

TASTINGS

WINE BAR & BISTRO

SALADS & SOUPS

MARKET SALAD ... 7
greens, vegetables, house vinaigrette

BEET & BLOOD ORANGE SALAD ... 10
frisee, Blythedale grana, blood orange & mustard seed vinaigrette

RED POTATO SALAD ... 10
arugula, house made bacon, pickled farm egg, buttermilk ranch

HOPKINS SOUTHDOWNS LAMB CHILI ... 10
tzatziki, cranberry beans

SMALL PLATES

NATIVE RHODE ISLAND POPCORN ... 3
duck fat, thyme

WARM MARINATED PICHOLINE OLIVES ... 5

BLACKBIRD FARMS BEEF TONGUE TACOS ... 8
polenta shell, pimenton aioli, pickled radish, red onion

BUFFALO CHICKEN LIVERS ... 8
Great Hill Blue Cheese dressing

 **TASTINGS' AWARD WINNING TRUFFLE MAC & CHEESE ... 12**

 **POINT JUDITH CALAMARI ... 10**
romesco sauce, herbs, kalamata olives, pepperoncini

BRAMBLY FARMS PORK MEATBALLS ... 10
sofrito, Blythedale grana

SEASONAL FLATBREAD ... 12
Narragansett Creamery ricotta, za'atar, hen of the woods, wilted greens, citrus vinaigrette

CHEF'S TASTING MENU

Experience the pleasure of a wide variety of tastes personally selected and hand-crafted by our chefs, using local ingredients from sustainable resources. Also, savor the best wines professionally paired by Wine Director Scott Shoer to complement the dishes.

5 COURSES ... 59
WITH WINE PAIRINGS ... 79

* Not available on Saturdays.

NEW ENGLAND ARTISAN CHEESE PLATTER

1 ... 6 / 3 ... 15 / 5 ... 21

A selection of New England's finest artisan cheeses.

Served with crostini & membrillo.

BE SURE TO CHECK OUT OUR BLACKBOARD FEATURES

TASTINGS' HARVEST BOARD

24

Designed for sharing, our Harvest Board consists of a tasting of pâtés and terrines and the finest air dried and cooked sausages using classic techniques and recipes. Served with traditional accompaniments.

 *Tastings' Signature Dishes*

ENTREES

OCEAN FRESH SUSTAINABLE SEAFOOD OF THE DAY ... MARKET PRICE

ALL NATURAL ROASTED 1/2 CHICKEN ... 21
whipped potatoes, market vegetables, jus 

NARRAGANSETT CREAMERY RICOTTA GNOCCHI ... 18
butternut squash, sage, candied hazelnuts, brown butter emulsion

NORTHEAST FAMILY FARMS NY STRIP STEAK ... 32
Hasselback potato, wild mushrooms, Brussels sprouts

SEARED BOMSTER SEA SCALLOPS ... 28
slab bacon & Great Northern bean stew, braising greens, apples 

NH VENISON SAUSAGE ... 28
salsify, beets, fennel, juniper granola

BRAMBLY FARMS PORK BOLOGNESE ... 22
house made linguine, crispy farm egg, Blythedale grana

CAGE FREE HUDSON VALLEY DUCK BREAST ... 26
sweet potato stuffing, pear & frisee salad, maple & sherry jus

BLACKBIRD FARMS BURGER ... 16
English muffin, red onion jam, Great Hill Blue Cheese dressing, rosemary chips

* Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illnesses.

** Before placing your order, please inform your server if a person in your party has a food allergy.