

starters

simple salad **10**

radish, shallot, sherry vinaigrette

caesar **12**

anchovy, garlic, parmesan

raviolo* **10**

serrano ham, ricotta, egg yolk

mafaldine **17**

pesto, haricot vert, fingerlings

beef tartare* **17**

marmite mayo, urfa biber, sourdough

pea toast* **16**

boursin, radish, slow egg, sourdough

smoked mussel toast **14**

calabrian chili, soffritto, baguette

foie gras **22**

strawberry soffritto, celery, crostini

green gazpacho **14**

crab salad, cucumber, meyer lemon

entrees

poussin **31**

piri piri, dukkah, cilantro

monkfish **34**

fregula, littleneck clams, fennel, tomato

seared tuna **34**

baba ganoush, arugula, garlic scape puree

double cut pork chop **32**

coco beans, 'nduja butter, bok choy

halibut porterhouse **40**

chermoula, grilled lemon, cilantro

mission cuts* **\$3/oz**

bonito brown butter, roasted shallot, watercress

sides

warm bread **4**

tahini butter

broccolini **6**

green goddess

shishitos **6**

romesco, pecorino

tater tots **6**

hatch chile pimento cheese

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58 aquidneck ave

(next door to Mission)

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MENU CHANGES FREQUENTLY

DANG! You look amazing tonight! And so does our kitchen :) A 2% "kitchen appreciation fee" will be added to your bill.

*raw or partially cooked items can increase your risk of food borne illness

Consumers who are especially vulnerable to food borne illness should only eat seafood or other food from animals that are thoroughly cooked. Please inform your server of any allergies.

tsk

at the revolving door

beer / wine / cocktails

DANG! You look amazing today....mmm hmm.

beer

Modelo **5**

Schilling Pilsner 16oz **8**

Loirette Saison **12**

Whalers 'Muse' IPA **9**

Buttonwoods 'Object Permanence' IPA 16oz **10**

Aval Cider **8**

Turncoat! Madeira Cask Cider 500ml **28**

Peroni 0.0 (N/A) **5**

bubbly

Ca Furlan Prosecco n/v it **13**

Breze Cremant de Loire Rose n/v fr **14**

pink

Les Terrasses Cote de Provence '22 fr **15**

orange

Tarpon Cellars Cambaro '21 usa **15**

white

Ameztoi Txakolina '22 sp **14**

Seehof Sauvignon Blanc '20 ge **14**

Venica & Venica Pinot Grigio '21 it **14**

Raeburn Chardonnay '21 usa **16**

Michel Bedu Sancerre '21 fr **18**

red

Swick Chillable Red '21 usa **13**

Fronton de Oro Listan Negro/Tintilla '21 sp **14**

Vignerons de Buxy Pinot Noir '21 fr **15**

Obsidian Ridge Cabernet '19 usa **16**

La Fiorita Rosso di Montalcino '20 it **18**

negroni drinks 15

classic

fords gin, carpano antica vermouth, campari

boulevardier

Bourbon, bigallet china-china, campari

negroni bianco

citadelle jardin d'ete gin, salers, cocchi americano

agave negroni

reposado tequila, cocchi torino, antica torino dry, mondino

kingston negroni

smith & cross rum, campari, turmeon vermouth

fancy drinks 15

rose sangria

strawberry, basil, yuzu, bubbles

island tea

black tea infused rums, peach, lemon

vodka drink

vodka, pineapple, cassis, lemon, bubbles

spicy tequila drink

tequila blanco, fresno chili, mure, lemon

whiskey drink

bourbon, swedish punsch, grapefruit, lime, orgeat*(almond)

mezcal drink

mezcal, reposado, bully boy amaro, bigallet thym, creme de cacao