



Autumn 2011

Soup and Salad

New England Clam Chowder
Cracklings, chives 8

Up-Island Chili
Allen Farm pastured lamb, pumpkin seeds, crème fraîche 9

Local Roots
Rainbow carrots, beets, goat Feta, watercress 8

Island Greens
Pickled grapes, fennel, cerignola olive, charred lemon vinaigrette 7

Romaine Salad
White anchovy, Parmesan, preserved lemon 9
Add grilled chicken 13 add grilled shrimp 15

Appetizers

Hand Cut Fries
Truffle and Parmesan or Maine sea salt and vinegar 8

Foraged Mushrooms
Farmers cheese, pickled onions, grilled bread 9

House Cured Meats & Charcuterie
House pickles, ale mustard 14

Artisanal Cheese
Chefs condiments, toasted baguette 16

Meat and Cheese
A sampling of our cured meats and handcrafted cheeses 19

Roasted Bone Marrow
Rocket, pickled onion, sea salt, toast 11

AW's Chicken Wings
Our own hot sauce, blue cheese and celery salad 12

Raw Bar Oysters or Clams
Always local, mignonette, cocktail sauce, half dozen
Oysters 15, Clams 7

Grilled Edgartown Oysters
A local favorite, spicy house butter, wood smoke
Half dozen 16

Consuming raw or undercooked meats, seafood, eggs, dairy or fish could increase the risk of food born illness.

Share Fare

Heritage Pork Ribs
Crispy onions, smoked ketchup 11/16

Winter Truffle Mac n' Cheese
Black kale, caramelized squash, Ritz crumbs 10/15

Cape Poge Littleneck Clams
Smoked hog, beer braised butter beans, toast 13/19

Fish n' Chips
Line caught Chatham cod, hand cut fries 13/19

Maine Mussels
Caramelized fennel, Chablis, garlic-herb butter 12/18

Day Boat Scallops
Roasted cauliflower, arugula, speck, almonds, caper vinaigrette 18/26

Sandwiches

Turkey Rachel
Butter roasted turkey breast, creamy slaw, aged Gruyère on thick cut rye 13

Henry's Burger
Grass Fed Island Beef, Cabot Cheddar, black pepper mayo, brioche bun 15
add cherry wood bacon 16

Native Lobster Roll
Buttered New England style roll, herb mayo 19

Large Plates

Katama Chicken
Roasted breast, confit thigh, potato dumpling, haricot vert
dark chicken jus 24

Steak Frites
Garlic-red wine marinated skirt steak, chicken liver butter, arugula 26

Line Caught Chatham Cod
Pickled onion, wilted greens, butter cracker crumbs 28

Ricotta Gnocchi
Forest mushrooms, roasted roots, cauliflower purée
Shaved Pecorino, herbs 21

Please inform your server of any allergies in your party. Parties of 6 or more will include 18% automatic gratuity.