

# CLINK.

## PLATTERS TO SHARE

### CHILLED SEAFOOD PLATTER\* ... 48

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

### NEW ENGLAND ARTISAN CHEESES\* ... 38

*Marcona Almonds | Local Honeycomb  
Cranberry Pecan Toast*

### ARTISAN CHARCUTERIE SELECTION\* ... 38

*Pickled Macomber Turnips  
Grain Mustard | House Crackers*

### CHEF'S TASTING PLATTER... 38

*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... 21

Organic Winter Greens | Shaved Tomme | Candied Hazelnuts

Cranberry Bread Croutons | Jerez Vinaigrette ... 15

Hudson Valley Foie Gras\* | Brioche | Pickled Persimmon ... 24

Wagyu Beef Carpaccio\* | Carrot Top Salsa Verde | Rye Croutons | Shaved Carrot | Sea Salt ... 26

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

## MAINS

Hand-Cut Kale Pasta | Torn Burrata | Mushroom Broth | Wilted Greens ... 30

East Coast Salmon\* | Celery Root and Green Apple Puree | Roasted Rainbow Carrots  
Apple Cider and Sorghum Reduction ... 32

Squid Ink Pasta | Piquillo Peppers | Cold Water Lobster | Point Judith Calamari | Fine Herbs ... 38

Miso Cod Loin | Ginger Dashi | Baby Bok Choy | Soy Glazed Shitake ... 35

Lemon Sage Roasted Free Range Chicken | Polenta | Winter Roots ... 35

Long Island Duck Breast\* | Pickled Persimmon | Duck Potatoes | Ginger Honey ... 39

Pan Roasted Filet Mignon\* | Caramelized Brussel Sprouts | Pickled Shallots  
Crispy Fingerlings | Sweet Carrot Purée ... 51  
*Add Seared Hudson Valley Foie Gras\* ... 19*

## EXTRAS

Roasted Winter Root Vegetables ... 15

Crispy Brussel Sprouts with Pickled Shallots ... 9

Truffle Parmesan Fries ... 12

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*