

SOUPS

SOUP OF THE DAY

NEW ENGLAND CLAM CHOWDER \$7

RI Clams, Smoked Bacon, Potato, Cream

BAKED FRENCH ONION SOUP \$7

Cast Iron Baked, Toasted Baguette, Gruyere Crust

ADD SIDE HOUSE OR CAESAR SALAD \$5

SALADS

HOUSE SALAD \$7

Baby Greens, Grape Tomatoes, Cucumbers, Red Onion, Carrots, Balsamic Vinaigrette

CLASSIC CAESAR \$8

Shaved Parmesan, Romaine Hearts, House Made Dressing, Croutons

ICEBERG WEDGE \$9

Smoked Bacon, Red Onions, Tomatoes, Bleu Cheese Dressing

BABY ARUGULA SALAD \$10

Roasted Beets, Goat Cheese, Toasted Sunflower Seeds, Golden Raisins, Citrus Vinaigrette

GRILLED ROMAINE SALAD \$10

Grilled Hearts of Romaine, Tomatoes, Fresh Mozzarella, Balsamic Reduction

CHICKEN COBB SALAD \$12

Grilled Chicken, Bacon, Egg, Cucumbers, Shaved Red Onions, Carrots, Blue Cheese Dressing

QUINOA SALAD \$13

Quinoa, Mixed Greens, Roasted Beets, Cucumber, Tomato, Carrot, Sunflower Seeds, Balsamic Glaze

~ ADD TO ANY SALAD ~

Sea Scallops*	Grilled Salmon*	\$7
<i>Mkt Price</i>	Shrimp	\$7
Grilled Chicken	Flat Iron Steak*	\$7

*A 18% service charge may be added to parties of six or more.
Some menu items are not suggested for take-out.*

*Hamburgers are cooked to customer's request.
Consumption of raw or undercooked foods of animal origin
may increase your risk of food borne illness.*

*Consumers who are especially vulnerable to food
borne illness should only eat seafood and other food from
animals thoroughly cooked.*

SANDWICHES

Served with Hand Cut Fries or Dressed Greens

THE BURGER \$13

8oz. Angus Beef, L.T.O., Potato Bun

Add Cheddar, Swiss, Provolone, Pepperjack or Bleu Cheese **\$1 Each**

Add Smoked Bacon, Roasted Mushrooms, Caramelized Onions or Fried Egg **\$2 Each**

FRENCH DIP \$14

Slow Roasted Prime Rib, Au Jus, Torpedo Roll

TUSCAN CHICKEN PANINI \$12

Basil, Provolone, Roasted Peppers, Ciabatta

REUBEN \$13

Hand Cut Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye

CHICKEN CAESAR WRAP \$11

Grilled Chicken, Romaine Hearts, Parmesan, Croutons, House Caesar Dressing

CRISPY FISH BLT \$12

Haddock, Bacon, Lettuce, Tomato, Lemon Garlic Aioli, Potato Roll

IWT PULLED PORK SANDWICH \$11

Smokey Pulled Pork, Sweet and Spicy Sauce, Pickled Onions, Potato Roll

LOBSTER ROLL *Mkt Price*

Maine Lobster, Light Mayonaise, Brioche Roll

ENTREES

BACON INFUSED MEATLOAF \$12

Garlic Mashed Potatoes, Roasted Mushrooms, Buttered Green Beans, Crispy Onions

VEGETABLE SCAMPI \$11

Fresh Seasonal Vegetables and Herbs, Penne Pasta, Scampi Butter Sauce

ROASTED ATLANTIC SALMON \$13

“Everything” Crust, Roasted Peppers, & Fingerling Potatoes, Asparagus, Lemon Herb Aioli

IWT MAC & CHEESE \$10

Our Signature Recipe, with Garlic Toasted Bread Crumbs

Pulled Beef Short Rib \$13

Chicken, Bacon & Chive \$13

APPETIZERS

IWT HAND CUT FRIES \$6
Truffle Parmesan \$8

TAVERN TACOS \$12
Chef's Daily Creation

IWT ST. LOUIS RIBS \$12
Slow Cooked, Sweet and Spicy Sauce

BAKED EGGPLANT ROLLATINI \$10
Breaded Eggplant, Herbed Ricotta, Basil, Marinara

CRISPY BRUSSELS SPROUTS \$10
Truffle Oil, Parmesan Cheese

IWT BUFFALO CHICKEN DIP \$11
Cast Iron Baked, Flash-Fried Flour Tortilla Chips

CRISPY POINT JUDITH CALAMARI \$11
Peppadew Aioli, Arugula

HONEY SRIRACHA WINGS \$12
Toasted Sesame, Green Onions

LAMB LOLLIPOPS \$15
White Bean Hummus, Chimichurri

JUMBO SHRIMP COCKTAIL (4) \$16
House Cocktail Sauce, Horseradish, Lemon

BACON WRAPPED SCALLOPS *Mkt Price*
Cornbread Crumble, Bourbon Maple Butter

GRILLED PIZZAS

MARGHERITA \$13
Slow Roasted Tomato, Basil, Pecorino Romano, EVOO

CHICKEN BACON RANCH \$15
Grilled Chicken, Applewood Bacon, Ranch Dressing

THE ITALIAN \$15
Prosciutto, Pepperoni, Tomato, Red Onion,
Roasted Pepper, Arugula, Balsamic, EVO

Gluten Free Crust +\$3

SOUPS

NEW ENGLAND CLAM CHOWDER \$8
Smoked Bacon, Local RI Clams, Dill Cream

BAKED FRENCH ONION SOUP \$8
Cast Iron Baked, Toasted Baguette, Gruyere

SALADS

HOUSE SALAD \$7
Baby Greens, Grape Tomatoes,
Cucumbers, Red Onion, Carrots,
Balsamic Vinaigrette

CLASSIC CAESAR \$8
Shaved Parmesan, Romaine Hearts,
House Made Dressing, Croutons

ICEBERG WEDGE \$10
Smoked Bacon, Red Onions, Tomatoes,
Bleu Cheese Dressing

BABY ARUGULA SALAD \$10
Roasted Beets, Goat Cheese, Toasted
Sunflower Seeds, Golden Raisins,
Citrus Vinaigrette

~ GRILLED ITEMS TO ADD ~

Sea Scallops*	Salmon* \$7	Flat Iron Steak* \$8
<i>Mkt Price</i>	Shrimp \$8	Chicken \$6

IWT MAC & CHEESE

OUR SIGNATURE RECIPE \$11
Garlic Toasted Bread Crumbs

Chicken, Bacon & Chive \$16

Pulled Beef Short Rib \$18

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TAVERN ENTREES

ROASTED ATLANTIC SALMON* \$23

“Everything” Crust, Roasted Peppers & Fingerling Potatoes, Asparagus, Lemon Herb Aioli

BAKED SEAFOOD CASSEROLE \$26

Haddock, Shrimp, Scallops, Buttery Cracker Crumbs, Scallion Rice, Asparagus

IWT SEAFOOD STEW \$26

Shrimp, Littlenecks, Scallops, Haddock, Tomato-Saffron Broth, Yukon Potatoes, Grilled Bread

CHICKEN PARMESAN \$18

Panko Crusted, Three Cheeses, Penne Pasta, Tomato Cream

PAN-ROASTED STATLER CHICKEN \$20

Roasted Brussels Sprouts, White Beans, Grilled Onions, Fresh Herbs, Arugula, Balsamic Glaze

BACON INFUSED MEATLOAF \$19

Garlic Mashed Potatoes, Roasted Mushrooms, Buttered Green Beans, Crispy Onions

12-HOUR BRAISED BEEF SHORT RIB* \$25

Garlic Mashed Potatoes, Toasted Garlic Spinach, Braising Jus

9 OZ FLAT IRON STEAK FRITES* \$24

Hand Cut Fries, Chimichuri, Arugula

16 OZ GRILLED RIBEYE* \$32

Bleu Cheese Potato Croquette, Grilled Asparagus, Demi Glace

SANDWICHES

Served With Hand Cut Fries or Dressed Greens

THE IWT BURGER* \$13

8oz. Angus Beef, L.T.O., Potato Bun

Add Cheddar, Swiss, Provolone, Pepperjack Or Bleu Cheese \$1

Add Smoked Bacon, Roasted Mushrooms, Caramelized Onions Or Fried Egg \$2

PRIME RIB SANDWICH* \$17

House Roasted Prime Rib, Swiss Cheese, Grilled Onions, Horseradish Mayo, Artisan Torpedo Roll

LOBSTER ROLL *Mkt Price*

Maine Lobster, Light Mayonaise, Brioche Roll

VEGETARIAN

VEGETABLE SCAMPI \$15

Fresh Seasonal Vegetables and Herbs, Penne, Scampi Butter Sauce

WARM QUINOA SALAD \$14

Quinoa, Greens, Roasted Beets, Cucumber, Tomato, Carrot, Sunflower Seeds, Balsamic Glaze

~ GRILLED ITEMS TO ADD ~

Sea Scallops* **Salmon*** \$7 **Flat Iron Steak*** \$8
Mkt Price **Shrimp** \$8 **Chicken** \$6

IWT ~ SWEETS ~

DAILY DESSERT SELECTIONS

**Hamburgers are cooked to customer's request. Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.*

~ WINES *by the* GLASS ~



WINES BY THE BOTTLE ALSO AVAILABLE

Pinot Grigio

Bella Sera (*Italy*) 7

Kris (*Italy*) 9

Sauvignon Blanc

Sileni (*New Zealand*) 8.50

Riesling

Covey Run (*Washington*) 8

White Zinfandel

Beringer (*California*) 7

Chardonnay

Woodbridge (*California*) 7

William Hill (*Napa, California*) 8

Pinot Noir

Irony (*Monterey County, California*) 9

Merlot

Woodbridge (*California*) 7

Bogle (*Northern California*) 9

Cabernet Sauvignon

Woodbridge (*California*) 7

J. Lohr, Seven Oaks (*Paso Robles, California*) 9.50

Chianti

Banfi Superiore (*Italy*) 8

Malbec

La Perdices (*Mendoza, Argentina*) 9

Zinfandel

Four Vines (*California*) 9

Sparkling Wine Splits

Cristalino Brut (*Spain*) 8

Astoria Moscato (*Italy*) 8

Astoria Prosecco (*Italy*) 9

= COGNACS, SCOTCHES, BOURBONS AVAILABLE =

CRAFT
BEER

SELECTIONS

**BOTTLES
AND DRAFTS
AVAILABLE**

ENJOY OUR HANDCRAFTED
SEASONAL COCKTAILS
~ ASK YOUR SERVER ~

UPSTAIRS
AT THE
TAVERN

PRIVATE & SEMI-PRIVATE
ROOMS PERFECT
FOR FUNCTIONS &
SPECIAL OCCASIONS

APPETIZERS

IWT

HALF PRICE

AVAILABLE FROM 3-6PM DAILY

IWT HAND CUT FRIES \$3

Truffle Parmesan \$4

CRISPY BRUSSELS SPROUTS \$5

Truffle Oil, Parmesan Cheese

BAKED EGGPLANT ROLLATINI \$5

Breaded Eggplant, Herbed Ricotta,
Basil, Marinara

**CRISPY POINT JUDITH
CALAMARI** \$5.50

Peppadew Aioli, Arugula

IWT ST. LOUIS RIBS \$6

Slow Cooked, Sweet and Spicy Sauce

**IWT BUFFALO
CHICKEN DIP** \$5.50

Cast Iron Baked, with Flash-Fried Flour Tortilla Chips

LAMB LOLLIPOPS \$7.50

Moroccan Spices, Mango, Pickled Onion Relish

**BACON WRAPPED
SCALLOPS** \$7.50

Cornbread Crumble, Bourbon Maple Butter

TAVERN TACOS \$6

Chef's Daily Creation

HONEY SRIRACHA WINGS \$5.50

Toasted Sesame, Green Onions

GRILLED PIZZAS

MARGHERITA \$6.50

Slow Roasted
Tomato, Basil, Pecorino
Romano, EVOO

**CHICKEN BACON
RANCH PIZZA** \$7.50

Grilled Chicken, Applewood
Bacon, Ranch Dressing

THE ITALIAN \$7.50

Prosciutto, Pepperoni, Tomato,
Red Onion, Roasted Pepper,
Arugula, Balsamic, EVO

Shrimp Cocktail Appetizer NOT included.

Prices do not include RI Sales Tax. Not available for take-out. Cannot be used on Holidays or combined with any other discounts or offers. Cannot be used at *Upstairs at the Tavern*.

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WINE LIST

REDS

PINOT NOIR

ESTANCIA, 2014 (<i>Monterey, California</i>)	35
MACMURRAY SONOMA COUNTY, 2014 (<i>California</i>)	38
A TO Z, 2013 (<i>Oregon</i>)	40
LA CREMA, 2013 (<i>Sonoma, California</i>)	42
MEIOMI, 2014 (<i>California</i>)	50
DAVID BRUCE, 2014 (<i>Sonoma, California</i>)	50
DIORA LA PETITE GRACE, 2013 (<i>Monterey, California</i>)	54

MERLOT

NEWPORT, 2013 (<i>Newport, Rhode Island</i>)	32
RUTHERFORD HILL, 2013 (<i>Napa Valley, California</i>)	42
MARKHAM, 2012 (<i>Napa Valley, California</i>)	45
DUCKHORN, 2012 (<i>Napa Valley, California</i>)	60

CABERNET SAUVIGNON

LOUIS MARTINI SONOMA, 2014 (<i>Sonoma County, California</i>)	32
JOEL GOTT, 2013 (<i>California</i>)	32
GHOST PINES, 2013 (<i>California</i>)	35
HESS SELECT, 2013 (<i>North Coast, California</i>)	37
ST. FRANCIS, 2013 (<i>Sonoma County, California</i>)	40
DECOY CAB, 2012 (<i>Napa Valley, California</i>)	43
FRANCISCAN, 2013 (<i>Napa Valley, California</i>)	47
CHARLES KRUG, 2013 (<i>Napa Valley, California</i>)	48
JUSTIN VINEYARD, 2014 (<i>Paso Robles, California</i>)	58

WORLDLY WINES

MARTIN CODAX ERGO RIOJA, 2012 (<i>Rioja, Spain</i>)	25
ANTIGAL MALBEC UNO, 2012 (<i>Mendoza, Argentina</i>)	30
MICHAEL TORINO “DON DAVID” RESERVE, 2012 (<i>Andean NW, Argentina</i>)	35
KLINKER BRICK OLD VINE ZINFANDEL, 2013 (<i>Lodi, California</i>)	35
CATENA MALBEC, 2013 (<i>Argentina</i>)	40

WINE LIST

WHITES

SPARKLING 375 ml Splits Available ~ See Server

LA MARKA PROSECCO (<i>Italy</i>)	35
MUMM BLANC DE NOIR ROSE (<i>France</i>)	49
DOMAINE CARNEROS BRUT NV (<i>Carneros, California</i>)	55
VEUVE CLIQUOT (<i>Reims, France</i>)	100

PINOT GRIGIO/PINOT GRIS

BARONE FINI, 2014 (<i>Italy</i>)	26
J PINOT GRIS, 2015 (<i>California</i>)	30
ERATH PINOT GRIS, 2012 (<i>Oregon</i>)	32
SANTA MARGHERITA, 2015 (<i>Alto Adige, Italy</i>)	42

SAUVIGNON BLANC

WHITEHAVEN, 2015 (<i>New Zealand</i>)	30
OYSTER BAY, 2014 (<i>New Zealand</i>)	30
KIM CRAWFORD, 2013 (<i>New Zealand</i>)	38
CAKEBREAD, 2013 (<i>Napa Valley, California</i>)	52

CHARDONNAY

CHATEAU STE. MICHELLE INDIAN WELLS, 2014 (<i>Washington</i>)	32
FREI BROTHERS, 2012 (<i>Russian River, California</i>)	32
MACMURRAY SONOMA COUNTRY, 2014 (<i>California</i>)	33
FRANCIS FORD COPPOLA, 2013 (<i>California</i>)	33
KENDALL JACKSON GRAND RESERVE, 2012 (<i>Napa Valley, California</i>)	38
WILLIAM HILL, 2014 (<i>Napa Valley, California</i>)	45
LANDMARK, 2014 (<i>Sonoma, California</i>)	45

INTERESTING WHITES

PIEROPAN SOAVE CLASSICO, 2015 (<i>Italy</i>)	28
FERRARI CARANO FUME BLANC, 2014 (<i>Sonoma, California</i>)	32
BERINGER KNIGHT'S VALLEY BLANC, 2009 (<i>Napa Valley, California</i>)	38
CHATEAU ST. MICHELLE EROICA RIESLING, 2012 (<i>Washington</i>)	42
POGGIO AL TESORO SOLOSOLE VERMENTINO, 2014 (<i>Tuscany, Italy</i>)	43
PASCAL JOLIVET SANCERE, 2014 (<i>France</i>)	45
CAYMAS CONUNDRUM, 2012 (<i>Napa Valley, California</i>)	48