

## Starters

### **Long Island White Water Mussels 11**

*Coconut Curry Sauce, Sliced Fennel and Onions*

### **Tuna Tartare 14**

*Avocado, Citrus Causa, Ponzu Sauce, Taro Chips*

### **Lollipop Wings 12**

### **Town Arancini 9**

*Ají De Gallina, Mildly Spiced*

### **Fish Tacos 14**

*Black Bass, White & Purple Slaw, Spicy Tomatillo Sauce*

### **Elm Street Shrimp 13**

*Poblano Peppers, Garlic, EVOO, Lemon, Fresh Parsley*

### **Coccoli With Stracchino & Prosciutto 12**

### **Organic Olives 5**

*Citrus Zest, Rosemary, Red Pepper Flakes*

### **Roasted Bone Marrow 10**

*Buttered Focaccia*

### **Grilled Octopus 15**

*Sauteed Cannellini Beans, Heirloom Cherry Tomatoes, Kale Puree*

## Charcuterie

### **Chef's Selection Of 3 Cheeses 12**

### **Chef's Selection Of 3 Meats 14**

## Raw Bar

### **Shrimp Cocktail 15**

### **1/2 Dozen Oysters 12**

*Blue Point*

### **Shrimp Ceviche 16**

*Avocado, Duo of Peruvian Chillis, Red Onions, Leche de Tigre*

### **Chilled Trio 22**

*Shrimp Cocktail, Mini Tuna Tartare, Shrimp Ceviche*

# TOWN

## bar + kitchen

### Housemade Pasta

#### **Lobster Puttanesca 27**

*Heirloom Tomato, Mixed Olives, Capers, Onion-Garlic Confit, Fresh basil, Fresh Penne*

#### **Cacio E Pepe Fiocchi 23**

*Cheese and Pear Stuffed Pasta, Pecorino Sauce, Ground Pepper*

#### **Tagliatelle 22**

*Pulled Iberico Pork, Marinara, Toasted Breadcrumbs*

#### **Spaghetti Gamberetti 24**

*House Made Black Spaghetti, Shrimp, Garlic, EVOO, Light Cream, Heirloom Cherry Tomatoes, Parmigiano*

#### **Short Rib Garganelli 24**

*Slow Braised Pulled Short Ribs, Rainbow Swiss Chard, Au Jus*

### Entrées

#### **13oz Grass Fed Boneless Ribeye 29**

*Sauteed Escarole, White Beans and Sun-dried Tomatoes*

#### **Organic Pork Chop 32**

*Rainbow Swiss Chard, Baby Fennel, Sausage, Applewood Smoked Bacon, Fontina Cheese and Fennel Pollen*

#### **Norwegian Blue Circle Salmon 26**

*Cedar Plank, Lemon Scented Farro, Heirloom Tomatoes, Brussel Sprouts, Baby Kale*

#### **Herbed Truffled Amish Chicken 24**

*Fingerling Potatoes, Rainbow Carrots, Cipollini Onions*

#### **Marinated Flank Steak 25**

*Sambal Marinade, Fingerling Potatoes, Pesto-Chimichurri*

#### **Seared Scallops 29**

*Pumpkin Risotto, Butternut Squash & Caramelized Pumpkin Seeds*

#### **TBK Fresh Catch MP**

*Chef's daily selection of fresh fish*

## Soups

Please ask your server about our seasonal soup selections

## Salads

### **Caesar 10**

*Baby Gem Lettuce, Town Caesar Dressing, Croutons*

### **Winter Smash 13**

*Arugula, Cherry Heirloom Tomatoes, Avocado, Arugula Pesto, Almonds, Fresh Mozzarella, Lemon Vinaigrette, Balsamic Glaze*

### **Brussel Sprouts Salad 11**

*Ricotta Salata, Kale, Butternut Squash, Sweet Potato, Toasted Peanuts, Mustard-Ginger Vinaigrette*

### **Apple-Pear Arugula 11**

*Green Apples, Asian Pears, Candied Walnuts, Blue Cheese Dressing*

### **Town Chopped Salad 11**

*Romaine, Feta, Red Onions, Cucumbers, Olives, Oregano, Heirloom Tomatoes*

### **Blood Orange Bib Salad 12**

*Pickled Red Onions, Almonds, Pomegranate Seeds, Orange Vinaigrette, Fried Goat Cheese*

## Sides

### **Grilled Asparagus 9**

*Lemon Oil, Parmigiano Fondue*

### **House Made Ruffle Chips 8**

### **Lobster & Shrimp Mac-N-Cheese 14**

### **Brussel Sprouts 8**

*Bacon Bits, Caramelized Shallots*

### **House Cut French Fries 7**

*Regular, Old Bay or Truffle +2.00*

### **Shishito Peppers Sauteed 8**

### **Sauteed Spinach 8**