

NEW ENGLAND CLAM CHOWDER 16

chopped clams, bacon, old bay oyster crackers

CRAB AND GRUYERE DIP 26

warm baguette, fennel pollen dust

SHRIMP COCKTAIL 22

wine poached shrimp, citrus dill cocktail sauce, lime

FLOWER SALAD V 17

sunflower sprouts, bee pollen, hibiscus, vinaigrette

POMMES FRITES 15

parmesan, thyme, rosemary, truffle aioli

LITTLE GEM CAESAR 18

toasted breadcrumbs, parmesan, cured egg yolk, lemon zest

add-on:

grilled chicken breast 15

grilled Oishi shrimp 15

REGIONAL AMERICAN CHEESES & CHARCUTERIE 42

fig jam, marcona almonds, strawberries

RTR BURGER 32

10oz. Pat Lafrieda beef patty, Vermont white cheddar, caramelized onion, grain mustard aioli, potato roll, fries

V = Vegan

*Menu subject to change due to the availability of seasonal ingredients.

We are allergy conscious, due to nuts and gluten used in our kitchen we cannot guarantee 'free' but offer sensitive options.

Automatic 18% gratuity for parties of six or more. Checks may only be split evenly.

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BEER

Samuel Adams Summer Ale	9
Stella Artois, Belgium	9
Port City Monumental IPA, VA	9
Stella Artois NA, Belgium	9
Michelob Ultra Pure Gold	9

SPARKLING & CHAMPAGNE

Cantina Solarium Prosecco, Italy	18/70
Chandon Rosé, CA	20/76
Chandon Brut, CA	20/76
Veuve Clicquot, Rose, France	38/145
Dom Perignon, France, 2012	425

ROSE & WHITES

Fontaniels	18/70
<i>Cinsault Rosé, France</i>	
Marietta Nadi	18/70
<i>Riesling, Cienega Valley, CA</i>	
Lagaria delle Venezie	18/70
<i>Pinot Grigio, Italy</i>	
Les Vignes De Reve	21/82
<i>Sancerre, France</i>	
Jordan	22/84
<i>Chardonnay, Sonoma County, CA</i>	

REDS

Inscription	18/70
<i>Pinot Noir, Oregon</i>	
La Grande Dame	20/78
<i>Bordeaux, France</i>	
Domaine Galetis	18/70
<i>Merlot, France</i>	
Altos del Plata	20/78
<i>Malbec, Argentina</i>	
Daou	19/72
<i>Cabernet Sauvignon, CA</i>	
Duckhorn	220
<i>Cabernet Sauvignon, CA</i>	
Newton Puzzle	325
<i>Red Blend, CA, 2018</i>	
Opus One	475
<i>Red Blend, CA, 2017</i>	

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REDS

Inscription	18/7
<i>Pinot Noir, Oregon</i>	0
La Grande Dame	20/7
<i>Bordeaux, France</i>	8
Domaine Galetis	18/7
<i>Merlot, France</i>	0
Altos del Plata	20/7
<i>Malbec, Argentina</i>	8
Daou	19/7
<i>Cabernet Sauvignon, CA</i>	2
Duckhorn	220
<i>Cabernet Sauvignon, CA</i>	
Newton Puzzle	325
<i>Red Blend, CA, 2018</i>	
Opus One	475
<i>Red Blend, CA, 2017</i>	