

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** | Cavendish 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*