BEACON HILL HOTEL

SMALL PLATES

ZUCCHINI CHIPS

Crispy courgette, yogurt-dill sauce 12

STUFFED OLIVE

Pork sausage, confit garlic aioli 13

TAPAS IBERICA

Toasted baguette, Jamon Iberico, Manchego cheese *17*

R.I. CALAMARI

Crispy local squid, arrabbiata sauce 18

RICOTTA

Warm whipped ricotta, fresh chopped herbs, chili flakes, evoo, crostini 14

SALAD & SOUP

CAESAR*

Little leaf lettuce, Cetara anchovies, 24 months Parmigiano Reggiano, house made dressing, garlic bread crumbs *13*

CRISPY DUCK

Frisee salad, confit duck, roasted pumpkin, toasted seeds, honey mustard vinaigrette (gf) 17

BEACON HILL

Baby kale, shaved truffle pecorino, truffle honey, toasted pine nuts, lemon vinaigrette (gf) 15

Add Chicken 14 / Steak 19 / Salmon 15

SOUP changes weekly *MKT*

STARTERS

PULPO GALLEGO

Seared Spanish octopus, potatoes, burnt lemon aioli, smoked paprika (gf) 19

TUNA TARTARE*

Hand cut Bluefin tuna, avocado crema, toasted sesame seeds, ponzu sauce, crostini 23

STEAK TARTARE*

Smoked prime beef tenderloin, anchovies, capers, shallots, whole grain mustard (gf) 22

TAGLIERE

Chef's selection of cured meats, local & international cheeses, mixed olives, house made focaccia 30

BURRATA changes weekly MKT

PASTA & RISOTTO

ACQUARELLO RISOTTO

 ${\it Roasted butternut squash puree,} \\ {\it seared local scallops, crispy Jamon Iberico (gf)} \ \it 30 \\$

SPAGHETTONI

Maine lobster, lobster sauce, chili lime bread crumbs *38*

POTATO GNOCCHI

Slow braised lamb ragù, toasted pine nuts, 24 months Parmigiano Reggiano *27*

RICOTTA CAVATELLI

Cheese fondue, shaved black truffle 33

MAINS

HALIBUT

Celeriac puree, cannellini beans, chorizo, kale (gf) 40

BRANZINO

Frisee salad, citrus, ginger & orange vinaigrette (gf) 46

TENDERLOIN*

6 oz or 10 oz prime beef, salsa verde (gf) 30/55

RIBEYE*

6 oz or 12 oz prime beef, salsa verde (gf) 25/50

CHICKEN

Roasted half feather brook farm chicken, pomme puree, sautéed spinach, natural jus (gf) 29

SHORT RIBS

Slow braised Chianti wine prime beef, white truffle pomme puree, confit baby carrots, carrots top gremolada (gf) 32

BEACON BURGER*

Prime beef , local cheddar cheese, Vermont bacon, house made dressing, pickled cucumber, brioche bread 19

SIDES

Confit Baby Carrots 12, Fries 9, Truffle Fries 14, Pomme Puree 10, Sautéed Mushrooms 14, Sautéed Garlic Spinach 12, Cannellini Beans & Chorizo 14 (all sides gf)

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

*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

