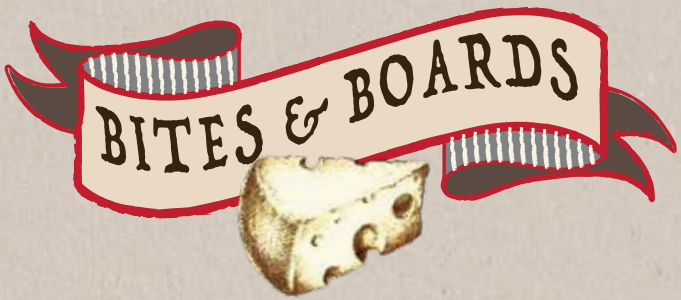


NEWPORT VINEYARDS



— November 20, 2021 —

A selection of small plates and shareable boards

BITES

CRISPY PT JUDITH SQUID 15
thai chilies, sweet soy, lemongrass aioli

SHORTRIB TOAST 18
Blackbird Farm beef, crispy RI mushrooms, garlic confit,
Vermont Creamery chevre, vineyard sourdough

CRISPY OYSTERS 20
warm sage cream, pickled radish

WINGS 15
smoked, spicy honey glaze

BUTTERNUT BURNT ENDS 12
smoked butternut, gold BBQ, spiced seeds

SWEET PUMPKIN ROLL 12
ginger crunch, pumpkin seed brittle, caramel cremeux

BOARDS

VINEYARD CHEESEBOARD 25
N.C. Crescendo, Cato Corner Hooligan, Cabot Cheddar,
Great Hill Blue, pear jam, nuts, seasonal fruit,
honeycomb, focaccia crostini

SPREAD EM' 20
smoked Pt Judith fish rilette, Heritage pork rilette, chicken liver pate,
pickles, sweet mustard, cranberry mostarda, sourdough toast

BEETS BY ANDY 19
various preparations of locally-grown beets

MUNCHIES 21
Taproot chips, Newport Sea Salt pretzels, shallot madeira dip,
pretzel cheese, candied bacon, deviled eggs

MEDITERRANEAN 18
grilled marinated local vegetables, N.C. grilling cheese,
soldier bean hummus, house pita

PIG 25
belly burnt ends, candied bacon, house sausage, pickles,
mustard BBQ, cornbread

SAVORY HAND PIES 18
sofrito pork, shredded beef, smoked chicken, achiote aioli, sofrito

COOKIE + BAR BOARD 15
assorted bars + cookies from our pastry team

SWEET TREATS BOARD 22
a seasonal selection from our pastry team