



The **DUTCH**

FROM THE OYSTER BAR

MONTAUK PEARL, NEW YORK.....4
 NONESUCH, MAINE.....4
 PEBBLE BEACH, WASHINGTON.....4
 ROW 34, MASSACHUSETTS.....4
 LITTLENECK CLAM, NEW YORK.....3
 DIVER SCALLOP, PINEAPPLE BREW, AMAGANSETT SEA SALT.....17
 ALASKAN KING CRAB, CUCUMBER-GINGER DIP.....29
 LOBSTER, MELTED 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
 AMERICAN BURRATA, ROSEMARY POPOVER.....23
 BORSCHT SOUP, SMOKED BRISKET, FRESH SAUERKRAUT.....16
 EGGPLANT DIP WITH SAVORY CRACKERS.....14
 CITRUS & AVOCADO SALAD, MARKET GREENS, SUNFLOWER.....18
 GREEN CHICKPEA SALAD, BEET, HUMMUS SAUCE, SPICY HERBS.....18
 WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....22
 SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....22
 BURGER, GRASS-FED BEEF, ORGANIC TRIPLE CHEESE, RED ONION.....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
 BANOFFEE PIE, DULCE DE LECHE.....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