

SNACKS

3pm-11pm

- Mixed Nuts with Marinated Olives ... 6
- Edamame with Sea Salt ... 6
- Skinny Fries with Harissa Aioli ... 9
- Ralph's Potato Chips with Smoked Truffle Salt ... 6
- Crispy Chicken Skewers with Black Pepper and Lime ... 8
- Veal Meatball Sliders with Crispy Sage (2) ... 10 *extra slider ... 5*
- Beef Carpaccio with Arugula, Parmesan, Black Pepper and Capers*... 13
- Burrata Cheese and Asian Pear Salad with Hazelnuts and Arugula ... 14
- Steamed Mussels with Chorizo, Piquillo Peppers and Garlic ... 15
- Corn Pasta with Sweet Peppers, Mushrooms and Truffled Ricotta ... 19

RAW BAR

- Island Creek Oysters (Duxbury, MA)*... 3 each
- Littleneck Clams (Cape Cod)*... 2 each
- Sashimi of Yellowtail with Baby Fennel
and Lobster Butter Powder* ... 15
- Tuna Tartare with Meyer Lemon and
Fresh Hearts of Palm* ... 12
- CLINK. Seafood Platter*... 39
*4 each oysters, littleneck clams,
blue prawns and tuna tartare*

ARTISAN CHEESES *5 each, 27 all*

- Lake's Edge (Vermont) goat's milk—*grappa-soaked sultanas*
- Landaff (New Hampshire) raw cow's milk— *pear and pine nut jam*
- Divine Providence (Rhode Island) raw cow's milk — *quince paste*
- Lamb Chopper (Holland) sheep's milk— *honeycomb*
- Crater Lake Blue (Oregon) cow's milk— *fig jam*
- Valdeon (Spain) cow's milk— *honeyed walnuts*

CHARCUTERIE

- Pork Rillettes with Violet Mustard and Cornichons ... 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, country paté and grape mostarda...* 25(2-3pp), 36 (4-6pp)

DESSERT

- Pear and Cranberry Cobbler with Brown Butter Ice Cream ... 8
- Taza Chocolate Fondue with Madeleines and Shortbreads ... 15 (2-3 ppl)
- Apple and Mint Sorbet with Lime Shortbreads ... 8
- Valrhona Chocolate Tart with Whipped Cream and Amarula ... 9