

SNACKS

FINALLY FRIDAYS MENU ... 3pm-8pm

Local Oysters with Champagne Mignonette ... 1.50 each
Mixed Nuts with Marinated Olives ... 3
Edamame with Sea Salt ... 3
Skinny Fries with Harissa Aioli ... 4
Veal and Ricotta Meatball Sliders with Crispy Sage ... 5
Beef Tartare with Arugula, Spicy Aioli and Crostini* ... 6
Steamed Mussels with Fennel, Apple and Bacon ... 8

ARTISAN CHEESES *5 each, 27 all*

Lake's Edge (Salisbury, Vermont) cow's milk—*grappa-soaked sultanas*
Menuet, Dancing Cow Farm (Vermont) raw cow's milk—*pear mostarda*
San Andreas (California) raw sheep's milk— *quince paste*
Midnight Moon, (California) goat's milk— *honeycomb*
Roaring Forties Blue (Australia) cow's milk—*fig jam*
Berkshire Blue (Massachusetts) raw cow's milk—*honeyed walnuts*

CHARCUTERIE

Smooth Chicken Liver Mousse with Dried Plums ... 10
Spanish Lomo and Chorizo with Extra Virgin Olive Oil ... 12
Fra' Mani Artisan Salami with Bread Sticks ... 12
Foie Gras Torchon with Arrope and Buttered Toast ... 20
La Quercia Prosciutto Americano and Coppa ... 12
Sampler of American Charcuterie:
lomo, chorizo, salami, prosciutto, coppa,
and grape mostarda... 25(2-3pp), 36 (4-6pp)

RAW BAR

Thatch Island Oysters (Barnstable, MA)*... 3 each
Littleneck Clams (Cape Cod)*... 2 each
Sashimi of Kingfish with Pomegranates, Walnuts and Argan Oil* ...
15
Tuna Tartare with Jalapeño and Yucca* ... 12
CLINK. Seafood Platter*... 39
4 each oysters, littleneck clams,
blue prawns and tuna tartare