

New World Bistro Bar Summer Menu

Hot Summer Appetizers

NWBB SLIDERS of the Day 9

CITRUS GRILLED BABY OCTOPUSES 10

Sicilian olive and orange jam toasts

ROASTED POBLANO CHILE RELLENO 9

soft polenta, rajias, corn, manchego, tomatillo *5

NARRAGANSETT MUSSELS IN MEXICAN BEER 10

garlic, jalapeno, tomato, Mexican oregano, tortilla strips *5

RHODE ISLAND LITTLENECKS AND GRILLED BREAD 10

bacon, leeks, thyme, cream... sublime

SWEET CHILE FRIED TOFU 9

Thai watermelon salad, mint, peanuts, mung sprouts *6

NWBB Classic Spicy Starters

CAGE PAN BLACKENED STRINGBEANS 6 small / 9 party

double mustard Creole remoulade *6

SAIGON STREET STYLE FRIED CALAMARI 10

cucumber noodles, peanut and chile-garlic sauces

PURPLE HAZE SHRIMP Original Psychedelic Gastronomy 10

ginger, habanero, pineapple, red cabbage *9

EL SUPER LATINO "DOBE" CHICKEN or SEITAN WINGS 7

with Pique sauce and lime *5

Cold Seafood

DAILY CEVICHE 10

JONAH CRAB COCKTAIL arugula, lime, chipotle cocktail *3 **14**

DAILY OYSTERS cocktail and mango mignonette **14 half dozen**

POKE-STERS 3 shucked oysters topped with Poke of Tuna **9**

MAUI POKE OF AHI TUNA chili mayo and seaweed **9.50**

Small Plates

VEGGIE SUMMER ROLLS with crumbled seitan & nuoc cham **9**

WASABI-TOBIKKO DEVEILED EGG 4.50

BUTTER POACHED RADISHES 5

PAPAS BRAVAS with saffron aioli **6**

A CASUELA OF WARM OLIVES 5

HOUSE MADE KIM CHEE OF THE DAY *7 5

SMOKED CHICK PEA HUMMUS 7

ROASTED GARLIC-ZATAAR BABAGANOUSH 7

MARINATED NETTLE MEADOWS FROMAGE BLANC & TOAST 8

WHITE ANCHOVIES, TAMARI ALMONDS, OLIO SANTO 5

Forbidden Pleasures

DEEP FRIED TRIPE with spiced vinegar, chili and garlic *6 **7**

TUSCAN PATE pink peppercorns, sage, vin cotto, toast **9**

KOREAN BBQ PORK BELLY house made kim chee *7 **8**

SAUTEED LOCAL LAMB SWEETBREADS, EGYPTIAN STYLE 9

babaganoush, zataar, lemon caper sauce

Samplers

VEGGIE TAPAS PLATE 15

Smoked hummus, babaganoush, tofu feta, garlic confit, olives, truffled mushrooms, grilled squash, beets, almonds, flat bread, more...

NEW-OLD WORLD CHEESE PLATE 14

3 artisan selections with fig jam, rice crackers and almonds

Salads

HOUSE MADE BLACK SEAWEEED SALAD mirin, ginger, sesame **7**

BABY ARUGULA roasted beets, orange, almonds, Manchego, truffle vinaigrette **11/7**

HUDSON VALLEY mixed baby lettuces, apples, grilled red onions, filberts, bleu, hard cider vinaigrette **11/7**

WOODSTOCK GREEK marinated summer veggies, kalamatas, pita, "tofu feta" **11/7**

SEXY CAESAR SALAD anchovies optional, CAGE croutons **11/7**

SIMPLE SALAD 8/5 choose simple red wine vinaigrette, curry vinaigrette, balsamic, buttermilk bleu, truffle vinaigrette, caesar, hard cider vinaigrette

Salad Toppers

Grilled or Blackened Boneless Chicken or Tofu 5 **Scallops, Shrimp, Ahi Tuna, Salmon 8**

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House Specialty Dinners

ROPA VIEJA 22 - Wear your Old Clothes Tonight!
all natural beef pot roasted all day with sofrito, olives and wine, with black beans, brown rice, veggies and plantains

NEW WORLD CLASSIC JERK CHICKEN DINNER 21
Free Bird Free Range--marinated with allspice, thyme, onion, molasses, soy and hot pepper, finished slow--plated with pum'kin rice, curried veggies and plantain chip 4*, 7* or 10*

NEW WORLD STEAK FRITES 26
all natural grassfed strip steak, banana ketchup, chimichurri, fries

THAI BBQ SEA2TABLE WILD ALASKAN+ SALMON 28
glazed with a masaman lime, lemongrass and garlic dressing, with mung sprout-peanut slaw, organic brown rice & greens *3

HEMP NUT CRUSTED AHI TUNA STEAK 25
braised radishes, olives, capers, lemon-thyme vinaigrette, bitter greens, fingerlings *3

NO CRASH BROWN RICE "RISOTTO" 19 / 14
with mixed mushrooms, sweet peas, sage and Asiago

THAI ITALIAN LOVE- PANANG CURRY BOLOGNESE 21 / 15
papardelle tossed with local beef in a nicely spiced tomato, coconut and kaffir lime sauce *6

YELLOW CURRY SHRIMP AND FAT NOODLES 22 / 16
with fresh julienne veggies and basil *6 **SUB TOFU 18 / 13**

BLUECORN CRUSTED SEITAN MEDALLIONS 21
hearty "Wheat Meat" cutlets with roasted tomatillo salsa, brown rice, black beans and fresh summer veggies

BIG PLATE OF BROWN RICE, BLACK BEANS, CHIMICHURRI GRILLED TOFU AND AND TODAY'S VEGGIES 19

All Grilled Items are available Simply Grilled
Gluten Free Brown Rice Pasta is always available at NWBB
♦ We serve different species of Wild Salmon throughout the season.
Ask your server which is in the kitchen today.

Summer Dinners

ISLAND SEAFOOD BOWL 32 / 18
Jonah crab, shrimp, mussels, octopus, scallops, sweet filet o'day, green seasoning, trini curry broth, jerk spiced yam fries *5

MUSCOVY DUCK LEG CONFIT 23
blood orange agro dolce, farro-summer veggie pilaf, radish sprout salad

CORIANDER SCALLOPS AND SWEET CORN PUDDING 25
orange-tequila butter sauce, summer squash, local greens

CHILE CRUSTED LAMB ROUND 26
polenta stuffed poblano chile, grilled squash, local maple-chipotle reduction *4

SUMMER STYLE SPAGHETTI AND CLAM SAUCE 19
simple, sliced garlic, olio santo, summer basil *4

SUMMER PASTA OF THE DAY depends

The Ric-ter scale

I rate our recipes' heat levels to help you order without fear.
Some dishes we'll gladly adjust, some we would rather not.

0-3 Simply and brightly seasoned

4-6 Assertively spiced, not too hot

7-8 Authentically and honorably spicy

9-10 for Aficionados and thrill seekers only

**Dishes ordered 9 or higher cannot be returned.
Drink some cold Riesling and you'll cool down.**

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Ultra Flatbread Piadina Pizza

**Yeast free, cast iron grilled, finished in a super hot oven.
Enough for 1 as a light meal or up to 4 as an appetizer.**

OLD WORLD "TOMATO PIE" smooth tomato sauce, fresh tomatoes, and Romano Cheese **8**

NEW WORLD tomato sauce, basil, Mozzarella and Romano Cheeses **10**

AMERICAN PIE apple smoked bacon, NY cheddar, jalapenos, sour cream *5 **10**

FUN GUY PIE roasted oyster mushrooms, caramelized onions, sage, Taleggio, truffle oil **13**

TIE-DYE PIE Purple Haze sauce and 4 cheeses- gooey pain! *8 **10**

MEDITERRA pistachio pesto, roasted tomato, "tofu feta", Kalamata olives **12**

BASQUE CASE chorizo, manchego, roasted peppers, herbs **12**

TOSCANO fig jam, arugula, gorgonzola, truffle oil **12**

EVITA blood sausage, tomato, mozzarella and onions **12**

NEW WORLD SANDWICH BAR

A Good Sandwich is a Messy Affair

Our sandwiches are a meal - plated with lettuce, tomato, pickles and your choice of side

ROUND BUNS or GRILLED FLAT BREAD

North East Family Farm BURGER 7 oz. 13

BURGER DELUXE with peppered bacon, cheddar, grilled onion, chipotle aioli and fries **15**

CRISPY SEITAN CUTLET with "pizza sauce" **12 add mozzarella 13**

GRILLED OR BLACKENED CHICKEN BREAST with Creole Remoulade **12**

GRILLED OR BLACKENED SALMON with creole remoulade **13**

MUSHROOM TRIO ROAST with grilled red onion and vegan rosemary aioli **13**

Extra Fixin's are \$1 each

Cheeses Blue • Swiss • NY Cheddar • Nettle Meadows Goat • Manchego • Mozzarella

Stuff Peppered Bacon • Grilled Red Onions • Roasted Mushrooms • Grilled Jalapenos

Sauces Purple Haze • Meanhouse BBQ • JERK Sauce • Korean BBQ • Creole Remoulade

Banana Ketchup • Chipotle Aioli • Vegan Rosemary Aioli • Tomatillo Salsa • Sri Rachi Aioli

Free Stuff Organic Ketchup • Real French Dijon • Grainy Mustard • Sour Cream • Table Sauces

Sides \$5

Gluten Free Fries

Fingerlings

Braised Greens

Cuban Black Beans

WILD HIVE Corn Pudding

Veg of the Day

Jamaican Pum'kin Rice

Rice'n'Beans

Curried Veggies

side of organic brown rice 2.50

Kid's Stuff (under 12 please) \$7 served with a soft drink, milk or juice

Spaghetti with Red Sauce or Butter'n'Cheese

Kids "Ropa and Rice"

Kids Mild Wings and Fries