



The **DUTCH**

FROM THE OYSTER BAR

GLIDDEN POINT, MAINE.....4
 KUSSHI, BRITISH COLUMBIA.....4
 ROW 34, MASSACHUSETTS.....4
 WIDOW'S HOLE, NEW YORK.....4
 BELON, MAINE.....5
 LITTLENECK CLAM, NEW YORK.....3
 DIVER SCALLOP, PINEAPPLE BREW, AMAGANSETT SEA SALT.....17
 ALASKAN KING CRAB, CUCUMBER-GINGER DIP.....29
 LOBSTER, DRAWN BUTTER, SEAWEED, KUMQUAT PONZU.....24
 JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....24

FROM THE KITCHEN

CHEF'S SELECTION OF 3 OR 5 GREAT AMERICAN CHEESES.....18/25
 EGGPLANT DIP WITH SAVORY CRACKERS.....14
 CHOPPED SALAD, ESCAROLE, PEAR, SUNCHOKE CHIP, PECAN.....17
 BEET & CITRUS SALAD, QUINOA, BEE POLLEN.....18
 WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....22
 SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....22
 GRASS-FED BURGER, MUSHROOM & PEPPER JACK, SECRET SAUCE.....25
 HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....32
 WOOD FIRED BROCCOLI, GOLDEN RAISIN, TAHINI, LEMON.....12
 HOUSEMADE FRIES.....10

HOMEMADE PIES

WARM APPLE PIE, BOURBON ICE CREAM.....14
 VIETNAMESE COFFEE PIE, CONDENSED MILK ICE CREAM.....13

FRESH JUICE BLENDS

GREEN CLEAN: KALE, SPINACH, LIME, PINEAPPLE, MINT.....11
 20/20: CARROT, ORANGE, GRAPEFRUIT, APPLE, GINGER.....10

Thank you for coming to our Restaurant - AC, Luke & Josh

Chef of the Kitchen: Jason Hua