

NORTH FORK

TABLE & INN

Snacks

Housemade Milk Bread 12
Cultured butter, Amagansett Sea Salt

Duck Tot & Caviar 20
Sour cream, dried onion, smoke

Mattituck Mushroom Tempura 18
Benne seed aioli, wakame seasoning, nori

Chilled North Fork Oysters (1/2 doz) 20
Green apple mignonette

Broiled Little Neck Clams (1/2 doz) 16
Sun-dried tomato-garlic butter

Appetizers

Two Mile Salad 21
KK's lettuces, white & green asparagus, fiddlehead ferns

Broken Beef Tartare 24
Houssemade cannoli, pickled Deep Roots peppers

Yellowfin Tuna Tartare 24
Spicy daikon, verjus, granny smith apple, chili oil

Seared Diver Scallop 32
English pea-amaranth aioli, wilted pea greens

8 Hands Farm Poached Egg 28
Braised beef short rib, heirloom corn polenta

**Chefs John Fraser
& Timothy Beltran**

Entrées

Spring Nettle Fazzoletti 32
Fave beans, foraged mushrooms, parmesan

Roasted Long Island Fluke 38
Herbed breadcrumbs, new potatoes, ramp butter

Veal Scallopini 34
English peas, sundried tomatoes, lemon, parsley

Wood-Burning Hearth

Southold Grill 42
Fresh caught local seafood, herb bouquet

Slow Roasted Half Chicken 36
Sourdough panzanella, crudite salad, sherry vinaigrette

8 Hands Pork Loin 62
Castelfranco radicchio, frisee, preserved lemon

Peppered Filet Mignon 64
Potato puree, negi scallion, dandelion greens

Charbroiled Sea Bream for Two 38
Shaved radish, citrus lime dressing

36oz Dry Aged Tomahawk 195
Bordelaise, baked truffle cavatappi

Sides

Farmstand Saute 13
Market treasures

Cedar Grilled Asparagus 12
Black truffle aioli, puffed grains

Mashed Potatoes 10
Yukon gold, local butter & cream

Ember Roasted Leeks 12
Caper vinaigrette

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Prior to placing your order, please inform your server if anyone in your party has a food allergy.