



RAMS HEAD  
INN

# DINNER MENU

## LET'S BEGIN

### JAPANESE MILK BUNS

Housemade w/ RHI honey butter

### POACHED SHRIMP

Lemon, cocktail sauce

### RAW OYSTERS

Champagne Mignonette, cocktail sauce\*

### TOMATO BISQUE

RHI Garden Tomatoes, basil,  
parmesan croutons

### GARDEN SALAD

Mixed greens, pickled shallots, radish,  
cucumber, pepitas, goat cheese, lemon

### CAESAR SALAD

Baby Romaine, Anchovy, Parmesan, Brioche

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## PASTA & MAINS

### CRAB BUCATINI

House Made Bucatini, Lump Crab, Gremolata,  
Calabrian Chili, Lemon

### CACIO E PEPE

House Made Lumache, Pecorino Romano,  
Pepper

### CAULIFLOWER "CHORIZO"

Cabbage Slaw, Sauteed Chard, Chimichurri

### DUCK BREAST

Crescent Farms L.I. Duck, Farro, Bacon,  
Ginger, Spinach

### SPATCHCOCK CHICKEN

½ Chicken, Carrot, Potato Puree, Salsa Verde

### STRIP STEAK

Crispy Fingerling Potato, Sauteed Chard,  
Chimichurri\*

### SALMON FILET

Marinated cucumbers, Dill, Citrus Cous Cous,  
Crispy Onion

Please advise your server of any food allergies\*