

# CLINK.

## FOR THE TABLE

### CHILLED SEAFOOD\* ... 49

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

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

Marcona Almonds | Local Honeycomb  
Cranberry Pecan Toast | Seed and Nut Crackers

### ARTISAN CHARCUTERIE\* ... 38

Pickled Fall Vegetables | Two Mustards  
Sourdough Toast

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

Selection of Artisan Cheeses and Charcuterie\*

## LOCAL ARTISAN CHEESES\*

### Cloumage ... 8

Pasteurized Cow's Milk; Shy Brothers Farm, Westport, MA

### Kunik ... 8

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

### Ashbrook ... 8

Raw Cow's Milk; Spring Brook Farm, Littleton, MA

### Opus 42 ... 8

Pasteurized Cow's Milk; Lakin's Gorges, Waldoboro, ME

### Maple Smoked Cheddar ... 8

Raw Smoked Cow's Milk; Grafton Village, Brattleboro, VT

### Great Hill Blue ... 8

Raw Cow's Milk; Great Hill Dairy, Marion, MA

## STARTERS

Roasted **Squash Soup** | Spiced Crème Fraiche | Pumpkin Seeds | Local Apples ... 15

Marinated **Farro Salad** | Roasted Fall Vegetables | Butternut Squash | Aged Sherry Vinegar ... 17

Organic Autumn **Greens** | Great Hill Dairy Blue Cheese | Pickled Grapes | "Green Goddess" ... 18

East Coast **Oysters\*** | Apple Cider Mignonette | CLINK. Hot Sauce | Fresh Horseradish ... 24

Cold Water **Lobster** | Herb Crumbs | Brown Butter | Charred Shishito ... MP

Seared Georges Bank **Scallops** | Thyme | Parsnip | Crispy Roots | Cider Butter ... 22

Prince Edward Island **Mussels** | Portuguese Chorizo | Garlic | Fennel | White Wine | Sourdough ... 19

Smoky Wagyu Beef **Carpaccio\*** | Tapenade | Shaved Grana Padano | Young Arugula | Toast ... 26

Hudson Valley **Foie Gras\*** | Pain Perdu | Green Apple Gastrique | Bartlett Pear ... 24

## SIGNATURE MAINS

Seared East Coast **Salmon\*** | Candied Kumquats | Young Broccoli Sauté | Olive Oil Potatoes... 38

Roasted **Cod** Loin | Heirloom Carrots | Peppered Squashes | Ligurian Olive Oil ... 38

House **Squid Ink** Pasta | Point Judith Calamari | Maine Lobster | Calabrian Chiles ... 32

**Sage Tagliatelle** Pasta | Autumn Mushrooms | Aged Madeira | Organic Kale | Spanish Manchego ... 30

Hand-Cut Pasta **Bolognese** | Grass Fed Beef | Berkshire Pork | Tomato Sauce | Shaved Grana Padano ... 33

Black Mustard Seed **Chicken** | Five Spice Spätzle | Sweet Curry Cauliflower | Golden Raisins ... 35

Maine Family Farms **Sirloin Steak\*** | Butternut Whipped Potatoes | Heirloom Carrots | Mushroom Jus ... 47

Cornmeal Crusted Berkshire **Pork Loin Chop\*** | Smoked Bacon | Red Cabbage | Sweet Potatoes ... 38

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

## EXTRAS

Cream Butternut **Whipped Potatoes** ... 8 Truffle Parmesan **Fries** ... 12

Roasted Autumn **Vegetables** ... 8

Exotic **Mushrooms** with Shallots and Garlic ... 8

Young **Broccoli**ni Sauté ... 8

Sweet Curry **Cauliflower** with Golden Raisins ... 8

@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