QUENCH Flat & Sparkling Water

By ordering our Quench bottled water (only \$2 per person), you are helping to replace single-use bottles and reduce carbon emissions. In return, a portion of our water sales go to Project Most, a local community organization offering comprehensive enrichment programs for academic and creative growth.



Brunch Happy Hour \$12

Mimosa, Bellini, Bloody Mary, Sparkling Wine, Sparkling Rosé, Wine: Syrah, Grüner Veltliner, Rosé. Champagne Brut (\$20) / Rosé (\$22)

Raw Bar

*PROMISED LAND OYSTERS (df,gf) 26 Amagansett, LI - (1/2dz)

*MONTAUK PEARL OYSTERS (df, gf) 26 Negauc, Canada - (1/2dz)

*PEEKO OYSTERS (df, gf) 24 North Fork, LI - (1/2dz)

*TOPNECK CLAMS (1/2dz) (df, gf) 16 JUMBO SHRIMP (3PC) (df, gf) 19 SNOW CRAB CLAWS (5PC) (df, gf) 32 1lb WHOLE LOBSTER (df, gf) 49



*HARBOR TOWER (2pp) (df, gf) 115 oysters (9), Topneck clams (6), shrimp (4), Snow crab claws (3), tuna tartare (add 1lb lobster \$42)

*LOBSTER TOWER (3pp) (df, gf) 215 1lbs Lobster, oysters (18), Topneck clams (8), shrimp (6), Snow crab claws (5), tuna tartare



CAULIFLOWER 38
roasted w/wood fire, spicy LI grapes, yogurt,
Aleppo pepper, roasted sesame seeds,
balsamic glaze EVOO (2-3pp)

BIBB LETTUCE (df, gf) 22 avocado, white balsamic dressing (add: grilled shrimp \$18, chicken \$17) DURYEA'S LOBSTER COBB SALAD (gf) (3pp) 97

SEASONAL CRUDITÉS PLATTER (df, gf) 36 Chef's selection of raw farm vegetables served w/dijonnaise, hummus & tapenade (2-3pp)

CHEF'S GARDEN SALAD (df, gf) (1pp/family style) 22/38 inspired by the local vegetable pick of the day

Brunch

ONION SOUP 16

FRENCH TOAST 21 spicy bacon, fresh fruit

CRÉPES A L'ORANGE 19 Grand Marnier & vanilla cream, orange marmalade, blood orange

*BIG-EYE TUNA TARTARE (df) 29/49 ginger ponzu, avocado, cucumbers, harissa-tahini mayo, smoked paprika tuile

MUSSELS A-LA-PLANCHA (gf) 26 sea salt, crushed pepper, lemon parsley butter

OMELETTE (gf) 23 chives, house salad (add Fontina - \$2)

HOUSE FALAFEL 29 pita, yogurt aioli, grilled shishito, green tahini, lettuce, tomato, red onions, french fries

*SMOKED SALMON & AVOCADO TARTINE 27 sunny side Iacono egg, pickled red onion

GRILLED CHICKEN SALAD (gf) 38 "Cooks Venture" raised chicken breast, Gem lettuce cobb salad CHESEBURGER (gf) 30 80z house mix, Mecox cheddar, Heirloom tomato, gem lettuce, house-made rosemary brioche & fries

*OEUF COCOTTE 24 Two Eggs baked w/Boursin cheese, ham, maitake mushrooms, mozzarella, grilled brioche

MAFALDINE ADORO PASTA 49 piperade, merguez, baby calamari, golden raisin, dry kalamata olives

*RACLETTE FONDUTA FOR TWO (gf) 36 Two sunny-side-up eggs, prosciutto, Raclette cheese, potato, pickled cucumber, truffled herb salad

*GRILLED VEGETABLE & RICOTTA FLATBREAD 26
Pickled hardboiled egg, tomato confit, charred zucchini, roasted bell pepper.
Served with Herb Salad

*STEAK TARTARE (df) 29/49 bone marrow aioli, truffled herb salad

> *SKIRT STEAK (df, gf) 52 house fries, chimichurri sauce

Wood Fired Pizzas

our pizzas are prepared in our wood-fired oven

*KHACHAPURRI 28 egg, raclette cheese,yogurt sauce on the side

GRAVLAX PIZZA 31 house smoked salmon, ricotta, mozzarella, creme fraiche & lemon zest, pickled red onion, fried capers, Frisée, dill lemon oil

Kid's Menu

(12 yrs old & younger)

MARGHERITA PIZZA 22 CHICKEN FINGERS & FRIES 14 ELBOW PASTA & BUTTER 14 FRENCH TOAST 14

Sides

SPICY BACON (df, gf) 7

ROASTED CARROTS (df, gf) spiced honey 16

GRILLED BROCCOLINI (df, gf) sea salt, olive oil 16

SAUTÉED KALE & EXOTIC MUSHROOMS (gf) 19

SKILLET MAC & CHEESE 16 wood-fired Gouda cheese

FRENCH FRIES hand cut (gf) 16

These menu items are served raw or are cooked to your liking. Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.