

SNACKS

3pm-11pm

- Mixed Nuts with Marinated Olives ... 6
Edamame with Sea Salt ... 6
Skinny Fries with Harissa Aioli ... 9
Veal Meatball Sliders with Crispy Sage (2) ... 10 *extra slider ... 5*
Classic Beef Tartare with Arugula, Spicy Aioli and Crostini* ... 13
Mozzarella Burrata with Macoun Apple, Celery and Apple
Balsamic...14
Steamed Mussels with Fennel, Cider and Bacon ... 15
Handcut Pasta with Sage Butter, Pine Nuts and Parmesan ... 18

RAW BAR

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

ARTISAN CHEESES *5 each, 27 all*

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

Menuet (Bridport, 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)*

DESSERT

Pear and Cranberry Cobbler with Vanilla Bean Ice Cream ... 8

Butterscotch Pots de Crème with Espresso Gelée and Madeleines
... 8

Valrhona chocolate Tart with Whipped Cream and Amarula ... 9