



	FARM EGGS	18
two eggs, bellevue potatoes, bacon or pork sausage, toast, juice and coffee		
	CRAB FLORENTINE	19
sautéed spinach, house made crab cakes, poached eggs, lemon hollandaise		
	HEALTHY MORNING	14
egg whites, feta, tomato, organic spinach, turkey bacon, fresh seasonal fruit		
	CREOLE HASH	18
slow poached eggs, sweet potato, mixed peppers, roasted shrimp, lemon hollandaise, toast		
	SCOTTISH SALMON LOX	15
gravlox, sicilian capers, red onion, organic tomato, whipped cream cheese, bagel		
	BELLEVUE AVENUE OMELET	14
ask our servers for a daily selection of ingredients available, bellevue potatoes, organic greens		
	THE VIKING CONTINENTAL	14
cereal, oatmeal, or local yogurt and granola, muffin, fresh fruit, coffee and juice		
	SWEET TOOTH	
	OATMEAL BRULEE	10
old fashioned oats, organic brown sugar crunch, seasonal berries		
	RICOTTA PANCAKES	12
warm vermont maple syrup, fresh whipped cream		
	NEW ENGLAND FRENCH TOAST	14
cinnamon and orange scented baguette french toast, apple marmalade		
	BELGIAN WAFFLE	13
prepared to order, served with fresh seasonal berries, vanilla whipped cream, dark chocolate		
	SIDES	6
local yogurt, muffin, pastry, bagel, toast, bacon, turkey bacon, sausage, ham, corned beef hash, bellevue potatoes		

Eggs are cooked to customer's request. Consumption of raw or uncooked foods of animal origin may increase your risk of foodborne illness.

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Executive Chef Simone Ferrara. In collaboration with Kevin O'Hagen.*

HOTEL VIKING
Newport



RAW

LOCAL OYSTERS	19
local oysters, seaweed, champagne mignonette, tabasco pearls	
TIGER SHRIMP	18
house cocktail sauce, lemon confit	
TUNA TARTARE	16
trout roe, anise, imported caper and crispy filo	

SOUPS

VIKING GRAND CHOWDER	13
shrimp, lobster, scallops	
FRENCH ONION	10
beef stock, caramelized onions, aged parmesan, swiss	
SEASONAL VEGETABLE BISQUE	10

WARM

SPICY MUSSELS	14
tomato broth, olives, dill	
GRILLED OCTOPUS	17
balsamic glaze, roasted couscous	
ROASTED BRUSSELS SPROUTS	10
glazed baby carrots, candied pecans	

SALADS

BABY ROMAINE	10
pine nuts, focaccia croutons, shaved parmesan	
NEW NICOISE	14
sicilian tuna, haricot vert, lingurian black olives, soft boiled egg	
QUINOA SALAD	11
roasted seasonal squash, kale, quinoa, balsamic glaze, shaved ricotta salata	
ROOT SALAD	11
seasonal greens, roasted beets, toasted hazelnuts, oranges	

ADD ON:

grilled chicken	6		grilled shrimp	8
grilled salmon	7		anchovies	4

MAIN

All served with choice of fries, slaw or side salad

THE ANGUS BURGER	15
sunset farm grass fed beef, smoked bacon, tomato relish, swiss, on brioche	
<i>Vegetable burger available upon request (+\$1)</i>	
FISH 'N' CHIPS	14
fresh cod, devil's purse beer batter, fries, slaw, smoked aioli	
HERB MARINATED CHICKEN	14
grilled chicken breast, scamorza cheese, vine ripe tomato, basil mayo, on focaccia bread	
LOBSTER ROLL	21
fresh lobster, organic greens, on grilled brioche	
PROSCIUTTO DI PARMA	16
imported prosciutto, baby arugula, fresh mozzarella, black pepper cream cheese spread, on a crunchy baguette	
FARMER'S PANINO	13
marinated grilled eggplant, fire roasted tomatoes, kale pesto, smoked gouda, on a tomato wrap	

Raw shellfish and uncooked meats may pose certain health risks to some individuals.
Please inform your server of any food allergies you may have.

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Executive Chef Simone Ferrara. Executive Sous Chef Quinn Earley.



APPETIZERS

TUNA TARTARE	16
trout roe, anise, imported capers, crispy filo	
LOCAL OYSTERS	19
local oysters, seaweed, champagne mignonette, tobasco pearls	
WILD BOAR BRUSCHETTA	13
goat cheese crème, balsamic spheres, sweet onion jam	
BURRATA CHEESE	14
wrapped in smoked prosciutto, herb pesto, aged balsamic	
ORGANIC BEET TARTARE	12
house made herbed sour cream, chive oil	
POACHED LOBSTER SALAD	19
charred lemon crème fraiche, olive bread	
CHARCUTTERIE	14 18 25
assorted cured meats, local and imported cheeses, marinated olives, house crostini	

SALADS

BABY ROMAINE	10
pine nuts, focaccia croutons, shaved parmesan	
QUINOA SALAD	11
roasted seasonal squash, kale, quinoa, balsamic glaze, shaved ricotta salata	
ROOT SALAD	11
seasonal greens, roasted beets, toasted hazelnuts, oranges	

ADD ON:

grilled chicken	6		grilled shrimp	8
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CHEF'S ROOTS

HANDMADE RAVIOLI	18
local squash, truffle brown butter, crispy sage	
PAPPARDELLE PASTA	19
beef stock, caramelized onions, aged parmesan, swiss	
BEET RISOTTO	23
smoked mussels, fennel, leek hash powder	
LINGUINE	MKT
fresh lobster, scallops, herb breadcrumbs, tomato conserva	

gluten free options available + \$2

MAIN

FILET MIGNON	40
parsnip crème, bone marrow butter, seasonal cauliflower	
ROASTED SPRING CHICKEN	33
smoked potatoes, cider glaze, golden raisin puree	
ATLANTIC SALMON	33
olive oil poached, saffron leeks, black rice	
DUCK BREAST	35
fried buckwheat gnocchi, hen of the woods mushroom, cognac demi	
ONE BELLEVUE STEW	39
local cod, littlenecks, prawns, calamari, mussels, tomato basil broth, herbed focaccia bread	

SIDES

SMOKED POTATOES	6
SAUTÉED HEN OF THE WOODS MUSHROOMS	6
ROASTED MIXED CAULIFLOWER	6
ORGANIC VEGETABLE MEDLEY	6

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