

# CLINK.

## ARTISAN CHEESES 5 each, 27 all

Lake's Edge, Blue Ledge Farm (Salisbury, Vermont) goat's milk—*grappa-soaked sultanas*

Landaff (New Hampshire) raw cow's milk—*pear and pine nut jam*

Vermont Shepherd (Putney, Vermont) raw sheep's milk— *quince paste*

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

Sashimi of Yellowtail with Avocado

Pine Nuts and Controne Pepper \* ... 16

CLINK. Seafood Platter\*... 39

*4 each oysters, littleneck clams*

*blue prawns and hamachi tartare*

### CHARCUTERIE

La Quercia Prosciutto Americano and Coppa ... 12

Spanish Lomo and Chorizo ... 12

Fra' Mani Artisan Salami ... 12

Foie Gras Torchon with Arrope and Brioche ... 20

Sampler of American Charcuterie

*lomo, 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

Peekytoe Crab Salad with Avocado, Fresh Hearts of Palm, and Pummelo ... 16

Mozzarella Burrata with Local Apples, Arugula and Celery ...15

Beef Tartare with Pumpkin Seeds, Crostini and a Raw Quail Egg\*... 13

Steamed Mussels with Chorizo, Garlic and Madras Curry ... 15

Seared Sea Scallops with Green Lentils, Milk-Braised Pork and Parsley\* ... 14/28

### MAINS

Farro Pasta with Braised Chanterelles, Corn, Ricotta and Calamint ... 19

Pappardelle with Lamb Ragu and Parmesan Reggiano ... 20

Black Pasta with Local Shellfish, Baby Octopus, and Saffron Butter ... 25

Block Island Swordfish with Smoked Heirloom Beans, Sofrito and Local Peppers\* ... 26

Organic Chicken with Savory Bread Pudding, Raisin & Pine Nut Relish and Chanterelle Mushroom Jus... 25

Berkshire Pork Trio with Whey Polenta, Spigarello and Pickled Mustard Seeds ... 27

Dry Aged Striploin with Oxtails and Celery Root\*... 36

Bison Ribeye with Potato Terrine, Wild Nettles and Truffle Jus ... 37

### EXTRAS

Fingerling Potato Purée... 8

Roasted Brussels Sprouts with Pickled Mustard Seeds ... 8

Organic Farro (Bluebird Grain Farms) with Mascarpone and Chives ... 9

Pasta Shells and Cheese with Smoked Truffle Salt ... 10

Chanterelle Mushrooms with Olive Oil and Sea Salt ... 12

\*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