

# SNACKS

## TGIF MENU ... 3pm-8pm

- Local Oysters with Champagne Mignonette ... 1.50 each
- Mixed Nuts with Marinated Olives ... 3
- Edamame with Sea Salt ... 3
- Ralph's Potato Chips with Smoked Truffle Salt ... 3
- Skinny Fries with Harissa Aioli ... 4
- Veal and Ricotta Meatball Sliders with Crispy Sage ... 5
- Steamed Mussels with Chorizo, Piquillo Peppers and Garlic ... 8

## ARTISAN CHEESES *5 each, 27 all*

- Lake's Edge (Salisbury, Vermont) goat's milk—*grappa-soaked sultanas*
- Landaff (New Hampshire) raw cow's milk— *pear and pine nut jam*
- Petit Basque (Spain) sheep's milk— quince paste
- Midnight Moon (California) goat's milk— *honeycomb*
- Gore-Dawn-Zola Blue (Highgate, Vermont) cow's milk—fig jam
- Roaring Forties Blue (Australia) cow's milk—*honeyed walnuts*

## CHARCUTERIE

- Spanish Lomo and Chorizo with Extra Virgin Olive Oil ... 12
- Fra' Mani Artisan Salami with Bread Sticks ... 12
- Foie Gras Torchon with Arrope and Buttered Toast ... 20
- La Quercia Prosciutto Americano and Coppa ... 12
- Sampler of American Charcuterie:  
*lomo, chorizo, salami, prosciutto, coppa, country paté, and grape mostarda...* 25(2-3pp), 36 (4-6pp)

## RAW BAR

- Littleneck Clams (Cape Cod)\*... 2 each
- Sashimi of Kingfish with Baby Fennel and Lobster Butter Powder\* ... 15
- Tuna Tartare with Meyer Lemon and Fresh Hearts of Palm\* ... 12
- CLINK. Seafood Platter\*... 39  
*4 each oysters, littleneck clams, blue prawns and tuna tartare*