

# CLINK.

## DINNER MENU ~ 5:30 PM – 10 PM

### FOR THE TABLE

#### LOCAL FARMER'S CHEESES ... 49

Honey | Quince Jam | Crisps | Baguette | Grapes

#### CURED MEATS & SAUSAGE CHARCUTERIE ... 49

Grain Mustard | Cornichon | Honey | Crisps | Baguette

#### CHEF'S TASTING BOARD... 49

Selection of Artisan Cheeses and Charcuterie  
Honey | Crackers

### ARTISAN CHEESES

#### Bluebird | Grey Barn Farm ... 11

Organic Raw Cow's Milk; Chilmark Martha's Vineyard

#### Tarantaise | Spring Brook Farm ... 11

Raw Jersey Cow's Milk; Reading, VT

#### Ashbrook | Spring Brook Farm ... 11

Raw Cow's Milk; Reading, VT

#### Hemp Rolled Chevre | Vermont Creamery ... 11

Pasteurized Goat's Milk; Websterville VT

#### Great Hill Dairy Blue | ... 11

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

#### Champlain Triples | Champlain Valley Creamery ... 11

Pasteurized Cow's Milk, Middlebury, VT

## STARTERS

#### Wellfleet Oysters on Ice ... 26

Holbrook Farms Oysters | Spanish Sherry Mignonette | Hot Sauce | House Cocktail Sauce

#### Spring Leek & Potato Soup ... 15

Rye Croutons | Pancetta | Parsley Oil

#### Fresh Mozzarella & Vine-Ripe Tomato Caprese ... 24

Balsamic Honey Reduction | Virgin Olive Oil | Sea Salt | Basil | Cracked Pepper

#### Organic Baby Kale Caesar Salad ... 19

Organic Kale | Hemp Seeds | Shaved Parmesan | Baby Heirloom Tomatoes | Baguette Croutons

#### Baby Iceberg Wedge Salad ... 18

Great Hill Blue Cheese | Smoked Bacon | Pickled Red Onion | Vine-Ripe Tomato

#### Wagyu Beef Carpaccio ... 24

Black Pepper Aioli | Sheep's Milk Cheese | Shaved Croutons | Sprouts | Tuscan Olive Oil

#### Sautéed Prince Edward Island Mussels... 23

Saffron Jus | Garlic | Fennel | Toast

## MAINS

#### Off The Coast ... MP

Locally Sourced from Our Fishermen, Farmers and Gatherers

#### Crispy East Coast Salmon ... 39

Spring Dug Parsnips | Heirloom Carrots | Herb Couscous

#### Hand Rolled Gnocchi ... 34

Spring Pea Pesto | Fiddlehead Ferns | Roasted Mushrooms | Baby Spinach

#### Sweet Soy & Vinegar Glazed Chicken Adobo ... 39

Chayote Squash | Crispy Sesame Sushi Rice | Pickled Papaya Slaw

#### Hand Cut Herb Pasta Bolognese ... 38

Heritage Pork | San Marzano Tomatoes | Burratini | Shaved Grana Padano | Basil Sprouts

#### Shallot Thyme Roasted Filet Mignon ... MP

Mushroom Madeira Jus | Heirloom Carrots | Spring Leek | Potato Rosti

## SHARES & SIDES

#### Roasted Young Spring Carrots | Local Honey ... 15

#### Sautéed Ragout of Mushrooms | Shallots | Thyme ... 15

#### Spring Vegetables | Pea Pesto | Baby Spinach ... 15

#### Herb Couscous | Wilted Baby Kale ... 15

#### Local Burratini | Tuscan Oil | Flaky Sea Salt | Toast ... 18

*@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 for Dine In.*