FARM & BARREL
BISTRO
NEWPORT VINEYARDS • RHODE ISLAND

RESTAURANT WEEK 2026

Featuring Estate-grown ingredients

DINNER

Choose one item from each course
Add wine pairings for $15

1ST

BUTTERNUT SQUASH SOUP
leeks, za'atar spice, crème fraîche, toasted pepitas
wine pairing: Gewurztraminer

ROASTED BEETS + WHIPPED GOAT CHEESE
apple, toasted hazelnut, arugula, apple cider vinaigrrette
wine pairing: Pinot Noir Rosé

BRANDADE CROQUETTES
salt fish, celery root purée, lemon chive aioli
wine pairing: Sauvignon Blanc

2ND

RED WINE BRAISED SHORT RIB
butternut squash purée, glazed fall vegetables, red wine jus
wine pairing: Cabernet Franc

SEARED COD
potatoes, braised greens, sunchoke purée
wine pairing: Chardonnay

GRILLED PORK CHOP
delicata squash, apples, crispy sage, arugula, apple mostarda
wine pairing: Merlot

3RD

SCOOP OF HOUSE-MADE ICE CREAM
chocolate, vanilla bean, or raspberry sorbet

SALTED CARAMEL BRÛLÉE
wine pairing: Vidal Ice Wine

$45 PER PERSON