

PLATTERS TO SHARE

Six Artisan Cheeses | Garnishes | Fruit Nut Bread ... 36

Sampler of American Charcuterie | Grain Mustard ... 25 (2-3ppl), 36 (4-6ppl)

CLINK. Seafood Platter: 4 each Oysters*, Jonah Crab Claws, Blue Prawns and Tuna Tartare* ... 46

STARTERS

Asparagus Soup | Brioche Croutons | Truffle Oil ...14

Mixed Greens | Shiso Dressing | Pickled Grapes | Blue Cheese | Olive Oil Crouton ...14

Clink. Caesar | Tomato Romesco | Black Garlic Aioli* | Parmesan | Rye Crouton...14

Asparagus Assiette | Asparagus-Celeriac Soup | Asparagus-Leek Tart | Edamame Hummus...18

Burrata Nicoise | Tomatoes | Haricot Vert | Yam | Olives | Aged Balsamic | Basil ... 16

Beef Tartare* | Avocado Toast | Beef Bacon | Fried Egg Ice Cream ... 16

Buttermilk Fried Oysters | Kimchi Mayo | Hearts of Palm | Shiso ... 16

Maine Lobster Salad | Brioche | Sambal-Miso Remoulade | Celery | Benne...21

Spanish Octopus | Smoked Eggplant | Chickpeas | Chorizo Crumble | Charred Tomato Vinaigrette...16

Local Oysters* on the Half Shell | White Balsamic Mignonette | Lemon ... 4 each

MAINS

Roasted Chicken | Leg Fricasse in Puff Pastry | Maitakes | Shishitos | Natural Jus ... 28

Butter Poached Lobster* | Corn Ravioli | Root Vegetables | Roasted Butternut | Shellfish Jus ... 36

Semolina Pasta | Delicata Squash | Stracciatella | Pomegranate | Basil ... 24

Swordfish* | Potato Croquette | Kholrabi Slaw | Tomato-Ginger Vinaigrette ... 32

Roasted Salmon* | Farro Risotto | Roasted Cauliflower | Smoked Onions...27

Beef Striploin* | Parsnip Gratin | Smoked Eggplant | Salt Baked Baby Vegetables | Truffle Jus ... 40

Berkshire Pork Loin* | Red Potatoes | Pork Belly Hash | Swiss Chard | Sorghum Glaze ... 32

EXTRAS

Parsnip Gratin ... 6
Roasted Mushrooms and Leeks...6
Fried Brussel Sprouts with Harissa Aioli...6
Roasted Cauliflower with Queso Fresco and Garlic Oil...6