



• INN AT SPRING HOUSE • THE BARN •

• SPRING HOUSE IN NEW HARBOR •

FRESH ON ICE

Served with red wine mignonette, cocktail sauce, horseradish & lemon

— Raw Bar —

LOCAL OYSTERS* \$4.25 EA

LITTLENECKS* \$3.50 EA

SHRIMP COCKTAIL \$4.50 EA

Starters

STUFFED CLAMS

Casino butter, bacon, bell peppers, shallots, seasoned breadcrumbs \$24

GARDEN EGGPLANT CAPRESE

Our fresh picked garden eggplant, roasted with confit tomatoes, straciatelli cheese, basil oil with a side of Italian toast \$21

FIG AND RICOTTA TOAST

Roasted figs and whipped ricotta on rustic Italian bread topped with pistachio gremolata, balsamic fig glaze \$19

SAUSAGE AND KALE EGG ROLLS

White bean puree, chili garlic oil, parmesan cheese \$22

POINT JUDITH CALAMARI

Crispy fried calamari with banana peppers, garlic aioli & pomodoro sauce \$22

HONEY SRIRACHA WINGS

Housemade wings tossed in a mildly sweet and spicy sauce \$22

Soup & Salad

NEW ENGLAND CLAM CHOWDER

Cream based New England classic- Bowl \$15

BUTTERNUT SQUASH BISQUE

Rich velvety squash bisque, with a touch of cream topped with nutmeg- Bowl \$13

HOUSE SALAD

Mixed field greens, cucumbers, tomato, red onion, citrus vinaigrette \$15

CLASSIC CAESAR

Chopped romaine, garlic herb croutons, parmesan, white anchovy with Caesar dressing \$18

MEDITERRANEAN KALE SALAD

Garden kale, chickpeas, cucumber, cherry tomato, kalamata olives, crumbled feta, lemon herb dressing \$19

**SALAD ADDITIONS: CHICKEN \$12
SALMON \$21 SHRIMP \$18**

ANY SUBSTITUTIONS WILL RESULT IN A \$3 UPCHARGE

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 foodborne illness, especially if you have certain medical conditions.
+contains nuts

Pinsa Romana

MARGHERITA

Mozzarella, pomodoro sauce & basil \$23

QUATTRO FORMAGGI

Mozzarella, ricotta, parmesan, fontina \$23

MELANZANE

Sundried tomato pesto, roasted eggplant, smoked gouda, mozzarella, basil \$24

BOSCAIOLA

Garlic, mozzarella, roasted mushrooms, sausage, basil \$25

Pasta

SPAGHETTI POMODORO

Spaghetti with cherry tomato sauce, finished with a touch of Straciatella cheese & basil oil \$29

RIGATONI GENOVESE

Braised beef chuck, simmered in white wine beef broth finished with butter and fresh herbs \$36

MUSHROOM RAVIOLI

Wild mushrooms, truffle parmesan cream, arugula, finished with parmesan \$32

Main

CHICKEN MILANESE

Parmesan crusted chicken thighs, burrata cheese, marinated tomato salad, arugula greens, citrus vinaigrette \$40

FILET MIGNON*

Red wine demi glaze, Cipollini onion, garden vegetables & roasted yukon gold potatoes \$68

GRILLED FAROE ISLAND SALMON*

Roasted carrot and parsnips, farm potato, green pea cream sauce \$42

ATLANTIC COD ROMANA

Roasted tomatoes, olives, capers, roasted new potatoes \$45

GRILLED BLOCK ISLAND SWORDFISH

Fregola Sardinian pasta, swiss chard with a tomato, caper and olive salata, classic beurre blanc \$43

SPRING HOUSE PORCH BURGER*

Smoked gouda, maple bacon, caramelized onions, garlic aioli, lettuce, tomato, toasted potato bun \$26

Shareable Sides

TRUFFLE PARMESAN FRIES \$12

FARM ROASTED POTATOES \$10

ROASTED CARROTS & PARSNIPS \$10

GARDEN VEGETABLE \$10

SWISS CHARD & FREGOLA \$10