

**NRW 2023** /// 3 courses \$45 pp

**starters**

caesar

*anchovy, garlic, parmesan*

beet salad

*ricotta, farro, orange sherry vin*

raviolo\*

*serrano ham, ricotta, egg yolk*

smoked mussel toast

*calabrian chili, soffritto, baguette*

mushroom toast\*

*boursin, slow egg, sourdough*

liverwurst

*cornichons, pickled mustard seeds, sourdough*

**entrees**

poussin

*piri piri, dukkah, cilantro*

fluke

*turnips, carrots, miso, ginger butter*

venison\*

*butternut soubise, fried shallot, treviso*

sweet potato gnudi

*mushrooms, kale, black garlic soubise*

halibut porterhouse \*\*\*\*(\$15 supplement)

*chermoula, grilled lemon, cilantro*

**desserts**

chocolate chip cookies

*mascarpone cream*

cheesecake

*concord grape kelly, graham cracker crumble*

**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.*

**\*a la carte\***

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

*bonito brown butter, roasted shallot, watercress*

**sides**

warm bread **4**

*tahini butter*

broccolini **6**

*green goddess*

roasted carrots **6**

*peanut rayu*

shishitos **6**

*romesco, pecorino*

tater tots **6**

*green chile pimento cheese*

**UTILITY** \*now open\*

*"a shop celebrating the chef & host"*

58 aquidneck ave

(next door to Mission)

@shop\_utility /// [www.shop-utility.com](http://www.shop-utility.com)

**NRW WEEK MENU NOV 3rd-12th**

**tsk**

at the revolving door

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

**beer**

Modelo **5**

Banded Pilsner 16oz **8**

Whalers Muse IPA **9**

Singlecut Chocolate Milk Stout **8**

Aval Cider **8**

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

Heineken Non-Alcoholic **6**

**bubbly**

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

Pere Mata Cupada Rose '21 sp **14**

**pink**

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

**orange**

Kobal Bajta Belo '20 sl **15**

**white**

Lyrarakis Muscat of Spina/Vidiano '21 gr **13**

Chidaine Sauvignon Blanc '22 fr **14**

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

Raeburn Chardonnay '21 usa **16**

Christophe Patrice Chablis '22 fr **18**

**red**

Swick Chillable Red '21 usa **13**

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

Violet Hill Pinot Noir '21 usa **15**

Obsidian Cabernet '21 usa **16**

Agostina Pieri Rosso di Montalcino '21 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, cappelletti

kingston negroni

smith & cross rum, campari, turmeon vermouth

**fancy drinks 15**

island tea

black tea infused rums, peach, lemon

gin & juice

gin, orange shrub, china-china, sage tincture

vodka drink

vodka, pineapple, cassis, lemon, bubbles

spicy tequila drink

tequila blanco, fresno chili, mure, lemon

whiskey drink

bourbon, alma de trabanco apple quinquina, benedictine, tiki bitters

mezcal drink

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

# beer / wine / cocktails