



SMALL PLATES

Sampler-sized portions to share and explore. All Small Plates are served as they are ready.



Island Gazpacho Marinated feta, micro mint \$7

New England Clam Chowder Cherry wood bacon, fresh chives \$8

Romaine Lettuce White anchovy, Parmesan dressing \$9

Seven Herb Salad Roquefort crumble \$12

Hierloom Melon Cured ham, Parmesan, baby basil \$13



Oysters or Clams Mignonette, cocktail sauce

Oysters \$3.25 Clams \$2.25

Bucket of Steamers Drawn butter \$16

Steamed Mussels Weissbier, lemon, coriander \$14

Grilled Edgartown Oysters Spicy house butter \$3.75 each

Blue Crab Cake Summer corn relish, truffle emulsion \$14

Sea Scallop morels, asparagus, leek velouté \$16



Ploughman's Plate House-cured meats and pâté \$14

Chicken Wings Our own hot sauce, blue cheese and celery salad \$13

Katama Chicken Thigh Mennonite dumplings, pan gravy \$13

Lamb Kafta Tabouleh, red pepper jam \$13

Painted Hills Beef Carpaccio Garlic aioli, peppercress, Parmesan \$18

Veal Cutlet Hierloom tomato, feta, olives, tzatziki \$14

Sirloin Steak Tips Forest mushrooms, fries, demi \$16



Artisan Cheese Plate Raisin baguette, Chef's condiments \$16

Tagliatelle shaved baby vegetables, Vidalia essence \$13

Belgian Fries Truffle and Parmesan or sea salt and vinegar \$8

Grilled Artichoke Rosemary aioli \$12

Local Asparagus Lemon emulsion, ash-rubbed chevre \$12

SANDWICHES

Served with choice of fries, homemade chips or small green salad

Roast Turkey Wheat berry bread, smoked bacon, vine-ripe tomato, tarragon aioli \$13

Fried Green Tomato Arugula, chevre, pretzel roll, black pepper mayo \$14

Lobster Roll Toasted top-split bun, capers, remoulade

Half \$9

Whole \$18

Niman Ranch Pastrami Marble rye, aged Swiss, three mustard sauce \$13

Grilled 9oz Burger Certified Angus beef \$14