

Late Night Menu

Farmstead Cheeses choice of 1-\$8, 2-\$15, 3-\$22

locally sourced cheeses served with seasonal accoutrements, including breads & nuts - varieties include bleu, soft, or hard/semi-hard

Charcuterie choice of 1-\$7, 2-\$13, 3-\$19

carefully selected cured meats, house pickled vegetables, mustard, and seasonal accompaniments

Raw Oysters \$3.00 each / \$14 ½ dozen

Locally sourced fresh selections. Served with house cocktail sauce, house cold smoked tomato mignonette and citrus granita

Vegetarian soup offering \$5 Soup of the moment \$6

Large offerings

Chicken Poutine \$14

House cut sweet potato fries, gravy, and fresh Narragansett mozzarella curds

3 Cheese Mac n Cheese \$12

Cabot cheddar, Great Hill Blue, Smith's Gouda, bacon, scallion, breadcrumb, IPA

House smoked Spring Ridge Farm Turkey Leg & Wing \$16

With cranberry-wild orange aioli

Flatbreads

Asian BBQ Chicken \$16

Fried Brussels sprouts, pumpkin puree, caramelized onion, and shredded mozzarella

Sweet potato & Spicy Sausage \$15

Sage, oven roasted tomato, Gorgonzola Alfredo

Roasted Beet \$14

Local goats milk cheese, baby arugula, herb pistou, sunflower seeds, and maple sherry reduction

Late Night Hours: Friday and Saturday 10:00pm to 1:00am

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

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.

Executive Chef, Gary Ankin

www.bullmansion.com