

CLINK.

PLATTERS TO SHARE

CHILLED SEAFOOD PLATTER* ... 46

Local Oysters | Wellfleet Clam Escabeche* | Shrimp*
Cider Mignonette | Fresh Horseradish
Cocktail Sauce | Lemon*

NEW ENGLAND ARTISAN CHEESES* ... 36

*Marcona Almonds | Local Honeycomb
Cranberry Pecan Toast*

ARTISAN CHARCUTERIE SELECTION* ... 36

*Pickled Macomber Turnips
Grain Mustard | House Crackers*

CHEF'S TASTING PLATTER... 36

*Artisan Cheeses and Charcuterie**

LOCAL ARTISAN CHEESES

Blue Rind Goat ... 7

*Goat's Milk Cheese Crusted with Spores of Roquefort
Westfield Farms, Hubbardston, MA*

Invierno ... 7

*Raw Sheep's Milk
VT Shepard Cheeses, Putney Vermont*

Eidolon ... 7

*Raw Grass Fed Cow's Milk
Grey Barn Farm, Martha's Vineyard*

Fiddlehead Tomme... 7

*Raw Organic Cow's Milk
Boggy Meadow Farm, Walpole, NH*

Middlebury Blue ... 7

*Raw Cow's Milk Blue Cheese
Blue Ledge Farms, Salisbury, Vermont*

STARTERS

Maine Lobster "Chowder" | Lardons | Celery Root | Brown Butter ... 19

East Coast Oysters on Ice* | Cider Mignonette | Horseradish Cocktail ... 24

Prince Edward Island Mussels | Maine Sugar Kelp | Garlic | Basil | White Wine | Country Toast ... 19

Georges Bank Scallops* | Vanilla Scented Parsnips | Shiso | Blood Orange... 19

Organic Autumn Greens | Shropshire Blue | Toasted Black Walnuts | Shaved Apple | Cider Vinaigrette ... 15

Hudson Valley Foie Gras* | Brioche | Caramelized Local Apple ... 24

Wagyu Beef Carpaccio* | Truffle Aioli | Arugula | Sea Salt Cracker ... 26

Heritage Pork Meatball* | Roasted Tomato Sugo | Polenta | Grana Padano ... 18

MAINS

Hand-Cut Pasta | Roasted Root Vegetables | Butternut Squash | Local Goat Cheese ... 30

East Coast Salmon* | Celery Root and Green Apple Puree | Roasted Rainbow Carrots
Apple Cider and Sorghum Reduction... 31

Squid Ink Pasta | Piquillo Peppers | Cold Water Lobster | Point Judith Calamari | Fine Herbs ... 30

Block Island Swordfish* | Forbidden Rice | Quince | Pork Fat Tossed Watercress ... 32

Lemon Sage Roasted Free Range Chicken | Polenta | Autumn Squashes ... 35

Long Island Duck Breast* | Braeburn Apples | Duck Potatoes | Ginger Honey ... 39

Pan Roasted Filet Mignon* | Caramelized Brussel Sprouts | Pickled Shallots
Yukon Gold Potatoes | Sweet Carrots ... 51
Add Seared Hudson Valley Foie Gras* ... 19

EXTRAS

Roasted Autumn Root Vegetables ... 15

Crispy Brussel Sprouts with Pickled Shallots ... 9

Truffle Parmesan Fries ... 10

Creamy Polenta ... 8

@eatdrinkclink on instagram

**cooked to order; consumption of raw animal and/or undercooked proteins may increase your risk of food borne illness
before placing your order, please inform your server if a person in your party has a food allergy
gratuity of 18% is added to parties of 6 or more*