



BESOS LUNCH

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

~Luciano Pavarotti

GRILLED PIZZA AND SMALL PLATES

Pomodoro Grilled Pizza
toy box cherry tomatoes, mozzarella, shaved parmesan, fresh basil and extra virgin olive oil 11

Three Cheese & Prosciutto Grilled Pizza
mozzarella, goat cheese, shaved parmesan, prosciutto, fig jam and fresh arugula 13

Brussels and Bacon Pizza
mozzarella, shaved brussel sprouts, smoked bacon, red onion marmalade, local honey 12

Besos Antipasto
assorted cheeses from Narragansett Creamery, locally cured meats, Mediterranean olives, marinated red peppers and artichokes, balsamic onions and portobello mushrooms, herb bread sticks 15

Pork Belly Lettuce Wraps
bibb lettuce, kimchi, crushed peanuts, cilantro, sweet soy drizzle 14

Fish Tacos
corn tortillas, salmon, jicama, carrot, red onion jalapeño slaw, salsa verde 10

SOUPS AND SALADS

Soup and Half Salad
Tuscan white bean soup with half Caesar or mixed greens salad 9

Tuscan White Bean Soup
shaved parmesan, spinach 8

Littleneck Chowder
local littlenecks, brunoise vegetables, bacon fat potatoes, creamy clam broth 14

Caesar Salad
herb croûtons, shaved parmesan, house-made Caesar dressing 8

Spinach Salad
red onion, bacon, hard-boiled egg, dried cranberries, toasted almonds, warm bacon vinaigrette 11

Beet Salad
mixed greens, roasted golden and ruby beets, candied walnuts, goat cheese, honey red wine vinaigrette 10

Besos Chopped Salad
romaine, radicchio, crispy bacon, bleu cheese, red onion, tomatoes, champagne vinaigrette 9

PROTEIN

6oz Chicken Breast 6
Jumbo Grilled White Shrimp 3.50/pc
6oz Sirloin 9
6oz Faroe Island Salmon Fillet 9

BURGERS, WRAPS AND SANDWICHES

Served with oven roasted red bliss potatoes and vegetable slaw

Besos Burger*
all-natural beef patty, caramelized onions, sautéed mushrooms, house-made steak sauce, bleu cheese, lettuce, tomato, brioche roll 13

Ella's Burger*
all-natural beef patty with apple-wood smoked bacon, brie cheese, lettuce, tomato, brioche roll 13

Ahi Tuna Burger*
wasabi aioli, banana peppers, lettuce, tomato, brioche roll 14

Grilled Caesar Wrap
romaine, shaved parmesan, Caesar dressing 9
with chicken 12 with shrimp 13

Grilled Veggie Wrap
red pepper, green and yellow zucchini, portobello, red onion, herb goat cheese spread 9

Artisan Grilled Cheese
havarti, brie, mozzarella, grilled brioche 9

Short Rib Sandwich
slow cooked, lettuce, chipotle aioli, brioche 12

PASTAS AND ENTRÉES

Baked Rigatoni
chicken sausage, marinara, mozzarella, mixed greens 12

Linguine with Grilled Chicken
roasted tomatoes, basil, onion, garlic, parmesan 13

Faroe Island Salmon
pineapple chutney, sautéed spinach, roasted red bliss potatoes 16

Grilled New York Strip
house steak sauce, sautéed spinach, roasted red bliss potatoes 16

Our Local and Global Commitment

We seek and procure local, sustainable, organic, antibiotic-free, sulfite-free and humanely raised meats, fish, produce, herbs, wine and spirits, whenever possible.

Executive Chef Joseph Caldarone

\$3 split charge for pasta & entrées. 20% gratuity on parties of 8 or more.

*RAW FOOD WARNING: Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked. Please inform your server of any food allergies.

the history

The Elm's building is named for the trees which once lined all of Main Street, East Greenwich. According to local folklore the building has been a tavern from it's beginnings, c.1880.

It is historically recorded as being a 2 ½ story tavern with a hotel on the upper floor. The rooms still remain and are now commercial offices. In those days East Greenwich was a productive farm town and a booming fishing center. The tavern is remembered as a men's only establishment.

The rumor is that there is a slave escape tunnel somewhere in the building leading to the waterfront. The tunnel has not yet been found. Curiously, the broken headstone of Ella Bateman was found in our basement. She died at the age of 17 years, two months and two days. One of our burgers is named after Ella.

The original tavern spanned from the front porch to the north side of the bar where the steal beam is now. In the 1980's it was joined with the dwelling to it's south which is now the private room, bathrooms and handicapped entrance. The bar itself was once the alley between the two buildings.

the design

The inspiration for the space is a revival of a once bustling, and long dormant, corner of town. The first priority was to honor history while at the same time creating a space that serves as a 21st century center for meeting, conversing and relaxing.

A space that is a positive presence on main street and in the local community.

We paired glossy black chandeliers with barn wood floors, and crystal lighting with a beat-up shed door to bring two extremes together and create a feeling of calm. We added soothing pale green and bold metallic paints along with natural birch logs to continue the feel.

The barn doors and original art are the finishing touches.

The open kitchen and black on black tables and chairs give a bistro feel. Our menu elevates the experience with fresh, local ingredients and attention to detail.

The bar is our pride and joy; onyx stone lit from beneath for warmth. House-made shrubs and infusions make our drink list as creative and unique as the room.

Our wrap around porch harkens back to a time when neighbors conversed from front porch to front porch; where the pastime was to sit and watch the goings on in a small New England town.

The patio is designed as a garden space in the middle of town; a fire-pit and rockers in winter, an outdoor bar and dining under the stars in summer.

our name

besos (bey-sows)

While much has changed in the life of this little place, Besos is as appropriate a name today as it was at our inception. It means kisses - small acts of love and kindness, creativity and effort, both within our restaurant and in our community. Acts that when joined make our collective daily experience better.

