

SNACKS

3pm-11pm

- Mixed Nuts with Marinated Olives ... 6
Edamame with Sea Salt ... 6
Skinny Fries with Harissa Aioli ... 9
Ralph's Potato Chips with Smoked Truffle Salt ... 6
Veal Meatball Sliders with Crispy Sage (2) ... 10 *extra slider ... 5*
Beef Carpaccio with Arugula, Parmesan, Black Pepper and Capers*... 13
Burrata Cheese with Fava Beans, Pea Shoots and Meyer Lemon ... 14
Steamed Mussels with Chorizo, Piquillo Peppers and Garlic ... 15
Handcut Corn Pasta with Snap Peas, Mascarpone & Chervil Butter ... 19

RAW BAR

- Island Creek Oysters (Duxbury, MA)*... 3 each
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*

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 (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)*

DESSERT

- Rhubarb, Apple and Raisin Cobbler with Vanilla Bean Ice Cream ... 8
Butterscotch Pots de Crème with Espresso Gelée and Madeleines ... 8
Valrhona Chocolate Tart with Whipped Cream and Amarula ... 9
Blueberry and Basil Sorbet with Rhubarb Soup and Shortbreads ... 8