

CLINK.

ARTISAN CHEESES 5 each, 27 all

Humboldt Fog (California) goat's milk—*grappa-soaked sultanas*
Landaff (New Hampshire) raw cow's milk—*pear and pine nut jam*
Invierno (Putney, Vermont) raw sheep's milk— *apple butter*
Lamb Chopper (Holland) sheep's milk— *honeycomb*
Smokey Blue, Rogue River Creamery (Oregon) cow's milk—*fig jam*
Valdeon (Spain) cow's milk— *honeyed walnuts*

RAW BAR

Island Creek Oysters (Duxbury, MA)*... 3 each
Littleneck Clams (Cape Cod)*... 2 each
Carpaccio of Local Fluke with Fennel
Fennel Pollen and Warm Meyer Lemon Oil ... 14
Sashimi of Yellowtail with
Pomegranates and Walnuts * ... 16
CLINK. Seafood Platter*... 39
*4 each oysters, littleneck clams
blue prawns and hamachi tartare*

CHARCUTERIE

La Quercia Prosciutto Americano and Coppa ... 12
CLINK. Lonza ... 12
Salami and Chorizo ... 12
Foie Gras Torchon with Arrope and Brioche ... 20
Sampler of American Charcuterie
*lonza, chorizo, salami, prosciutto
and grape mostarda ... 25(2-3pp), 36 (4-6pp)*

STARTERS

Macomber Turnip and Apple Soup with Brown Butter and Saba ... 10
Gem Lettuce Salad with Herb Dressing, Radishes and Olive Oil Crouton ... 10
Mozzarella Burrata with Local Apples, Arugula and Celery ...15
Beef Tartare with Pumpkin Seeds, Crostini and a Raw Quail Egg*... 13
Ceviche of Nantucket Bay Scallops with Asian Pears, Aji Amarillo Sauce, and Mint ... 14
Steamed Mussels with Chorizo, Garlic and Madras Curry ... 15
Seared Sea Scallops with Lentils, Milk-Braised Pork and Parsley ... 14/28

MAINS

Farro Pasta with Sage Butter and Pine Nuts ... 19
Pappardelle with Lamb Ragu and Parmesan Reggiano ... 20
Black Pasta with Local Shellfish, Baby Octopus, and Saffron Butter ... 25
Striped Bass with Pickled Baby Carrots, Sweet Maine Shrimp and Aji Panca* ... 27
Atlantic Halibut with Truffled Leeks, Beets and American Sturgeon Caviar ... 29
Natural Chicken with Pot Pie of Sunchokes, Hedgehog Mushrooms and Mushroom Jus ... 25
Berkshire Pork Loin and Belly with Anson Mills Polenta, Spigarello and Pickled Mustard Seeds ... 27
Dry Aged Striploin with Tender Braised Oxtails, Pearl Onions and Celery Root*... 36

EXTRAS

Fingerling Potato Purée... 8
Roasted Brussels Sprouts with Pickled Mustard Seeds ... 8
Organic Farro with Mascarpone and Chives ... 9
Pasta Shells and Cheese with Smoked Truffle Salt ... 10
Baked Anson Mills Polenta with Fresh Cheese and Bacon ... 9

*cooked to order; consumption of undercooked proteins may increase your risk of food borne illness
before placing your order, please inform your server if a person in your party has a food allergy
gratuity of 18% is added to parties of 6 or more