

STARTERS + SMALL PLATES

JUMBO SHRIMP COCKTAIL (GF)
three jumbo shrimp, cocktail sauce 10

DAILY CHEF SELECTION ARTISAN CHEESES (GF)
grapes, fig jam, Aquidneck Island honey 11

GEORGES BANK CALAMARI
banana pepper rings, tomato concasse,
fresh parsley, chipotle aioli 12

CARIBBEAN JERK SPICED CHICKEN SKEWERS (GF)
jack fruit griddle cake, pineapple relish, mango yogurt 10

FRIED OYSTERS
pickled red onion salad, fresh dill tartar 13

MUSSELS SOFRITO SAUVIGNON (GF without crouton)
garlic, onion, paprika, peppers, tomatoes, locally harvested mussels,
Newport Vineyards Sauvignon Blanc, grilled Tuscan sourdough crouton 12

TUNA TARTARE* (GF)
cucumber salad, crispy prawn chips, sriracha aioli 15

OVEN-BAKED FLATBREAD PIZZA

MARGHERITA
marinara, fresh mozzarella, basil 10 // hand-cut pepperoni 11

BBQ SHORT RIB
Mornay, grilled bourbon red onion, gruyere 12

EGGPLANT
marinara, grilled red onion, fontinella, mozzarella 12

DUCK CONFIT
fig jam, goat cheese, arugula 15
🍷 Newport Merlot

VINEYARD FLAMBÉE *Inspired by the Alsace region of France*
Mornay, caramelized onion, smoked bacon, gruyere 12
🍷 Newport Riesling

SOUPS + SALADS

RHODE ISLAND BROTH CLAM CHOWDER 6

BED OF GREENS (GF)
mesclun, onion, tomato, cucumber, balsamic vinaigrette 6

ROASTED BEET + ARUGULA SALAD (GF)
feta, toasted almonds, pickled raspberry rhubarb,
white balsamic cilantro vinaigrette 12

CAESAR SALAD (GF without croutons)
chopped romaine, house-made croutons, Parmesan 8

VINTNER'S FIELD GREEN SALAD (GF)
grannysmith apples, walnut, bleu cheese, grapes,
fresh summer berries, herb Dijon vinaigrette 9

SALAD ADDITIONS (GF)
+ grilled chicken 5 // + salmon 7
+ 3 grilled shrimp 9 // + tuna* 9

SANDWICHES

FRENCH DIP SLIDERS
short ribs, caramelized and pickled onions, horseradish Dijonnaise,
housemade kettle chips 11

WAGYU BEEF BURGER*
American Kobe beef, lettuce, tomato, red onion, hand-cut fries 11
+ cheese 12

CORNFLAKE CHICKEN CLUB WRAP
avocado, bacon, tomato, lettuce, basil mayo, hand-cut fries 10

LAND + SEA

GRILLED SIRLOIN* (GF)
hand-cut fries + truffle oil, parmesan, arugula salad,
chimichurri sauce 31
🍷 Cabernet Sauvignon

SHORT RIBS RHINELAND (GF with jus)
traditional braised sauerbraten, roasted salsify with caramelized onions,
tricolor German potato salad with bacon + dill,
with a sweet juniper berry + onion NPT Riesling sauerkraut 23
🍷 Gewurztraminer

GLAZED SALMON (GF)
oyster sauce glazed, forbidden black rice, baby bok choy, sprouts,
micro pea tendrils, oyster plum pulp vinaigrette, mango ginger salsa 23
🍷 In The Buff Chardonnay

PAN-ROASTED 1/2 CHICKEN (GF)
rosemary-thyme lemon + garlic marinated, haricots verts, baby carrots,
asparagus, mashed potato, herb chicken jus 19

SPICY SESAME HAWAIIAN AHI TUNA* (GF)
kelp noodle, daikon radish, bean sprouts salad + wasabi vinaigrette, steamed
baby bok choy, sauteed gingered choy sum, bamboo shoots 26
🍷 Vidal Blanc

PORTUGUESE SEAFOOD STEW (GF)
chourico, littlenecks, mussels, shrimp, octopus, calamari, cod,
tomato broth, yellow rice, topped with crispy fried egg 24

PAN-ROASTED SOLE MEUNIÈRE (GF without bread crumbs)
French green beans, baby carrots, caramelized onion,
tricolored petite potatoes, lemon butter sauce 20

SCALLOP FARROTTO
farro, beurre noisette, bacon, leeks, gruyere + parmesan, sweet corn sauce 26
🍷 Reserve Dry Riesling

PAPPARDELLE POMODORO (GF w/gluten-free pasta)
sauteed shrimp, basil, garlic, heirloom cherry tomatoes, prosciutto, finished
with shaved Parmesan cheese 25

VEGETARIAN PASTA // VEGAN ENTREES
available upon request
fresh seasonal ingredients 18

brix
RESTAURANT

NEWPORT  VINEYARDS

SIDES

MASHED 4 | BROCCOLI 3 | ASPARAGUS 5
FRENCH FRIES 5 WITH TRUFFLE OIL & PARMESAN 6