoboth, MA  
Hillside Farm • Little Compton, RI

## ABOUT OUR ARTISTS

We believe that art can inspire and bring people together. That's why we've filled our space with beautiful pieces from talented local artists. By showcasing their work, we aim to enrich your experience while supporting our vibrant community. Each piece has its own story, reflecting the creativity and spirit of our city. We're honored to celebrate these artists with you.