

---

# OPEN YEAR-ROUND

---

## STARTERS

**CORNBREAD** served warm with chili pepper butter  
PAN...10 WEDGE...4

**OYSTERS ON THE HALF**  
gazpacho granita, cocktail sauce & lemon wedges ..... 23

**NARRAGANSETT BAY MUSSELS**  
corn dumplings in tomatillo broth ..... 14

**YELLOWFIN TUNA**  
compressed watermelon, avocado mousse & ponzu ..... 17

**RED PEPPER SHRIMP**  
celery ribbons, blue cheese dressing &  
red pepper vinaigrette ..... 19

**CHICKEN LETTUCE WRAPS**  
bibb lettuce, hoisin-ginger chicken, fried noodles,  
bean sprouts & carrots ..... 14

**BOURBON-GLAZED PORK BELLY SLIDERS**  
daikon slaw & handmade arepa ..... 16

**CHARCUTERIE PLATE**  
3 artisanal cheeses, 3 chef selected cured meats, pickle,  
spread de jour, nuts & toast points ..... 25

**MEZZE PLATE** roasted garlic hummus, tapenade, feta,  
crudite, kalamata olives & grilled pita ..... 19

**CARROT AGNOLOTTI**  
lemon ricotta, toasted almonds & basil pesto ..... 14

**TRUFFLED MAC & CHEESE**  
herbed bread crumbs ..... 12

## SALADS

**HOUSE**  
shaved fennel, curly endive, gooseberries, toasted almonds,  
aged goat cheese & sherry vinaigrette ..... 14

**WEDGE**  
iceberg lettuce, pickled onions, cherry tomatoes,  
crispy bacon, sliced hard-boiled egg &  
chunky blue cheese dressing ..... 14

**CAESAR**  
romaine, shaved radish, aged manchego,  
croutons & house caesar ..... 14

## SOUPS

**TOMATO**  
with housemade gougeres & basil ..... 8

**MANHATTAN CLAM CHOWDER**  
smoky tomato broth & applewood bacon ..... 8

## FLATBREADS

**SHORT RIB**  
maitake mushrooms, gruyere swiss  
& horseradish soubise ..... 14

**MARGHERITA**  
tomato confit, mozzarella, basil pesto & aged balsamic ..... 14

## MAINS

**PEPPERCORN CRUSTED BISTRO FILET**  
with smoky tomato bearnaise, truffled frittés  
& asparagus ..... 40

**NY STRIP STEAK**  
chimichurri, roasted fingerling potatoes  
& crispy maitake mushrooms ..... 39

**BRAISED SHORT RIBS**  
honey porter demi-glace, cipollini onions  
& potato gratin ..... 34

**PORK TENDERLOIN**  
with almond romesco & cold bean salad ..... 36

**SAX MEATLOAF**  
ground beef, pork & mushrooms with prosciutto,  
provolone, gravy, whipped potatoes  
& sautéed young carrots ..... 26

**FRENCH CUT CHICKEN**  
red pepper vinaigrette & summer squash ratatouille ..... 30

**PAN ROASTED BRANZINO**  
white balsamic reduction, farro grains & caponata ..... 38

**SAX CIOPPINO**  
butter poached lobster, local scallops, jumbo shrimp,  
mussels, tomato confit & saffron ..... 40

**SEARED SALMON**  
miso glaze, warm tabouleh & pan seared baby bok choy ... 32

**9601 BOLOGNESE**  
tagliatelle, house bolognese & parmigiano reggiano ..... 27

**VEGAN TRIO**  
fava bean falafal, warm tabouleh &  
summer squash ratatouille ..... 29

## HANDHELD

**SAX BURGER**  
8 oz house grind, caramelized onions, lettuce, tomato,  
cooper sharp american, thousand island dressing  
& brioche bun ..... 15

**JUMBO LUMP CRAB CAKE**  
bibb lettuce, red onion & green peppercorn tartar  
& brioche bun ..... 18

**FAVA BEAN FALAFAL**  
daikon slaw, almond romesco & grilled pita ..... 16