



raw

- Oysters: ½ Dozen | 18** seasonal mignonette, smoked cocktail sauce, lemon
Yellowfin Tuna Tartare | 18 green harissa, yogurt, lime, scallion, pickled red onion, root vegetable chips
Steak Tartare | 16 chopped Creekstone Farms sirloin, potato chips, charred onion, horseradish cream, yolk, capers

cold

- Cucumber Salad | 12** herb vinaigrette, Narragansett feta, chives
Charcuterie | 19 selection of house made cured and smoked meats, accompaniments
Cheese Plate | 20 selection of New England cheeses, grilled bread, preserves, local honey, candied nuts
Crispy Gem Salad | 12 napa cabbage, bok choy, gem lettuce, cilantro, peanuts, sesame, carrot dressing
Tomato Gazpacho | 9 sesame, shishito, herb oil

hot

- Popovers | 7** garlic honey butter, herbed beef drippings
Salt & Pepper Calamari | 13 pickled baby bell peppers, black aioli, fresh herbs
Ricotta Toast | 12 summer squash, tomato, basil, pistachio pesto
Wood Fired Mushroom | 13 hen of the woods mushroom, arugula, sunflower seed vinaigrette, fresh herbs
Spicy Pork Belly | 14 honey glaze, cashews, miso lime vinaigrette, green strawberries, fresh herbs, fermented peppers, radish

pan roasted

- Day Boat Scallops | 34** bacon, corn puree, succotash, pickled corn relish, mushrooms
Roasted Cauliflower | 22 white bean puree, shishitos, cippolini, toasted almonds, currants, chili

pasta

- Wild Mushroom Campanelle | 22** nettles, leeks, spinach, parmesan cream
Lobster Spaghetti | 34 corn, tomato, thai basil, mint
Pork Ragu | 26 mafaldine, xo sauce, broccoli rabe, pecorino

wood fired

- Smoked Giannone Chicken | 26** schmaltz potatoes, farm vegetables, salsa verde
Wood Grilled Salmon | 29 honey miso glaze, carrot puree, pepitas, broccolini, chili garlic sauce
8oz Prime Skirt Steak | 29 sweet onion puree, salsa verde, grilled potato, carrots, shishitos, chili
Ledger Burger | 17 cheddar, charred onion aioli, pickles, brioche bun, potato wedges
Berkshire Pork Chop | 32 cherry slaw, mushroom puree, broccoli, pistachio
Filet Frites | 39 8oz filet mignon, potato wedges, farm greens, dijon vinaigrette, grilled onion madeira demi

Chef/Owner Matthew O'Neil [↻](#) **Executive Chef** Daniel Gursha

LEDGER'S 3% KITCHEN APPRECIATION AND EDUCATION PROGRAM

THIS 3% FEE, APPLIED TO EACH BILL, ALLOWS OUR KITCHEN STAFF TO SHARE IN THE SUCCESS OF THE RESTAURANT AND CREATES A BETTER GUEST EXPERIENCE. IT HELPS US ATTRACT AND DEVELOP TOP TALENT, FOSTERS TEAMWORK, REWARDS CONSISTENCY, ENCOURAGES CREATIVITY, AND ELEVATES THE EXPECTATIONS OF OUR ENTIRE STAFF. WE HOPE YOU FEEL ITS POSITIVE IMPACT EVERY TIME YOU DINE WITH US. MORE INFORMATION CAN BE FOUND ON THE INSERT OF OUR CHECK PRESENTER.

CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS.