

## 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

### GRILLED PIZZA OF THE DAY

## 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 ~

<b>Sea Scallops*</b>	<b>Grilled Salmon*</b> \$7
<i>Mkt Price</i>	<b>Shrimp</b> \$7
<b>Grilled Chicken</b> \$4	<b>Flat Iron Steak*</b> \$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**

**PRIME RIB SANDWICH\*** \$16  
House Roasted Prime Rib, Swiss Cheese, Grilled  
Onions, Horseradish Mayo, Artisan 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 STUFFIES** \$12  
Chorizo, Onions, Garlic

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

**CRISPY BRUSSELS SPROUTS** \$10  
Truffle Oil, Parmesan Cheese

**IWT BUFFALO CHICKEN DIP** \$12  
Cast Iron Baked, Flash-Fried Flour Tortilla Chips

**CRISPY POINT JUDITH CALAMARI** \$11  
Peppadew Aioli, Arugula

**CHIPOTLE BBQ CHICKEN WINGS** \$12  
Sweet Chipotle BBQ Sauce

**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

**PEPPERONI SUPREME** \$15  
Pepperoni, Red Onion, Roasted Tomato, Arugula, Truffle Aioli

*Gluten Free Crust +\$3*

## SOUPS

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

**BAKED FRENCH ONION SOUP** \$8  
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 Onion, Bleu Cheese  
Crumbles, Tomatoes, Bleu Cheese Dressing

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

~ GRILLED ITEMS TO ADD ~

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

## IWT MAC & CHEESE

**OUR SIGNATURE RECIPE** \$11  
Garlic Toasted Bread Crumbs

**Chicken, Bacon & Chive** \$16  
**Pulled Beef Short Rib** \$18

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

# TAVERN ENTREES

**ROASTED ATLANTIC SALMON\*** \$23  
"Everything" Crust, Baby Roasted Potatoes,  
Asparagus, Lemon Herb Aioli

**SEAFOOD PAELLA** \$25  
RI Littlenecks, Shrimp, Sea Scallops,  
Chicken, Chorizo, Peas, Tomato

**BAKED HADDOCK** \$20  
Ritz Crumbs, Wild Rice Pilaf, Green Beans

**LINGUINI & CLAMS** \$22  
RI Littlenecks, Chopped Clams,  
Peas, Chorizo, White Wine, Garlic Butter

**CHICKEN PARMESAN** \$18  
Panko Crusted, Three Cheeses,  
Penne Pasta, Tomato Cream

**ROASTED HALF CHICKEN** \$20  
Wild Rice Pilaf, Roasted Carrots, Green Beans, Chicken Jus

**BACON INFUSED MEATLOAF** \$19  
Roasted Carrots, Green Beans, Mashed Potatoes,  
Fried Onion Strings, Traditional Brown Gravy

**12-HOUR BRAISED BEEF SHORT RIB** \$25  
Garlic Mashed, Roasted Carrots, Braising Jus

**9 OZ FLAT IRON STEAK FRITES\*** \$24  
Grilled Flat Iron, Chimichurri, Herbed Fries,  
Parmesan & Arugula Salad, Truffle Aioli

**16 OZ GRILLED RIBEYE\*** \$32  
Baby Roasted Potatoes, Asparagus, Grilled  
Scallions, Roasted Garlic-Lemon Butter

# 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 ~

**Salmon\*** \$7

**Sea Scallops\*** *Mkt Price*

**Shrimp** \$8

**Flat Iron Steak\*** \$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*) 8

Kris (*Italy*) 9.50

#### Sauvignon Blanc

Sileni (*New Zealand*) 9

#### Riesling

Covey Run (*Washington*) 8

#### White Zinfandel

Beringer (*California*) 8

#### Chardonnay

Woodbridge (*California*) 7.50

William Hill (*Napa, California*) 9

#### Pinot Noir

Chloe (*Monterey County, California*) 9

#### Merlot

Woodbridge (*California*) 7.50

Bogle (*Northern California*) 9

#### Cabernet Sauvignon

Woodbridge (*California*) 7.50

J. Lohr, Seven Oaks (*Paso Robles, California*) 10

#### Chianti

Banfi Superiore (*Italy*) 9

#### Malbec

Las Peridices (*Mendoza, Argentina*) 9

#### Rose

Aime Roquesante (*France*) 8

#### Sparkling Wine Splits

Cristalino Brut (*Spain*) 8

Astoria Moscato (*Italy*) 9

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

### ~ LOCAL NEW ENGLAND SHELLFISH ~

LITTLENECKS **\$1 EACH**

Minimum of 3

OYSTERS **\$1.50 EACH**

**IWT HAND CUT FRIES \$3**

Truffle Parmesan **\$4**

**IWT BUFFALO CHICKEN DIP \$6**

Cast Iron Baked, with Flash-Fried Flour Tortilla Chips

**BAKED EGGPLANT ROLLATINI \$5**

Breaded Eggplant, Herbed Ricotta,  
Basil, Marinara

**LAMB LOLLIPOPS \$7.50**

Moroccan Spices, Mango, Pickled Onion Relish

**CRISPY POINT JUDITH  
CALAMARI \$5.50**

Peppadew Aioli, Arugula

**BACON WRAPPED  
SCALLOPS \$7.50**

Cornbread Crumble, Bourbon Maple Butter

**IWT STUFFIES \$6**

Chorizo, Onions, Garlic

**TAVERN TACOS \$6**

Chef's Daily Creation

**CRISPY BRUSSELS SPROUTS \$5**

Truffle Oil, Parmesan Cheese

**CHIPOTLE BBQ  
CHICKEN WINGS \$6**

Sweet Chipotle BBQ Sauce

## GRILLED PIZZAS

**MARGHERITA \$6.50**

Slow Roasted  
Tomato, Basil, Pecorino  
Romano, EV00

**CHICKEN BACON  
RANCH \$7.50**

Grilled Chicken, Applewood  
Bacon, Ranch Dressing

**PEPPERONI SUPREME \$7.50**

Pepperoni, Red Onion,  
Roasted Tomato, Arugula,  
Truffle Aioli

**Shrimp Cocktail Appetizer NOT Included in Half Priced Promotion.**

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*.

An 18% service charge may be added to parties of six or more.

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# WINE LIST

## REDS

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### **PINOT NOIR**

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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

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### **MERLOT**

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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

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### **CABERNET SAUVIGNON**

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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

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### **WORLDLY WINES**

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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

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### **SPARKLING** 375 ml Splits Available ~ See Server

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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

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### **PINOT GRIGIO/PINOT GRIS**

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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

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### **SAUVIGNON BLANC**

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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

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### **CHARDONNAY**

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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

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### **INTERESTING WHITES**

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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