

# CLINK.

## FOR THE TABLE

### CHILLED SEAFOOD\* ... 49

*Local Oysters\* | Wellfleet Clam Escabeche\* | Shrimp\*  
Pomegranate Lime Mignonette | Fresh Horseradish  
CLINK. Hot Sauce | Cocktail Sauce | Lemon*

### LOCAL FARMER'S CHEESES\* ... 38

*Marcona Almonds | Local Honeycomb  
Cranberry Pecan Toast | Sea Salt Crackers*

### ARTISAN CHARCUTERIE\* ... 38

*Pickled Heirloom Carrots  
Grain Mustard | House Crackers*

### CHEF'S TASTING BOARD... 42

*Selection of Artisan Cheeses and Charcuterie\**

## LOCAL ARTISAN CHEESES\*

### Eidolon ... 8

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

### Rupert ... 8

*Raw Cow's Milk  
Consider Bardwell Farm, West Pawlet, Vermont*

### Maggie's Round ... 8

*Raw Cow's Milk  
Cricket Creek Farm, Williamstown, Massachusetts*

### Kunik ... 8

*Pasteurized Goat's Milk  
Nettle Meadow Farm, Warrensburg, NY*

### Ewe's Blue ... 8

*Pasteurized Sheep's Milk  
Old Chatham Sheep Herding Company, Old Chatham, NY*

## STARTERS

Spring **Parsnip Potage** | Madras Curry | Crispy Root Vegetables | Chive Blossoms ... 17

East Coast **Oysters\*** on Ice | Pomegranate-Lime Mignonette ... 24  
CLINK. Hot Sauce | Fresh Grated Horseradish Cocktail

Prince Edward Island **Mussels** | Maine Sugar Kelp | Garlic | Basil | White Wine | Sourdough ... 19

Georges Bank **Scallops\*** | Spring Peas and Carrots | Guanciale ... 21

Crispy **Soft Shell Crab** | Pickled Fresno Chili Aioli | Sweet Corn Pea Salad ... 22

Roasted **Vegetable** Salad | Fiddlehead Ferns | Grains | Basil Vinaigrette ... 19

Organic Spring **Greens** | Pea Tendrils | Shaved Vermont Mountain Cheese | Hazelnut Vinaigrette ... 18

Hudson Valley **Foie Gras\*** | Brioche | Fire Roasted Stone Fruit | Sherry Vinegar ... 24

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

## SIGNATURE MAINS

Hand-Cut **Carrot Pasta** | Cavindish Farms **Rabbit** | Morel | Spring Peas | Aged Madeira | Grana Padano ... 33

Baby **Kale Spaghetti** | Stracciatella | Roasted Tomatoes | Wilted Chard | Calabrian Chilis ... 32

CLINK. East Coast **Salmon\*** | Peruvian Potatoes | Spring Leeks | Artichokes | Burnt Lemon Butter ... 38

Whole Roasted **Branzino** | Wild Fennel | Meyer Lemon | Ligurian Olive Oil | Sicilian Olives ... 38

Tarragon **Chicken** | Stone Ground Mustard | Asparagus Crème Fraiche Tart | Curly Endive ... 35

Roast Spring **Lamb\*** | Citrus | Almond | Charred Ramps | Fiddleheads ... 44

Center-Cut **Filet Mignon\*** | Bone Marrow | Spring Asparagus | Potato Confit | Local Farm Egg | Veal Jus ... 51

*Add Seared **Hudson Valley Foie Gras\*** to any entrée ... 19*

## EXTRAS

Spring **Asparagus** with Maldon Sea Salt ... 10

**Potato** Confit ... 9

Fresh **Morel** Mushrooms and **Fiddlehead** Ferns ... 21

Truffle Parmesan **Fries** ... 12

Ancient **Grains** and Wilted Swiss Chard ... 10

*@eatdrinkclink on instagram*

*\*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*