

THE CROW'S NEST

Mezze Platter	34
hummus, baba ganoush, tabouleh, olives, harissa, naan	
Local Organic Kale Salad	20
balsam farm organic kale, parmesan, roasted pine nuts, lemon agave dressing	
Roasted Beet Salad	22
mixed greens, pistachios, goat cheese, oranges, hemp seeds,	
Fresh Whipped Ricotta	22
Local honey, bee pollen, pink pepper corn, truffle oil, grilled ciabatta bread	
Local Montauk Sea Bass Ceviche	18
Chilis, Citrus, Corn, Onion, Avocado, allepo Pepper	
Artisanal Cheese Board	50
selection of cheeses: aged cheddar, manchego, brie, local prufrock, stilton, olive oil crackers, grilled baguette, mixed berries, grapes, olives, nuts, spicy apricot preserves	
Charcuterie Board	60
our artisanal cheese board, bison salami, duck salami, wild boar chorizo	
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Veggie Curry	34
local garden mixed vegetables, coconut milk, cashews, potatoes, lentils, ginger, saffron, lime	
Summer Spaghetti	36
pesto, kale, arugula, leeks, chickpeas, pepitas, asparagus, summer squash	
Lobster Fettuccine	48
poached lobster, local cherry tomatoes, dill, calabrian chilis, garlic bread crumbs, olive oil	
Local Sea Bass *	36
hemp seeds, quinoa, tomatoes, chimichurri	
East Coast Halibut *	40
golden couscous, roasted peppers, capers, asparagus, olives, raisins, piquillo pepper harissa	
Grilled Organic Chicken Kebabs	36
tabouleh, mint, pomegranate, tahini, harissa, mint yogurt sauce	
Grass Fed Rib Eye Steak *	68
squash tabouleh, arugula, chimichurri, roasted potatoes	

DESSERTS

Lemon Olive Oil Cake	14
orange, ginger, pomegranates	
Flourless Chocolate Cake	14
pistachio crumble	

COFFEE & TEA

Coffee	5
Brazilian Cold Brew	7
Espresso / Macchiato	5
Latte/Cappuccino	6

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

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