

SMALL AND TO SHARE

House granola with coconut yogurt and baked fruit (vg) 14
Smoked albacore dip with dill and Carolina Gold rice craker 16
Sesame bread with cultured butter and Brooklyn smoked trout roe 16
Cream biscuits with house jam and Steen's butter 16
Crudités and house pickles with sikil pak (vg) 13
Sugar doughnuts with passion fruit curd 16

STARTERS

Wellfleet oysters with Granny Smith apple vinegar and fig leaf oil 20
Coal roasted oysters with Jimmy Nardello butter 20
Long Island fluke crudo with pickled peppers and mint 24
Farm lettuces with aged red wine vinegar radish (vg) 16
Steak tartare with Calabrian chili vinaigrette and garlic toast 26
Chicories with pear, pistachio and von Trapp blue cheese (v) 22
Roasted beets with whipped feta and chermoula (v) 17

MAIN COURSES

Red kuri squash with stracciatella and urfa oil (v) 24
Puglia lentils with coriander carrots and poached egg (v) 28
Chanterelle toast with scrambled eggs and crème fraiche (v) 37
Rustic tart with seasonal greens and parmesan (v) 27
Roasted oyster mushroom with charred leek and lemon (vg) 35
Montauk royal red shrimp with bacon and gold rice grits 35
Spiced monkfish skewer with sumac and guindilla peppers 40
Cast iron cornbread with bacon and smoked maple 32
Flat iron steak with pickled peppers and eggs 36

FOR THE TABLE

Butterball potatoes with dill onions and crème fraiche (v) 14 Roasted cauliflower with date vinegar and almond (vg) 15 Grilled Caraflex cabbage with bottarga and breadcrumbs 16 Salt roasted sunchokes
with ricotta
and celery (v)
15



TO HELP US SUPPORT PROJECT EATS, LET US KNOW IF YOU WOULD LIKE TO ADD A VOLUNTARY DONATION OF \$1 TO YOUR BILL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS