

CLINK.

DINNER MENU ~ FRIDAY AND SATURDAY 5:30 PM – 9:30 PM

PLATTERS TO SHARE

with Crackers and Crostini

Farm House Cheeses ... 36

with Dry Fruit | Grapes | Honey | Nuts

Artisan Charcuterie Board ... 36

with Grain Mustard | Honey | Cornichon

SNACKS

House Pickled Vegetables ... 8

Herb and Garlic Marinated Olives ... 8

Spice Roasted Nuts ... 8

Prosciutto, Mozzarella & Basil

Stuffed Cherry Peppers ... 8

STARTERS

Organic Arugula & Local Goat Cheese Salad Candy Walnuts | Cranberries | Aged Balsamic Vinaigrette ... 17

Organic Baby Kale Caesar Shaved Parmesan | Hemp Seeds | Baby Tomatoes | Croutons ... 17

Roasted Tomato Soup with Grilled Cheese | Spring Brook Farms Alpine Cheese and Sourdough ... 18

Prince Edward Island Mussels New Bedford Chorizo | White Wine | Herbs | Garlic | Shallots | Toast ... 19

Wagyu Beef Sliders 3 Sliders on Brioche | Great Hill Dairy Blue | Chili Aioli ... 20

MAINS

Block Island Swordfish ... 38

Fennel | Crispy Fingerling Potatoes | Local Butternut Squash

Seared East Coast Salmon* ... 35

Local Butternut Squash | Brown Butter Gnocchi | Wilted Baby Kale

Fresh Pasta Bolognese ... 30

Heritage Pork | Dry Aged Beef | Fresh Mozzarella | San Marzano Tomatoes | Basil | Shaved Parmesan

Prosciutto Wrapped Free Range Chicken ... 33

Golden Potato Gnocchi | Roasted Locally Grown Root Vegetables | Medjool Date Jus

Herb Roasted Center Cut Veal Loin Chop ... 45

Golden Potato Gnocchi | Mushrooms a la Crème | Autumn Asparagus

Center Cut New York Striploin* ... 40

NY Striploin | Skinny Fries | Charred Asparagus | Chili Aioli | Herb Butter

BAR MENU

Available in the Lounge at 3 PM

Fire Roasted Asparagus & Shaved Parmesan ... 15

Sea Salt | Cracked Pepper | Virgil Olive Oil

Free Range Chicken Wings ... 19

Choice of: Naked | Soy-Sweet Chili

Carolina Barbecue | Buffalo with Blue Cheese

BRICK OVEN PIZZA ... 20

Roma Tomato Sauce | Mozzarella

Sourdough Crust | Garden Basil Leaves

Pizza Additions:

Bar Style Pepperoni ... 4

Prosciutto, Arugula and Grana Padano ... 9

Fresh Tomatoes, Pickled Red Onion, Arugula ... 7

BURGERS & FRIES

CLINK. Signature Cheese Burger* ... 24

Vermont Cheddar | Arugula

Tomato | Pickled Red Onion

Vegetable & Grain Burger ... 20

Spicy Aioli | Arugula | Tomato

Pickled Red Onion | Vermont Cheddar

Togarashi Kewpie Mayo Fries ... 12

Skinny Fries or Sweet Potato Fries ... 10

DESSERTS

Deconstructed Apple Crisp Organic Oat Streusel | Caramel Bourbon Ice Cream | Cinnamon Sugar ... 12

Madagascar Vanilla Bean Crème Brule with Cassis Sorbet | Late Season Berries ... 15

French Macarons ... 12

Chocolate Chip Cookies & Milk ... 10

Fresh Made Ice Creams ... 10

@eatdrinkclink on Instagram

Before placing your order, please inform your server if anyone in your party has a food allergy. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food borne illness. Gratuity of 18% is added to parties of 6 or more

CLINK.

BARREL-AGED COCKTAILS 23

Served atop a hand-imprinted "Oculus" Ice Cube

OLD FASHIONED

Bulleit Bourbon | Bitters | Sugar

NEGRONI

Tanqueray Gin | Campari | Carpano Antica Formula

SPECIALTY COCKTAILS 20

BIRDS AND THE BEES

Tito's Handmade Vodka | Grand Marnier
Blackberry | Lemon | Thyme | Sparkling Rosé

THE BEET'S MOTEL

Bombay Sapphire Gin | Chartreuse | Beet Juice
Pink Peppercorn | Lemon | Egg White

PHUKET ICED TEA

Santa Teresa 1796 Rum | Martini Bitter
Thai Iced Tea | Demerara | Condensed Milk

BLOOD MOON

Casamigos Blanco Tequila | Crème de Violet
Blue Moon White Ale | Lemon

M.I.A.

Michter's Bourbon | Aperol | Averna
Grapefruit Shrub | Lemon

RYE'D OR DIE

Bulleit Rye | Honey-Tumeric Syrup
Egg White | Lemon | Demerara

SIDE HUSTLE

Hennessy VS Cognac | Dry Curacao
Lemon | Prosecco

LIBERTY SANGRIA

Strawberry & Basil-Infused Red and White Wine

RARE SPIRITS

SINGULAR SIPS FOR THE AFICIONADO

½ OUNCE	1 OUNCE	1 & ½ OUNCE
LOUIS XIII <i>cognac by Remy Martin</i>		
125	250	360
ALTA BELLAZA <i>tequila by Casa Noble</i>		
65	130	175
THE RESERVE <i>gin by Nolet's</i>		
30	60	85
QUINTESSENCE <i>by Grand Marnier</i>		
45	80	120

BEER AND CIDER

LAGUNITAS IPA, Petaluma, California, Draft	9
BLUE MOON, Colorado, Draft	9
SAM ADAMS BOSTON LAGER, MA, Draft	9
SAM ADAMS WINTER LAGER, MA, Draft	9
MODELO ESPECIAL, Mexico, Draft	8
BUD LIGHT, Colorado, Draft	8
STRONGBOW CIDER, Bottled	8

WINES BY THE GLASS

SPARKLING

Caposaldo Prosecco, Italy	14 56
Veuve Cliquot* "Yellow Label" Champagne, France	25 55 Half Bottle
Moët & Chandon Rosé, Champagne	25 150

WHITE & ROSÉ

Cakebread Chardonnay Napa, CA	22 88
Louis Jadot "Steel" Chardonnay, Burgundy, FR	15 60
Santa Margherita, Pinot Grigio Alto Adige, Italy	16 35 Half Bottle
Kim Crawford Sauvignon Blanc, Marlborough, NZ	16 64
Hugel Riesling, Alsace, France	16 64
AIX Rosé, Provence, France	15 60

RED

Decoy by Duckhorn, Cabernet, Sonoma, CA	16 64
Rodney Strong Estate Cabernet Alexander Valley, CA	19 76
King's Ridge Pinot Noir, Willamette, OR	16 64
J Pinot Noir, Russian River, CA	15 60
Alamos Selección Malbec, Mendoza, Argentina	15 60
Benziger Merlot, Sonoma County, CA	14 56
Seghesio "Angela's Table" Zinfandel Sonoma, CA	14 56

CHAMPAGNE BY THE BOTTLE

Large format bottles also available

Moët & Chandon Imperial*, Champagne	135
Jeeper "Grande Réserve," Blanc de Blanc	140
Taittinger "Comtes De Champagne" 2006, Reims	290
Perrier-Jouët "Belle Époque" 2011, Epernay	325
Veuve Cliquot "La Grande Dame" 2008, Reims	400
Krug Grand Cuvée NV, Reims	425
Cristal, 2008, Reims	450
Armand De Brignac "Ace of Spades" Gold	550

Rosé Champagne

Moët & Chandon Rosé, Champagne	150
Perrier Jouët "Belle Époque" Rosé, 2006, Epernay	420
Krug Rosé Brut, NV, Reims	495
Dom Perignon Rosé 2009, Epernay	700

FULL LIST OF RESERVE WINES AVAILABLE ON REQUEST

Effective August 11, 2020 per Governor's Executive Order, any patron seeking to order an alcoholic beverage must order food at the same time as the initial alcoholic beverage order.

Additionally:

Effective Friday, November 6, 2020, per Governor's Executive Order for Mandatory Night-Time Closing Period Restaurants must close to the public at 9:30PM.

The sale of alcoholic beverages is prohibited past 9:30PM.

All patrons are required to be off premise by 10PM.