

## STARTERS

### LOCAL OYSTERS\*

*pink peppercorn & tarragon mignonette, fresh horseradish cocktail sauce, Sweet Reaper hot sauce, lemon*  
1/2 dozen      dozen

### BUTTERNUT SQUASH TOAST

*warm ricotta, sweet & sour caramelized onions, toasted pumpkin seeds, fig vinegar*

### CRISPY CALAMARI

*jalapeno, fennel, lemon, caper aioli, spicy marinara*

### MAPLEBROOK FARM BURRATA

*poached quince, pomegranate, candied ginger compote, pickled fresno chiles, hazelnuts*

### TUNA & CAVIAR TARTARE\*

*avocado, truffled ponzu, radish*

### BRUSSELS SPROUTS

*apple mostarda, creamy soy balsamic*

### MV BAY SCALLOPS

*white sweet potato gnocchi, butternut squash, pancetta, currants & sage*

## SOUP & SALAD

### CLAM CHOWDER

*island harvested fresh clams, pancetta, brown butter drizzle, oyster crackers*

### WINTER GREENS

*ricotta salata, toasted pistachios, torn herbs, truffle honey vinaigrette*

### LITTLE LEAF FARMS MESCLUN

*roasted baby beets, warm goat cheese fritters, candied walnuts, sherry vinaigrette*

### BABY ARUGULA

*blood orange, fennel, parmesan, lemon vinaigrette*

## HOMEMADE PASTAS

### BUCATINI A LA VODKA

*creamy san marzano sugo, basil*

### RIGATONI BOLOGNESE

*fresh ground veal, aged parmesan*

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## ENTREES

### SEARED LOCAL HALIBUT

*carrot ginger purée, baby bok choy, turmeric beurre blanc*

### PAN ROASTED AMISH HALF CHICKEN

*fingerling potatoes, cippolini onions, sautéed spinach, lemon chicken jus*

### 16oz GRILLED PRIME RIBEYE\*

*crispy smashed potatoes, chimichurri, roasted garlic*

### BLACK COD

*miso glaze, risotto, broccolini, silky sunchoke mousse, crispy sunchoke chips*

### RED WINE BRAISED SHORT RIB

*heirloom polenta, roasted oyster mushrooms, brussels sprouts, kale pesto*

### GRASS FED RACK OF LAMB\*

*potato gratin, sweet and hot mint marmalade*

### CHEF'S WAGYU BURGER\*

*swiss cheese, iceberg, pickle, grilled onion relish, special sauce*

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### FRIES

### TRUFFLE FRIES

*crispy herbs, parmesan*

EDGARTOWN, MASSACHUSETTS | CULINARY DIRECTOR HART LOWRY

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*