

North Plank Road Tavern

Baked Peaches & Prociutto—14

*w/Burrata, Arugula, Fig Compote,
Basil EVOO & Aged Balsamic Glaze*

Caesar Salad—12

*romaine, lemon, parmesan, croutons
shredded smoked chicken—7*

Cheese Plate—16

*Chef's Selection of Cheese w/Carrot Hummus,
Walnut Pralines, Cornichons, Apple & Figs*

Charcuterie Board—18

*Chef's Selection of Cured Meats,
Pate, Cheese & Crostini*

Mesclun Greens—10

*tomato, cucumber, carrot,
red onion, honey balsamic vinaigrette*

Seared Ahi Tuna—14

*w/Togarashi Seasoning, Pearl Boba Crisps,
Cucumber Wasabi Sauce
& Emulsified Mushroom*

Salmon Belly Tempura—16

w/Lemon-Ginger-Oyster Dip

Watermelon Strawberry Compressed Salad—14

*w/ Arugula, Feta, Gorgonzola
& Aged Balsamic Reduction*

Beet Root Salad—13

*Spinach, Cucumber, Red Onion, Carrot, Olives,
Heirloom Tomatoes w/Maple Tahini Vinaigrette*

Irish Onion Soup — 9

Classic French Onion, with Wexford Irish Cheddar

Block Island Seafood Chowder — 12

tomato based Block Island Style

Faroe Island Salmon sur Planche—28

oven roasted on aromatic cedar plank w/EVOO, dill, mashed potatoes

Cider Braised Pork Shoulder—26

butternut squash risotto, caramelized root vegetables

Campanelli Farms Crispy Skin Chicken Breast—28

smoked chicken bone broth, roasted mushrooms, fondant potatoes & truffle butter glaze

Wild Caught Gulf Shrimp & Fresh Pacherri Pasta – 30

w/ heirloom tomatoes, white beans & smoked poblano peppers

Filet Mignon Au Poivre—42

mashed potatoes, haricot verts

Red Wine Braised Angus Short Ribs—30

sauteed spinach, mashed potatoes

Crème Brulée—10

*vanilla bean custard
hard caramelized sugar crust*

Chocolate Mousse—8

*Belgian dark chocolate
w/ whipped cream*

Homemade Tiramisu—10

*Classic Coffee Flavored
Italian Dessert*

Affogato—8

*vanilla ice cream
double shot espresso*

Not Your Father's Float 10

*5.9% ABV root beer or
Stewart's root beer*

Mixed Berries—8

w/ whipped cream

* no substitutions please *