

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

Roasted Sugar Pumpkin and Chestnut Potage | Hand Carved Pumpkin Bowl ... 12

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

Organic Autumn Greens ... 14

Caramelized Orange | Macomber Turnips | Shaved Vermont Sheep's Cheese | Aged Sherry Vinaigrette

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

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

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

Whole Roasted Cider Glazed Free Range Turkey ... 30

Giblet Gravy | Sage Mushroom Dressing | Cape Cranberry Sauce

Maple Scented Butternut Squash | Creamy Northeast Potatoes

Ancient Grains | Celery Root | Butternut Squash | Foraged Mushrooms ... 29

East Coast Salmon* ... 31

Celery Root and Green Apple Puree | Roasted Rainbow Carrots | Aged Sherry Sorghum Gastrique

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

Block Island Swordfish* | Harvest Vegetable | Organic Kale Ragout | Cold Water Lobster | Beurre Blanc ... 39

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

Pan Roasted Filet Mignon* ... 47

Cabernet Jus | Creamy Northeast Potatoes | Roasted Roots | Locally Foraged Mushrooms

Add Seared Hudson Valley Foie Gras* ... 19

EXTRAS

Roasted Autumn Root Vegetables ... 15

Creamy Butternut Squash ... 12

Whipped Northeast Potatoes ... 12

Sage & Mushroom Dressing ... 13

@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*