ROGUE ISLAND
Local Kitchen & Bar

SMALL PLATES & SHAREABLES

ROGUE POUTINE
Crispy Tater Tots | Poutine Gravy | Cheddar Cheese Curd | Pickled Red Onions 18.25

CRAB CAKES
Two House-Made Lump Crab* Cakes (Filled With Assorted Peppers, Onions, Garlic, Old Bay, & House Seasoning) Breaded In Panko, Ritz Cracker Crumble, & Cornmeal, Our House-Made Southwest Sauce | Citrus Vinaigrette Dressed Arugula | Fresh Sliced Lemon 22

BRUSSELS & APPLES
Caramelized Brussels Sprouts Tossed With A House Made Apple Chutney & Balsamic Reduction | Shaved Shallots | Roasted Garlic | Fried Garlic | Fried Shallots 16.75

STEAK FRIES -OR- TATER TOTS
Basket of Steak Fry Cut Potatoes OR Tater Tots | Served With House Ketchup 10

PRETZEL BITES TRY W/ CHEESE SAUCE!
House Made | Sautéed In Butter | Sea Salt | Served With Honey Mustard 14.5

RIBS & SUCCOTASH
Smoked BBQ Glazed Ribs | Brown Sugar Bourbon BBQ Sauce | House Made Succotash Relish | Cowboy Caviar | Toasted Cornbread Crumble & Hot Honey Glaze 24

STRAWBERRY RHUBARB CORNBREAD
Served With Honey & Charred Corn Butter 12.5

ZUCCHINI & SUMMER SQUASH FOCACCIA
Griddled In Herb Butter | Served With Caramelized Leek, Narragansett Feta, & Whipped Ricotta Spread 16

NOLA SHRIMP & GRITS
Fresh Gulf Shrimp Hand-Breaded with Stone-Ground Grits | Worcestershire Blue Plate Aioli | Fresh Lemon | Served On A Bed Of Dressed Arugula 19

FRIED CORN & BURRATA RAVIOLI
Hand Breaded & Served Over A Sweet Corn Puree | Calabrian Chili Oil | Pesto 18

COMPOSED WINGS 17.5
Brined 48 Hours I Smoked In House I All Sauces Made In House

BUFFALO BLEU
Glazed In Our Buffalo Sauce | Crumbled Bleu Cheese | Pickled Celery | Bleu Cheese Foam | Pink Peppercorns

GOCHUJANG MISO
Glazed In Our Gochujang Miso BBQ Sauce | Tuxedo Sesame Seeds | Fried Garlic | Served On A Bed Of Pickled Red Cabbage

WHITE ALABAMA
Tossed In Our Award Winning White Alabama BBQ | Cowboy Caviar

SKILLETS + DIPS

SOUTH SIDE CHICAGO SCOOP
Giardiniera & French Onion Dip | Served With Pizza Flavored Potato Chips | Garnished With Pickled Vegetables & Fried Garlic 16

STREET CORN QUESO SKILLET
Sweet Corn Dip Made With Cream Cheese, Jalapeno, Lime, Shredded Cheese, & House Seasoning | Garnished With Candied Jalapenos, Cilantro, & Cotija Cheese | House Fried Local Corn Chips For Dipping
16.5 SERVED IN HOT SKILLET

HOT CRAB DIP
Chesapeake Bay Classic With A Rogue Island Twist | Zab's St. Augustine Hot Sauce | Fresh Lemon Wedge | Old Bay Potato Chips 17.75
SERVED IN HOT SKILLET

BUFFALO SMOKED CAULIFLOWER DIP
Smoked Cauliflower & Buffalo Bleu Cheese Dip | House Fried Local Corn Chips Dusted In Buffalo Blue Seasoning | Finished With Pickled Celery & Bleu Cheese Crumbles 16.5
SERVED IN HOT SKILLET

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*. AUTO GRATUITY OF 18% FOR PARTIES OF 6 OR MORE. **NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE BE AWARE.** PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS, AS WE TAKE ALL REASONABLE PRECAUTIONS BUT CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS DUE TO POTENTIAL CROSS-CONTACT IN OUR KITCHEN.

SALADS

STRAWBERRY SPINACH SALAD
Fresh Cut Strawberries | Candied Almonds | Crumbled Goat Cheese | Baby Spinach & Spring Mix | Honey Balsamic Dressing | Strawberry Rhubarb Cornbread Croutons 18.5

GNOCCHI SARDI PASTA SALAD 15
House Made Gnocchi Sardi | Mozzarella Pearls | Pesto | Italian Vinaigrette | Tuscan Kale | Roasted Cherry Tomato | Parmesan Cheese & Balsamic Reduction To Finish

SIMPLE GREEN SALAD
Sliced Shallot | English Cucumber | House Baked Focaccia Croutons | Cherry Tomato | Spring Mix | Choice Of Dressing 15

ROASTED BEET SALAD
House Pickled Local Gold Beets | Spring Mix | Shaved Shallot | Candied Pecans | VT Goat Cheese | Served With Citrus Vinaigrette 17

RI BURRATA SALAD
Fresh Cherry Tomatoes | Narragansett Creamery Burrata | Dressed Arugula | EVOO | Basil Pesto | Maldon Sea Salt | Balsamic Reduction | Roasted Tomato Basil Griddled Focaccia 18

FRIED BRUSSELS SALAD
Spring Mix | Brussels Sprouts Tossed In House Made Apple Chutney | Pickled Fennel | Sliced Shallots | Served With Roasted Shallot Vinaigrette 18.5

KALE CAESAR
Roasted Crispy Chickpeas | Shaved Shallot | House Made Caesar Dressing | Shaved Kale & Salad Mix | Crispy Herb Butter Breadcrumbs | Cured Egg Yolk | Drizzle Of Charred Lemon Oil 17.5

SALAD ADD-ONS

» Applewood Bacon +6
» Sunny Side Up Egg +3
» Smoked Pulled Pork +10
» Braised Short Rib +12
» Aquidneck Farm Burger* +12
» Cornmeal Crusted Chicken +10
» Grilled Marinated Chicken +8
» Cold Maine Lobster Salad* +16
» Warm Maine Lobster +16
» Crumbled Goat Cheese +3
» Shredded Cheddar Cheese +2.5
» Gulf Shrimp (6) +12

DRESSINGS

» Buttermilk Ranch 2.5 EACH
» Bleu Cheese 2.5 EACH
» Caesar 2.5 EACH
» Vinaigrette 2 EACH
- Ancho Chile Lime
- Citrus
- Honey Balsamic
- Shallot
- Lemon
- Citrus

HOUSE-MADE PASTA + ENTREE

OG MAC N' CHEESE
Five Cheese Mornay Sauce | House-Made Pasta Shells | Buttery Panko | Shredded VT Cabot Creamery Cheddar 24.5

"MAC" IT YOUR OWN! GO "ROGUE" WITH ADD-ONS!

LOBSTER MAC N' CHEESE
Old Bay Butter Poached Maine Lobster | Cajun Seasoning | Shredded VT Cabot Creamery Cheddar | Five Cheese Mornay Sauce | House-Made Pasta Shells | Herb Panko Bread Crumb 39.5

HOUSE BREADED CHICKEN CUTLET
Served With Daily House Made Pasta, Choice Of Sauce, Narragansett Creamery Mozzarella, Basil Pesto, & Grated Parmesan 27

SAUCE OPTIONS: SAN MARZANO TOMATO, PINK VODKA, OR ROASTED GARLIC ALFREDO

STEAK FRITES
Peppercorn-Crusted Steak, Grilled and Sliced (Sourced From Dole & Bailey) | Green Peppercorn Au Poivre Sauce | Double Fried Steak Fries | Rogue Island Compound Herb Butter 39.5

SANDOS
Choice Of Crispy Tater Tots OR Steak Fries. **UPGRADE YOUR SIDE** - Garden Salad +4 | Pasta Salad +5 | Mini Poutine +7

SMOKED BBQ PULLED PORK
15 Hour Smoked Pulled Pork | VT Cabot Creamery Cheddar | Carolina Mustard BBQ Sauce | Pickled Red Cabbage | Fried Shallots | House B&B Pickles | Griddled Sesame Seed Challah From NAVAD Bakers 26.5

SHORT RIB GRILLED CHEESE
Beer Braised Short Rib | Brie Cheese | VT Cabot Creamery Cheddar | Orange Cherry Infused Fig Jam | Arugula | Caramelized Onions | Pressed Pain D'Avignon Bakery Thick Cut Sourdough 27.5

CAULIFLOWER MELT
Roasted Cauliflower | Arugula | Cranberry Mostarda | Roasted Ginger Aioli | Goat Cheese | VT Cabot Creamery Cheddar | Pressed Pain D'Avignon Bakery Thick Cut Sourdough 24.75

FAMOUS LOBSTER ROLL
HOGS FOR THE CAUSE 1ST PLACE BLUE PLATE MAYO SIDE

House Made Maine Lobster Salad | Blue Plate Mayo, Celery, Shallot, Old Bay, & Fresh Herbs | Arugula | Lemon Vinaigrette | Garnished With Tasso Ham Powder | Buttered New England Style Lobster Roll 38.5 AVAILABLE AS HOT CT STYLE 39.5
DOUBLE THE LOBSTER! +16

ROGUE BAHN MI POBOY
Pan Seared Slow Cooked Pork Belly Glazed In A Gochujang Miso BBQ | Pickled Radish & Carrot | Pickled Finely Shaved Red Cabbage | Spicy Mayo | Spiral Cucumber | Arugula | Garnished With Sesame Seeds, Fried Garlic, Fried Shallots, & Cilantro | Served On A Steamed Leidenheimer Bakery (New Orleans) Pistolette Roll 26.75

BURGERS
100% Grass-Fed Aquidneck Farm Beef* (Portsmouth, RI) Served On A Toasted Sesame Challah Bun From NAVAD Bakers With Your Choice Of Crispy Tater Tots OR Steak Fries.
UPGRADE YOUR SIDE - Garden Salad +4 | Pasta Salad +5 | Mini Poutine +7

OG ROGUE BURGER
VT Cabot Creamery Cheddar | House B&B Pickles | Rogue Ketchup | Roasted Garlic Aioli | Arugula 25.5

SMOKED BBQ PULLED PORK BURGER
15 Hour Smoked Pulled Pork | Sharp Cabot Cheddar | B&B Pickles | Fried Shallots | Brown Sugar Bourbon BBQ | Arugula 28.5

ROGUE MELT BURGER
ADD SHORT RIB +8

Fig Jam | Brie Cheese | Caramelized Onions | Arugula | Roasted Garlic Aioli | Crispy Onions | Arugula 28.5

AIOLIS & SAUCES
- » Brown Sugar Bourbon BBQ
- » Honey Chipotle
- » Roasted Garlic Aioli
- » Rogue Ketchup
- » Honey Mustard
- » House Buffalo
- » Roasted Ginger Aioli
- » Carolina BBQ

2.00 EACH

- » Five Cheese Mornay
- » Poutine Gravy

6.00 EACH

- » Buttermilk Ranch
- » Bleu Cheese
- » Southwest Sauce
- » Gochujang Miso BBQ
- » White Alabama BBQ

2.5 EACH

CHICKEN SANDOS
Served On A Toasted Sesame Challah Bun From NAVAD Bakers With Your Choice Of Crispy Tater Tots OR Steak Fries. **UPGRADE YOUR SIDE** - Garden Salad +4 | Pasta Salad +5 | Mini Poutine +7

CLASSIC CHICKEN SANDO
Cornmeal Crusted or Grilled Marinated Chicken Breast | Pickled Radish & Shredded Carrot | Pickled Red Onion | Arugula | Honey Chipotle Aioli 24.75

NASHVILLE HOT CHICKEN SANDO
Hand Breaded Bell & Evans Fried Chicken Breast | Dipped In Nashville Hot | White Alabama BBQ Sauce | House B&B Pickles | Pickled Red Onion | Arugula 27.5

BUFFALO BLEU CHICKEN SANDO
Hand Breaded Bell & Evans Fried Chicken Breast | Dipped In Our Buffalo Sauce | Dusted In Buffalo Blue Powder | Cabot Creamery Cheddar | Bleu Cheese "Foam" | Pickled Celery | Arugula | Pickled Red Onion 27.5

MEXICAN STREET CORN FRIED CHICKEN SANDO
Cornmeal Crusted Marinated Fried Chicken Breast Dusted In Street Corn Powder | Street Corn Salsa | Cotija Cheese | Southwest Sauce | Pickled Red Onion 27.5

DESSERTS SCRATCH MADE BY IN-HOUSE PASTRY CHEFS

S'MORES ICE CREAM SUNDAE
Toasted Marshmallow Ice Cream | Graham Cracker Crumble | Chocolate Chips | Marshmallow Sauce | Whipped Cream 10

CHOCOLATE CHIP COOKIE SKILLET
Chocolate Chip Sea Salt Cookie | Chocolate Sauce | Vanilla Bourbon Ice Cream | Whipped Cream | Powdered Sugar | Graham Crumble 10

VANILLA BEAN CREME BRULEE
Vanilla Bean Custard | Torched Sugar In The Raw | Fresh Strawberries | Wafer Tuile | Powdered Sugar | Whipped Cream 10

HAND CHURNED ICE CREAM
Two Scoops Of One Flavor | Vanilla Bourbon | Vanilla Bean | Buttermilk Sorbet | Chocolate Sea Salt | Strawberry Pink Peppercorn |Toasted Marshmallow | Burnt Honey 5

STRAWBERRY RHUBARB CRISP SKILLET
Fresh Strawberries & Rhubarb Macerated With Vanilla Bean & Spices | Topped With A Buttery Oatmeal Streusel Topping | Buttermilk Sorbet | Caramelized White Chocolate Sauce | Graham Cracker & Whipped Cream 11

RASPBERRY LEMON OLIVE OIL CAKE
Lemon Scented Olive Oil Cake | Fresh Raspberries | Burnt Honey Ice Cream | Whipped Cream | Raspberry Puree | Lemon Curd | Powdered Sugar | Graham Cracker Crumble 11

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