

BAR MENU

North Shore Oysters

wolffer estates verjus & coriander

Seasonal Garden Salad

organic buttermilk & sheep's milk blue

Southfork Kitchen Clam Chowder

garden vegetables & tamsworth bacon

Crispy Mediterranean Sardines

black olive, aioli & salsa verde

Block Island Squid "a la Plancha"

smoky romensco & la quercia farm salumi

Montauk Point Sea Scallop Sashimi

thai flavors & maine sea urchin

Organic Chicken Liver Mousse

house pickles & dijon

Mezze Paccheri Pasta

maine sea urchin, pickled chili & botarga

Prince Edward Island Mussels

pepperoncini, pomodori tomato & madeira

New York State Cheese Plate

miss amy's preserves & bee's needs honey

Hudson Valley Buttermilk Panna Cotta

satur farm rhubarb & thai basil

Traditional Butterscotch Pudding

duck fat popcorn & vanilla ice cream

15 per plate