



Warm green olives with chilis and lemon 8
Devilled Crab Fritters with lovage mayonnaise 12
French breakfast radishes, anchovies and cultured butter 7

Little gem lettuces with anchovy dressing and breadcrumbs 12
"Chappaquiddick Select" oysters, pain levain and seaweed butter 17
Kinderhook Farm beef tartare, traditional garnishes 16
Sugar snap peas with lemon basil and coconut milk 12
Bouchot mussels with garlic confit, parsley and hot pepper 16

Bar Steak with maître d' butter and frites 28
King trumpet mushroom with lentils, green chili and red chard 24
Northwind Farms poulet roti with spring vegetable bread salad 27
Rhode Island Fluke "almondine" with haricots verts 32
Dayboat Scallops with yogurt, summer squash and flax seeds 29

Frites maison 7
Spinach with garlic 7
Salade verte 7

Profiteroles with toast ice cream and chocolate sauce 10
Panna Cotta with local sweet cherry sauce & granola tuile 10
Bittersweet Chocolate Mousse with whipped cream 10

