



HOTEL MANISSES

A Boutique Hotel & Restaurant

Reservations are available in the dining room while the Garden and Bar are “first come, first served” beginning at 5 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

Lump Crab Cake Benedict

Poached eggs, applewood smoked bacon, salsa roja, charred sweet corn, roasted potato

Bacon & Eggs

Over easy eggs, crispy pork belly, roasted potato, sweet & spicy pepper agrodolce

Avocado Toast

Over easy eggs, heirloom tomato, shaved radish, pickled red onion, cilantro, lime, multigrain bread, watercress

Farmer's Market Omelette

Kale, heirloom tomato, Vermont Creamery goat cheese, watercress

Baked French Toast

Dark chocolate, orange blossom berries, sugared almonds, coconut cream, maple syrup

Chilled Lobster Croissant

Claw & tail, celery hearts, citrus aioli

Short Rib Burger

Spicy ketchup, pickled red onions, watercress, aged cheddar, toasted

Raw Bar

Jumbo Cocktail Shrimp (3)

Native Littlenecks (6)

Locally Harvested Oysters (3)

Island Platter ~ shrimp (3), littlenecks (3), oysters (3), chilled lobster tail (1) Accompanied with cocktail sauce, horseradish, mignonette, lemon

Soup & Salads

Scallop & Corn Chowder

Applewood smoked bacon, potato, leeks, roasted corn, sweet cream

Kale “Wedge”

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

Beet & Goat Cheese

Vermont Creamery goat cheese, watercress, candied pecans, champagne vinaigrette

Small Plates

Steamed Mussels

Chourico, roasted garlic, scallions, white wine broth

Point Judith Calamari

Flash fried, marinated olives, sweet & spicy pepper agrodolce

Lump Crab Cakes

Salsa roja, charred sweet corn, avocado cilantro crema

Tuna Ceviche

Coconut milk, lime, chili pepper, cilantro, potato crisp

Berkshire Pork Belly

Chipotle ginger glaze, house pickles, grilled onion & garlic naan

Polpettini

Beef, pork & veal, Chianti reduction, San Marzano tomato, parmesan

Eggplant Caponata

Burrata, balsamic reduction, grilled Tuscan bread

Roasted Brussel Sprouts

Applewood smoked bacon, roasted garlic, honey balsamic

Antipasto Pizzetta

Fresh mozzarella, parmesan, cured meats, seasonal grilled vegetable, gremolata

Main Plates

New England Fish Pot

Lobster tail & claw, native littlenecks, grilled chourico, sweet corn, roasted potato, lemon herb broth

Bomster Scallops

Sweet corn cream, crispy pork belly, pea tendrils, pickled carrot & mint salad

Grilled Block Island Swordfish

White beans, kale, roasted garlic, olive tapenade

*Fisherman's Catch

Sweet pepper caldereta, roasted tomato, smoked paprika, pickled red onion, potato croquette

Bistro Steak Frites

Grilled marinated skirt steak, hand cut frites, chimichurri

*Butcher's Cut

Roasted potato, heirloom carrot, shallot & watercress salad, vincotto Mkt

Grilled Berkshire Pork Chop

Sweet potato & brussel sprout hash, grilled red onion, apple cider bbq sauce

Chicken Milanese

Lemon white wine marinade, potato puree, roasted tomato, pickled red onion, watercress, citrus vinaigrette

Fettuccine Bolognese

Veal, pork & beef ragu, San Marzano tomato, sweet cream, parmesan

Grilled Eggplant Rollatini

Sweet peppers, zucchini, white bean puree, herb ricotta, roasted tomato

Dessert

Buttermilk Panna Cotta

Orange blossom berries, vanilla, sugared almonds

Tiramisu

Mascarpone mousse, frangelico, espresso ladyfingers

Artisan Gelato & Sorbet

Please ask your server for seasonal selections

The Manisses serves breakfast, brunch & dinner from Memorial Day through September

Illy Cafe (Daily)

7:30 a.m. ~ 11:30 a.m., walk-ins welcome

Sip & Shuck (Friday & Saturday)

3 p.m. ~ 5 p.m., walk-ins welcome

Dine @ HM Gardens & Bar (Daily)

5 p.m. ~ 10 p.m., reservations recommended & walk-ins welcome

Prosecco Brunch (Sunday)

10:30 a.m. ~ 2:30 p.m., group reservations & walk-ins welcome

Our seasonal menus consist of elegant dishes with a rustic influence that showcases our restaurants relationships with local farms and purveyors, served in our seasonal indoor bar, dining room and outdoor gardens ~ Chef Michael Hervieux