



ROGUE ISLAND LOCAL KITCHEN & BAR



APPETIZERS

POUTINE FRIES 8.50

pork gravy, narragansett creamery cheese curd, pickled red onions, herbs, served in cast iron dish / loaded +5

PRETZEL BITES 8.50
house made honey mustard

DAILY FARM FRESH RI FLATBREAD 11
ask server for details

SQUASH RISOTTO 11.50

roasted squash, squash puree, squash chips, & herbs

OYSTERS 2.5 EACH (MIN. OF 3)

locally sourced served with cocktail sauce, pink mignonette, & sliced lemon (new orleans style +1 per oyster)

BAFFONI FARM CHICKEN WINGS 11
choose apple habanero hot sauce or berkshire bbq sauce

MEXICAN STREET CORN 6

ri grilled corn, narragansett creamery queso fresco, chipotle aioli, cilantro, fresh lime

PORTUGUESE SEAFOOD STEW 14

RI littlenecks, local cod, house made chorizo, roasted tomato broth, caramelized onions, fresh herbs, & toasted crostinis

HERILOOM CARROTS 9

roasted & grilled carrots, harissa, narragansett creamery yogurt sauce, fried kale, sunflower seed brittle

SOUP/SALAD

add beer braised pork belly +5 aquidneck farm burger +8
grilled baffoni farm chicken +5 applewood smoked bacon +2

SOUP OF THE DAY 5/8

ask server for details

KALE CEASAR 9

kale, dehydrated kale chips, ceasar dressing, parmesan, polenta croutons, add pork belly +5

SIMPLE GREENS 8

spring mix, focaccia croutons, sliced cucumber, red onion, & choice of house made dressing
add grilled baffoni chicken +5 / aquidneck farm burger +8

FRIED BRUSSEL SALAD 9

fried brussels, apple jalapeno chutney, roasted shallot viniagrette, spring mix, pickled fennel

SANDWICHES

served with steak fries

potato salad +1 / house salad +3 / side sauces +0.75

BAFFONI FARM CHICKEN 12.25

grilled or fried baffoni farm chicken, pickled radish & carrot, frisee, pickled red onion, honey chipotle aioli on a brioche bun

ROASTED CAULIFLOWER MELT 12.50

fresh meadows farm cranberry mostarda, vermont creamery goat cheese, roasted ginger aioli, frisee, served on rye bread

BERKSHIRE BOURBON BBQ PULLED PORK 12.50

pickled red cabbage, vermont cheddar, fried shallots, housemade b&g pickles on a brioche bun

PORK BELLY BAHN MI 12.25

korean glazed my blue heaven farm pork belly, pickled carrot and radish, shaved cucumber, fresh cilantro, roasted jalapeño lime aioli, served on a housemade baguette

ROGUE BURGER 15

aquidneck burger, vermont cheddar, rogue ketchup, roasted garlic aioli, and arugula served on a brioche bun, add bacon +2

BUILD YOUR OWN BURGER

ask your server for details

ENTRÉES

TODAY'S MAC N CHEESE 13/17

ask server for details

BEER BRAISED SHORT RIBS 21

beer braised timberstone farm short ribs, celery root puree, vermont white cheddar polenta, sautéed ri mushroom company mushrooms, mushroom pan sauce demi

TEA BRINED PORK CHOP 22

grilled my blue heaven farm pork chop, cornbread stuffing, sweet potato puree, and roasted baby carrots

RHODE ISLAND COD 24

pan seared atlantic cod, seasonal vegetable, parmesan risotto, fried leeks, & herbs

ROGUE FISH & CHIPS 16

narragansett lager battered cod, steak fries, house made tartar sauce, fresh lemon, & lemon aioli

SWEETS

INDIAN PUDDING 8

kenyons cornmeal, sunflower seed brittle, real mccooy rum raisin ice cream, sea-salt caramel

TRIO OF ICE CREAM 7

house ice cream, ask server for details

BLITZENS 8

deep fried honey ricotta cream cheese filled crepe, seasonal house made chutney, & vanilla bean ice cream

Not all ingredients are listed, please alert your server of any allergies. 18% gratuity will be added to parties of 6 or more.

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

Regarding the safety of these items, written information is available upon request.