

SPRING HOUSE HOTEL

EST.



1852

BLOCK ISLAND, RI

RAW BAR

Served with cucumber mignonette, cocktail sauce, horseradish & lemon

- LOCAL OYSTERS* \$4.25 EA
- LITTLENECK CLAMS* \$3.50 EA
- SHRIMP COCKTAIL \$4.50 EA

APPETIZERS

POINT JUDITH CALAMARI

Roasted red peppers, artichokes, capers, white balsamic & basil aioli \$20

SCALLOPS & BACON

Corn puree, maple espresso glaze, apple bacon jam \$24

BRAISED LITTLENECKS

Chorizo, kale, white beans, white wine plum tomato broth, grilled bread \$18

HONEY SRIRACHA CHICKEN WINGS

Peppadews and scallions \$16

STUFFED MUSHROOMS

Sweet Italian sausage stuffing and smoked gouda cream sauce \$17

MINI BAKED BRIE

Wrapped in puff pastry with fresh berry compote, sliced apple, and artisan crackers \$21

SALMON TARTARE*

Avocado, roasted beets, cucumber, pickled jalapeño, herb oil, crostini \$22

AUTUMN SOUPS

BUTTERNUT SQUASH BISQUE

Pepita seeds, crème fraîche \$10

FRENCH ONION

Paprika crouton, gruyere cheese \$11

SALAD

GARDEN SALAD

Mixed greens, Belgium endive, tomato, red onion, cucumber, radish, champagne vinaigrette \$16

BALSAMIC PORTABELLA

Mixed greens, grilled portabella, roasted red peppers, shaved red onion, avocado, goat cheese, balsamic vinaigrette \$18

KALE & ROMAINE CAESAR

Garlic herb croutons, parmesan, creamy Caesar dressing \$17 add anchovies \$2

AUTUMN WELLNESS SALAD

Baby spinach, kale, wild rice, roasted squash, beets, red onion, pepitas, raisins, apple vinaigrette \$22

SALAD ADDITIONS:

Grilled Chicken Breast \$10 | Salmon \$22 | Grilled Shrimp \$16 | Seared Scallops \$19

PINSA ROMANA

*Oval-shaped, crunchy outside with a light, soft texture
Pinsa Romana doughs are a healthier pizza option made of wheat, soy & rice flour.*

MARGHERITA

Pomodoro sauce, fresh mozzarella, parmesan, basil \$20

PEPPERONI

Pomodoro sauce, mozzarella, pepperoni, parmesan, basil \$22

SICILIAN

Pomodoro sauce, mozzarella, sweet Italian sausage, herb ricotta, and caramelized onions \$24

FIG & PROSCIUTTO

Fresh & dried figs, prosciutto, red onion, mozzarella, baby arugula, balsamic glaze \$28

FUNGHI

Wild mushroom medley, mozzarella, herb ricotta, baby arugula, truffle oil \$26

PASTA

TAGLIATELLE BOLOGNESE

Fresh ribbon pasta tossed in our bolognese sauce made with veal, pork, beef, pancetta, and a touch of cream \$38

BUTTERNUT SQUASH FARFALLE

Roasted garlic & butternut squash cream sauce, bowtie pasta, Tuscan kale, crispy pancetta, and parmesan \$35

GNOCCHI MELANZANE

Potato gnocchi, roasted eggplant, smoked mozzarella, San Marzano plum tomato sauce, and fresh basil \$36

MAIN

FAROE ISLAND SALMON*

Carrot + turnip puree, crispy Brussel sprouts, roasted fennel, whole grain mustard cream \$37

CHICKEN SALTIMBOCCA

Chicken breasts layered with prosciutto, sage and fresh mozzarella. Served with green beans, mashed potatoes, and Marsala mushroom gravy \$35

N.Y. STRIP STEAK *

Mashed potatoes, green beans, Jack Daniels honey Dijon peppercorn cream sauce \$56

APPLE BRINED PORK CHOP

Sweet potato and pancetta hash, green beans, maple Dijon glaze \$40

COD BIANCO

Roasted fingerlings, marinated tomatoes, baby spinach, basil champagne buerre blanc \$36

BLACK ANGUS BURGER*

Smoked cheddar, caramelized onion, maple bacon, lettuce, tomato, garlic aioli, toasted potato roll, & house made fries \$20

Please inform your server of any food allergies that may require special attention.
*This item may be served undercooked. Consuming raw, cooked-to-order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.