

starters

beet salad **14**

ricotta, farro, orange sherry vin

caesar **12**

anchovy, garlic, parmesan

tuna tartare* **15**

apple vin, meyer lemon, cilantro

raviolo* **10**

serrano ham, ricotta, egg yolk

foie gras sausage **22**

apple mostarda, radicchio

mushroom toast* **16**

boursin, sunchokes, slow egg

smoked mussel toast **14**

calabrian chili, soffritto, baguette

liverwurst **16**

cornichons, pickled mustard seeds, sourdough

entrees

poussin **31**

piri piri, dukkah, cilantro

fluke **32**

turnips, carrots, miso, ginger butter

venison **32**

butternut soubise, fried shallot, treviso

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

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

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

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