



Libation is from the Latin *libare*, and is defined by Merriam-Webster as an act or instance of drinking ceremoniously. We invite you to join us for a libation of your choosing and celebrate the simple pleasures of good food, good drink, and good friends.

Enjoy!

## Small Plates

- |  |      |
|--|------|
| <b>Chilled Shrimp Cocktail</b><br>by the piece, served with fresh lemon and cocktail sauce   | 2.50 |
| <b>Fried Oyster Lettuce Wraps</b><br>crispy fried Plum Point Oysters over a light threaded slaw,<br>finished with citrus mayonnaise and served in a bibb lettuce cup   | 7.95 |
| <b>Roasted Eggplant Ravioli</b><br>served with a tomato-roasted fennel sauce and caramelized fennel  | 7.95 |
| <b>Slider Trio</b><br>Brandt "True Natural" Beef, with lettuce and tomato; Rhode Island Lobster Salad, with citrus mayonnaise and arugula; House Smoked Pulled Pork, with our chef's signature rub           | 8.95 |
| <b>All Natural Chicken Wings, choose your style:</b><br>Tuscan: tossed with a Tuscan garlic sauce, served with tomato fresca<br>Chipotle-Lime: tossed with a chipotle-lime glaze, served with cilantro cream | 8.95 |

## Soups and Salads

- |  |       |
|--|-------|
| <b>Roasted Beet and Great Hills Blue Cheese</b><br>tossed with mixed greens, toasted walnuts, golden raisins and dressed with a toasted walnut vinaigrette                       | 7.95  |
| <b>Grilled Hearts of Romaine Caesar</b><br>grilled crisp hearts of romaine served with focaccia croutons, roasted corn,<br>and our white balsamic Caesar dressing                | 5.95  |
| <b>Grilled Sirloin Salad</b><br>a six-ounce grilled sirloin, sliced and served over fresh spinach and arugula, tossed with<br>marinated tomatoes and topped with frizzled onions | 15.95 |
| <b>Rhode Island Lobster Chowder</b><br>tender Rhode Island lobster balanced with sweet onions, celery and herbs,<br>then finished with potatoes and cream                        | 5.95  |
| <b>Tuscan White Bean and Escarole</b><br>hearty white bean soup with pancetta and escarole   | 3.95  |

## Burgers

All burgers are served with our hand cut french fries and freshly made coleslaw.

- |   |      |
|---|------|
| <b>Brandt "True Natural" Beef Burger*</b><br>a six-ounce ground patty served with crisp lettuce and vine ripe tomato  | 7.95 |
| <b>Signature BBQ Burger*</b><br>a six-ounce Brandt "true natural" beef burger topped with apple wood smoked bacon,<br>frizzled fried onions, baby arugula, Vermont Swiss Cheese, and a fire roasted tomato barbecue sauce | 8.95 |



## Grilled Pizzas

Sweet Italian Sausage and Broccoli Rabe Pizza 9.95  
roasted garlic and ricotta spread with caramelized onions

Tomato and Fresh Mozzarella 9.95  
vine ripened tomatoes and Narragansett Creamery Fresh Mozzarella,  
layered with basil and a drizzle of extra virgin olive oil

Chef's Selection 11.95  
Try it, you will like it!

## Sandwiches

*All sandwich selections are served with our hand cut french fries and freshly made coleslaw.*

Rhode Island Lobster Salad 15.95  
local lobster meat tossed with just a hint of lemon mayonnaise served on a toasted brioche roll

Turkey Club Sandwich 8.95  
triple decker, house roasted all natural "Misty Knowles" turkey breast,  
bacon, lettuce, tomato and mayonnaise, served on your choice of toast

Chipotle Grilled Chicken Torpedo 8.95  
marinated all natural chicken breast, with Pepperjack cheese, crisp bacon and spicy chipotle mayonnaise

Fried Plum Point Oyster Roll 14.95  
locally grown Plum Point oysters, tossed in a light flour breading, quickly fried and served on a  
toasted brioche roll with baby arugula, lemon aioli, and a side of spicy horseradish ketchup

## Chef Selections

Grilled Tenderloin 21.95  
six-ounce tenderloin served over wilted spinach, with sautéed mushrooms, Tuscan fried potatoes and  
a cabernet thyme reduction

Wild Caught Filet of Salmon 21.95  
pan roasted salmon filet, finished with lobster beurre blanc, and served with spinach, olives,  
roasted peppers, garlic, sundried tomatoes, and artichokes

Brick Roasted "Murray's" All Natural Statler Breast 14.95  
served with lemon herb jus, sautéed greens and wild mushroom risotto

Roasted Lamb Rib Chops 19.95  
mustard encrusted and served with truffled fingerling potatoes and sautéed arugula

Narragansett Bay Clams & Fettuccini 16.95  
local littlenecks with grilled andouille sausage, broccoli rabe, and garlic, in a white wine and butter sauce,  
tossed with fresh fettuccini

***Please inform your server of any food allergies***

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*