

THE WHARF PUB RESTAURANT WEEK

NOVEMBER 3 - 12, 2017

LUNCH MENU ★ \$16PP

11:30AM TO 4PM • TAX AND GRATUITY NOT INCLUDED

CHOICE OF APPETIZER

SOUTHERN PORK BELLY TATERS

Crispy tater tots and pork belly with house BBQ sauce, sharp cheddar, fresh chives and spicy aioli

CHIPS AND DIP

Our warm pimento cheese, kale and artichoke dip served with house made sweet potato chips

MANDARIN ARUGULA SALAD

Orange chipotle vinaigrette, fresh Mandarin oranges, shaved red onion, hearts of palm and toasted walnuts

GRANDMA'S TOMATO SOUP

Creamy tomato bisque served with a three cheese focaccia crostini and fresh herbs

CHOICE OF ENTRÉE

CHARCUTERIE PANINI

Our tender porchetta with Prosciutto de Parma, pickled fennel, grainy mustard, mozzarella, lemon dressed arugula and our cherry pepper aioli on grilled ciabatta served with truffle and herb tater tots

LOCAL MUSHROOM PIZZA

A personal pizza with a blend of RI mushroom growers seasonal mushrooms, house béchamel sauce, chili flake, cherry tomato, arugula pesto, Pecorino Romano and gruyere cheese

FRIED CHICKEN SLIDERS

Crispy buttermilk fried chicken with house made pickles, red onion, shaved iceberg, bacon and spicy BBQ aioli served with cajun fries

CHOICE OF DESSERT

HOMEMADE POP TART

Our warm local apple and cinnamon pop tart with apple cider glaze

PUB MOUSSE

Our rich chocolate mousse infused with Southern Tier's Cold Press Coffee Pumpkin beer and caramelized banana topped with toasted pepitas

THE WHARF PUB RESTAURANT WEEK

NOVEMBER 3 - 12, 2017

DINNER MENU ★ \$35PP

5PM TO CLOSE • TAX AND GRATUITY NOT INCLUDED

INCLUDES CHOICE OF BEVERAGE:

- La Marca Prosecco
- Veramonte Cabernet
- Any of our 21 Craft Beers on Draft
- Any Non-Alcoholic Beverage

* Or Add Our Featured Craft Beer Flight of the Week for \$5 more
(*\$40 total cost meal and flight*)

CHOICE OF APPETIZER

ROASTED OYSTERS

Cape Cod Great White Oysters roasted with our cholula herb butter and topped with fried garlic and chives

STEAK TARTARE

Tender hanger steak tartare with a fried quail egg and crispy sweet potato chips

MANDARIN ARUGULA SALAD

With our orange chipotle vinaigrette, fresh Mandarin oranges, shaved red onion, hearts of palm and toasted walnuts

BACON WRAPPED TATER TOTS

Crispy bacon wrapped tater tots with Guinness cheese sauce, BBQ sauce and scallions



CHOICE OF ENTREE

HUNTERS CHICKEN

Roasted statler chicken and wild boar sausage with fingerling potatoes, grilled corn, country collards and local apple cider pan sauce

ASPARAGUS ORECCHIETTE

Orecchiette pasta with grilled asparagus, crispy pork belly, local mushrooms, poached Jamestown farm egg and our truffle herb cream sauce topped with shaved Pecorino cheese

SEARED MAHI MAHI

Fresh Mahi Mahi served over lemon jasmine rice, crispy brussels, grilled pineapple, toasted sesame and our hoisin beet sauce



CHOICE OF DESSERT

HOMEMADE POP TART

Our warm local apple and cinnamon pop tart with apple cider glaze

PUB MOUSSE

Our rich chocolate mousse infused with Southern Tier's Cold Press Coffee Pumpkin beer and caramelized banana topped with toasted pepitas

