THE
NEWPORT
a gastropub

the newport, a gastropub:
for unpretentious, delicious food, try the newport a gastropub at the fairmont southampton. combining the culinary excellence and experience of the past with the simple, familiar flavours of your favourite dishes, this gastropub is a welcome addition to the vibrant dining offerings at the fairmont southampton. the newport a gastropub offers a warm, social atmosphere, uncomplicated but delectable dishes, and exceptional service. sample the unexpected twists on classics, like new ‘port’ poutine and familiar, hearty meals like our braised lamb shepherd’s pie. for smaller nibbles to share with friends, try the charcuterie selection or oysters from the raw bar. refined, but relaxed, the newport a gastropub is serving your favourites, only better.

the term gastro pub, a portmanteau of gastronomy and pub, originated in the united kingdom in the late 20th century. british pubs were drinking establishments and little emphasis was placed on the serving of food. if pubs served meals they were usually basic cold dishes such as a ploughman's lunch. "pub grub" expanded to include british food items such as steak and ale pie, shepherd's pie, fish and chips, bangers and mash, sunday roast, ploughman's lunch, and pasties. in addition, dishes such as burgers, frites, lasagna and chili con carne are often served. the term "gastropub" was coined in 1991 when david eyre and mike belben took over the eagle pub in clerkenwell, london. the concept of a restaurant in a pub reinvigorated both pub culture and british dining though it has occasionally attracted criticism for potentially removing the character of traditional pubs.
the gastropub phenomenon took off in the united states in the 2000’s at gastropubs such as restaurateur and chef sang yoon's ‘father's office’ which had what esquire magazine called one of the best burgers in the world, ‘ford's filling station’ in culver city, a gastropub run by actor harrison ford's son ben ford, brickyard, the spotted pig in manhattan, the james street gastropub in pittsburgh, pa and the wobbly olive in long island, ny.

take the edge off

stuffed chicken winglets 10
celery and apple slaw . blue cheese dipping

pretzels 7
complemented with our own turtle hill honey butter and mustard

signature new'port' poutine 7
dress it up-
lobster 7 . roast chicken 5 . bacon and onions 3

bite-sized burger triplets 10
together with cheese and pickles

in the middle

charcuterie selection
[shahr-koo-tuhr-ee] taken from the term *cuiseur de chair*, meaning ' cooker of meat,' charcuterie has been considered a french culinary art at least since the 15th century. it refers to the products, particularly pork specialties which are made and served in a delicatessen style shop, also called a chacuterie.

Tonight's selection 25

"from the ocean to your table"

shucked oysters 4 each

tiger prawns 4 each

roughage and such

winter salad 15
bacon wrapped dates . apple . candied pecans . blue cheese . balsamic dressing

scrumptious seafood salad 15
boston bibb . shrimps . clams . calamari . mussels . fennel . lemon dressing

newport classic seafood chowder 13
shrimp . clams . mussels . pancetta . cream

a bit more than roughage

wild shrooms and buratta on crispy bread 15
ciabatta . basil

lobster and crab trifle 16
cocktail sauce . green goddess mousse . toasted sourdough

savory skillet of lamb meatballs 16
"all untensils needed!"
spicy tomato gravy . mint dressing . mini baguette

drunken mussels 18
p.e.i mussels . white wine . garlic . cherry tomato . fries

fillers

english fish & chips 27
beer battered fish . mushy peas . tartar sauce

rosemary braised lamb shank 36
champ mash . brussel sprouts . natural braising jus

nantucket bay scallops pasta 25
homemade tagliatelle pasta . chili . garlic . white wine

steak frites 36
10oz ny striploin . really good fries .
wild mushroom . cherry tomato . green peppercorn sauce

modern chicken curry 28
basmati rice . naan bread . raita

come get them chatham cod 32
wellfleet clams . chorizo . white wine tomato broth

southern home-style fried chicken 29
mac and cheese . white sausage . gravy

local pumpkin ravioli 25
almond . nut brown butter . sage

kurobuto pork chop 38
butternut squash gratin . green peas . golden raisins .
calvados sauce

authentic shepherd's pie 27
ground lamb . carrots . peas . buttery mash potatoes

prime burger 18
angus beef . great bun . standard fixing's

"upgrade it?"..just ask 2 per
cheese . bacon . mushrooms . onions

chicken caesar salad burger 19
chicken burger . bacon . romaine lettuce .
parmesan cheese . caesar aioli

the serious burger 21
wagyu beef . aged cheddar . sunny side egg . bacon .
garlic aioli

for your convenience, a 17% gratuity will be added to the check