



HOTEL MANISSES

A Boutique Hotel & Restaurant

The Manisses serves brunch and dinner from Memorial Day through Columbus Day*.

Reservations are available in the dining room for brunch beginning at 11:30 a.m., while the Garden and Bar are "first come, first served" beginning at 3 p.m. We welcome you to enjoy our contemporary craft cocktails, fresh seasonal cuisine, warm hospitality, and unparalleled service.

Call 401.466.9898 to reserve your table.

Brunch Main Plates

Brioche French Toast

Coconut milk, caramelized banana, sugared almonds, rum syrup

Bacon & Eggs

Crispy pork belly, roasted potatoes, sweet & spicy peppers, over easy eggs

Manisses Benedict

Poached eggs, roasted corn salsa, smoked tomato hollandaise
Add lump crab cake

Avocado Toast

Over easy eggs, heirloom tomato, cilantro, lime, watercress
Add smoked salmon

Lunch Main Plates

Choice of hand cut frites or side salad

Mussels Frites

Chourico, scallions, garlic, white wine

Point Judith Calamari

Flash fried, sweet & spicy pepper agrodolce, marinated olives, citrus

Chicken Milanese

Watercress salad, citrus champagne vinaigrette

Chilled Lobster Croissant

Claw & tail, celery hearts, citrus aioli

Salmon BLT

Crispy pancetta, arugula, smoked tomato aioli, grilled tuscan bread

Short Rib Burger

Pickled red onion, horseradish creme fraiche, watercress, brioche bun

Raw Bar

Jumbo Cocktail Shrimp

Native Littlenecks

Chef Selected Local Oysters

Island Platter - shrimp, littlenecks, oysters, chilled lobster tail
Accompanied with cocktail sauce, horseradish, mignonette, lemon

Soup & Salads

Native Scallop & Corn Chowder

Creamy broth, applewood smoked bacon, leeks, potato, roasted corn

Hearts of Romaine

Parmesan crisp, garlic croutons, sun dried tomato, caesar vinaigrette

Classic Frisee

Soft cooked egg, crispy lardons, crostini, champagne dijon vinaigrette

Kale "Wedge"

Slow roasted tomato, pickled red onion, crispy pancetta, Great Hill bleu cheese, buttermilk tarragon dressing

Beet & Goat Cheese

Baby beets, Vermont Creamery goat cheese, asparagus, watercress, candied pecans, citrus champagne vinaigrette

Small Plates

Steamed Mussels

Chourico, scallions, garlic, white wine, grilled Tuscan bread

Point Judith Calamari

Flash fried, sweet & spicy pepper agrodolce, marinated olives, citrus

Shrimp Bruschetta

Lemon rosemary chickpeas, harissa, blistered tomato, sweet basil

Lump Crab Cake

Sweet corn salsa, smoked tomato aioli, avocado cilantro crema

Berkshire Pork Belly

Chipotle glaze, pickled carrots, pea shoot & mint salad

Eggplant Caponata

Burrata, grilled bread, EVOO

Farmers Plate

Roasted & grilled vegetables, harissa chickpea puree, marinated goat cheese, grilled flatbread

Antipasto

Artisan cheese, grilled sausage, marcona almonds, pickled vegetables, marinated olives

Dinner Main Plates

New England Fish Pot

Lobster tail & claw, native littlenecks, grilled chourico, roasted corn, lemon parsley broth

Bomster Scallops

Basil risotto, shaved asparagus & radish, lemon vinaigrette

Grilled Block Island Swordfish

Sweet pea risotto, cured tomato, olive tapenade

Faroe Island Salmon

Crispy brussel sprouts, roasted potato, fennel, capers, golden raisins, citrus

Fisherman's Catch

Chef selected local catch & preparation

Roast Semi Boneless Cornish Hen

Leek & mushroom ragu, potato puree, pan jus

Bistro Steak Frites

Grilled skirt steak, hand cut frites, chimichurri

Butcher's Cut

Chef selected roasted potato, shallot & watercress salad, sherry vinaigrette, vincotto

Bucatini Basil Pesto

Grilled eggplant, zucchini, roasted peppers, blistered tomato, toasted pine nuts

Dessert

Buttermilk Panna Cotta

Fresh strawberry, orange blossom, sugared almonds

Tiramisu

Dark chocolate mascarpone mousse, espresso ladyfingers

Banana Coconut Cake

Roasted pineapple, coconut cream, rum sauce

Bread Pudding

Seasonally inspired preparation

Artisan Gelato & Sorbet

Please ask your server for seasonal selections

Our seasonal menus consists of elegant dishes with a rustic influence that showcases our restaurant's relationships with local farms and purveyors, served in our seasonal indoor bar, dining room and outdoor gardens.

www.HotelManisses.com

Chef Michael Hervieux