



CLASSICS

SPICY ALMONDS 3 MARINATED OLIVES 3

^WIDOW'S HOLE OYSTERS 2.50 EACH ^LITTLENECK CLAMS 1.50 EACH

^CLAMS ROTI 11

ROASTED CLAMS W/ HERBS

STEAMED PEI MUSSELS 12

GREENPORT HARBOR BREWING CO. HARBOR ALE BROTH,
SIRACHA AIOLI TOAST

CAESAR SALAD 10 (WITH GRILLED ORGANIC CHICKEN BREAST 15)

^VINe BURGER 10

GRASS-FED GROUND BEEF, EMMANTHALER CHEESE,
CARAMELIZED ONIONS, CHOICE OF FRIES

HOUSE-CUT FRIES 6

CLASSIC / PROVENCAL/ TRUFFLE / SWEET POTATO

AIOLI TRIO 2

SRIRACHA~ROASTED GARLIC~BASIL

CHARCUTERIE PER ITEM 6 FOUR-MEAT PLATE 20

HOT SOPRESATTA ~ PROSCIUTTO ~ LOMO ~ SALAMI

CHEESE 4.5/PC 3PC/12 5PC/19

LA TUR PIEDMONTE, ITALY

A HANDMADE SPECIALTY OF THE ALTA LANGE REGION, LA TUR IS 'TRE LATTE' - A BLEND OF SHEEP, COW, & GOAT MILK. THE TEXTURE INSIDE IS LIGHT AND FLUFFY, LIKE MOUSSE, BECOMING CREAMY TOWARD THE RIND. THE FLAVOR IS TANGY, WITH A HINT OF MUSHROOM.

CATAPANO FRESH CHÈVRE NORTH FORK, LONG ISLAND

FRESH AND CREAMY WITH A SLIGHTLY SHARP FLAVOR, THIS LOCALLY MADE GOAT CHEESE RIVALS ITS FRENCH COUNTERPART.

ROARING FORTIES TASMANIA, AUSTRALIA

COW'S MILK; FULL FLAVORED BLUE WITH A SWEET, MILD, CREAMY AND SLIGHTLY NUTTY CHARACTER. THE RINDLESS CHEESE IS MATURED IN A THICK DARK BLUE WAX COATING.

BEEMSTER BEEMSTER POLDER, HOLLAND

PASTEURIZED COW'S MILK IN A GOUDA STYLE FIRM, CARAMEL FLAVOR CRYSTALLINE, NUTTY, SHARP

QUESO IBORES EXTREMADURA, SPAIN

RAW GOAT'S MILK CHEESE, STRONG, SLIGHTLY SHARP FLAVOR AND CRUMBLY TEXTURE. RIND IS GENTLY RUBBED WITH MIXTURE OF OLIVE OIL AND PAPRIKA DURING THE TWO MONTH AGEING PROCESS

CANA DE CABRA MURCIA, SPAIN

SOFT RIPENED GOAT'S MILK CHEESE, AGED 3-4 WEEKS. SIMILAR TO THE FRENCH BUCHERON CREAMY AND MILD, BUT HAS FULL FLAVOR.



Starters

Soup du Jour 8

Satur Farms Arugula Salad 9

olive oil, lemon juice, shaved parmesan

Local Greens 8

shaved seasonal vegetables, simple house vinaigrette

^'Bacon & Egg' 13

house-cured pork belly, soft organic egg, frisee

Baby Octopus Salad 12

shelling beans, piquillo peppers, arugula

Catapano Ricotta Gnocchi 19

balsamic brown butter, brussel sprouts & baby carrots, pancetta

Entrees

Oxtail Ragout 13/20

house-made tagliatelle, orange-parsley gremolata

Pan-Roasted Local Fish Filet 24

manchego polenta, rainbow chard, puttanesca sauce

Whole Roasted Fish MP

local vegetable pepperonata, lemon, olive oil

Crispy Pulled Pork 24

heirloom grits cake, granny smith apple salad,

'Coq au Vin' Chicken 23

organic chicken, bacon spaetzle, cippolini onion, breakfast radish

^Grilled Skirt Steak 23

salsa verde, local greens, choice of fries

^THESE ITEMS ARE SERVED RAW OR CONTAIN INGREDIENTS, WHICH ARE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS