

CLINK.

DINNER MENU ~ 5:30 PM – 10 PM

FOR THE TABLE

LOCAL FARMER'S CHEESES* ... 49
Honey | Fig Jam | Quince | Crisps | Grapes

CURED MEATS & SAUSAGE CHARCUTERIE* ... 49
Grain Mustard | Cornichon | Honey | Crisps

CHEF'S TASTING BOARD* ... 55
Selection of Artisan Cheeses and Charcuterie
Honey | Crisps

LOCAL ARTISAN CHEESES

Raw Bluebird | The Grey Barn* ... 19
Marthas Vineyard | Organic Raw Cow's Milk
Vault No. 5 Aged Cheddar | Jasper Hill Farm ... 15
Greensboro, VT | Pasteurized Cow's Milk
Hemp Rolled Chevre | Vermont Creamery ... 14
Websterville VT | Pasteurized Goat's Milk
Hudson Valley Camembert | Old Chatham Creamery ... 15
Groton, NY | Pasteurized Cow's Milk
Hand Rolled Burratini | Maplebrook Farm ... 16
North Bennington, VT | Pasteurized Cow's Milk

STARTERS

Spring Leek, Spinach and Potato Soup ... 19
Lemon Garlic Gremolata | Strained Yogurt
Wellfleet Oysters on Ice* ... 28
Holbrook Farms Oysters | Citrus Mignonette | House Hot Sauce | Cocktail Sauce
Smokin' Oysters* ... 31
Spinach Artichoke Gratin | Crispy Pork Belly Crumbs
Local Yellow Fin Tuna Tartare* ... 29
Mirin Ginger Broth | Prawn Chips | Crushed Avocado | Ponzu
Mussels Marinières* ... 25
Leeks | Fennel | Shallots | Garlic | Herb Butter | Toast
Burrata Tartine ... 19
Maplebrook Burrata | Basil Leaves | Roasted and Raw Tomatoes | Dried Strawberry | Aged Balsamic
Organic Baby Gem "Caesar Salad"... 19
Crispy Prosciutto | Aged VT Vault No. 5 | Heirloom Tomato | Focaccia Croutons
Asian Marinated Pork Bao ... 27
Crunchy Chili Oil | Hoisin Aioli | Cilantro | Pickled Vegetables

MAINS

East Coast Salmon* ... 35
Garlic Roasted New Potatoes | Pea Puree | Foraged Mushroom | Pea Tendrils
Black Pasta with Shrimp & Clams* ... 46
Squid Ink Pasta | Piquillo Peppers | Charred Spring Onion Butter | English Peas | Verjus Blanc | Garlic Confit
Hand Cut Herb Pasta Bolognese ... 38
Heritage Pork | San Marzano Tomatoes | Burratini | Shaved Grana Padano | Basil Sprouts
Pan-Roasted Lemon Garlic Chicken ... 39
Cranberry Bean Ragout | Haricot Vert | Fava Beans | Yellow Beans | Celery Root
Center Cut 10oz Sirloin* ... 59
Herb Crushed Potatoes | Spring Vegetables Tian | Grapemust Mustard
Citrus Brined Natural Pork Loin Chop....32
Pickled Raisins | Warm Grain Vegetable Salad | Green Apple Celery Root Mash
Harissa Tossed Spring Vegetables ... 29
Crimson Lentils | Crispy Carrots | Lemon Scented Yogurt

ADDITIONS

Spring Beans Ragout ... 14
Spring Vegetables with Wilted Pea Tendrils ... 12
Parmesan Asparagus ... 19
Garlic Crushed Potatoes ... 12
Warm Camembert & Toast | Nuts | Spring Berries | Honey ... 29

@eatdrinkclink on instagram

**Cooked to order; consumption of raw animal and/or undercooked proteins may increase your risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy
Gratuity of 18% is added to parties of 6 or more for Dine In*