

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
- Veal Meatball Sliders with Crispy Sage (2) ... 10 *extra slider ... 5*
- Beef Carpaccio with Arugula, Parmesan, Black Pepper & Capers*...13
- Burrata Cheese and Tomato Salad with Arugula and Balsamic ... 14
- Steamed Mussels with Chorizo, Piquillo Peppers and Garlic ... 15
- Corn Pasta with Summer Squash, Mint Butter and Pecorino ... 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—*honeyed walnuts*
- Gore-Dawn-Zola Blue (Vermont) cow's milk— *fig jam*

CHARCUTERIE

- 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

- Stone Fruit and Blueberry Cobbler with Brown Butter Ice Cream ... 8
- Butterscotch Pots de Crème with Espresso Gelée and Madeleines ... 8
- Valrhona Chocolate Tart with Whipped Cream and Amarula ... 9
- Blueberry and Basil Sorbet with Rhubarb Soup and Shortbreads ... 8