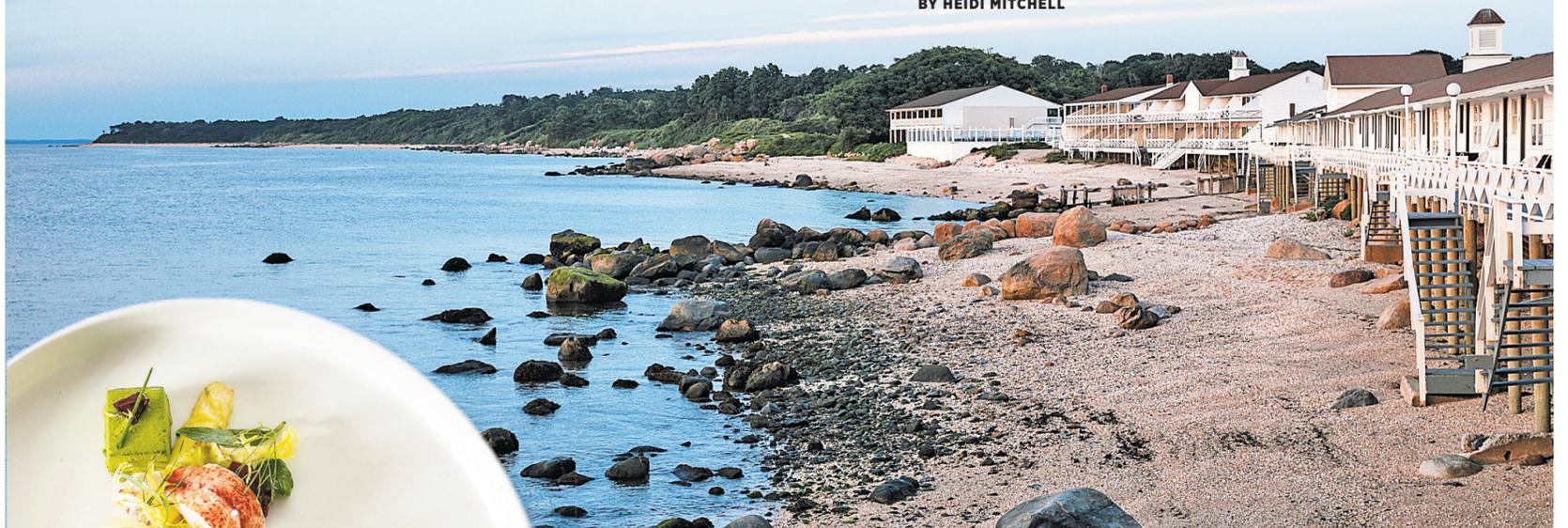
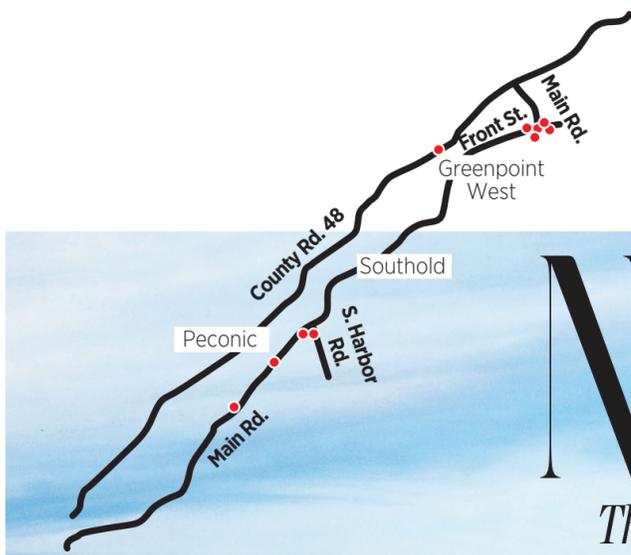


## DESTINATIONS

# THE NEW NORTH FORK

The once-sleepy farm country is heating up with chef-led restaurants, design-forward hotels and chic wineries

BY HEIDI MITCHELL



green hill



bedell cellars



sound view



anker



south harbor inn



claudio's

industry standard

## Sweet Stays

Two new hotels (and another glam inn update) are debuting on the North Fork this season, placing the destination firmly on the New York City weekend's map. **The Menhaden** (from \$349; [TheMenhaden.com](http://TheMenhaden.com)), in relatively bustling Greenport, weaves seamlessly into the village's fisherman-chic aesthetic (it's cheekily named for a stinky fish used as feed), with 16 rooms tastefully done in mostly black and white, except for the cool Smeg fridges stocked with gratis local bites like North Fork chips, hand-creamed butter and fresh pastries. Its buzzy lobby lounge pairs nicely with the Merchant's Wife bistro, where small plates are served to the public, but guests alone are invited upstairs to the area's only rooftop bar. Go native and sign up for oyster-farming, cheese-making or farm tours, then show off your dirty jeans and fresh bounty to your fancy friends on Shelter Island (the hotel offers a private water taxi).

Meanwhile, newly opened **South Harbor Inn** (from \$349; [SouthHarborInn.com](http://SouthHarborInn.com)) is tucked in the heart of wine country — so you can hike in nearby Arshamomaque Preserve, bike to the Southold Fish Market (be sure to grab a lobster roll), or walk to at least three wineries. Back at the hotel, curl up by an in-suite fireplace or catch a nap on the wraparound porch of the circa-1897 farmhouse. Owners Alex Azcona and Dan DeVito, veterans of high-end hotels like the Four Seasons, the Mandarin Oriental and the Baccarat, deliver just four heavenly guest rooms, kitted out in Frette linens, summer-weight duvets and covetable Diptyque bath amenities. Get their expert advice on where to enjoy an icy lager, which captain and boat to hire for a fishing excursion and where to find the farm-fresh eggs and local honey they serve at convivial communal breakfasts.

Equally as inviting, but with a more casual vibe, is **Sound View** (from \$195; [SoundViewGreenport.com](http://SoundViewGreenport.com)), right on the Sound in Greenport. Set on a quarter-mile stretch of private

beach, the 55-guest room motel was re-imagined two years ago by Filament Hospitality and Brooklyn-based Studio Tack, who refreshed every midcentury room with shiplap cedar walls, sail-cloth sling chairs, rope rugs and colorblocked bedspreeds. Long Island native chef Stephan Bogardus recently left his post at the North Fork Table & Inn to bring his seasonal menu (focused on local foragers, farmers and fishermen) to Sound View's popular Halyard restaurant. Dine on the deck or have bonfire s'mores at the shoreline, then take the action inside to the Piano Bar, where karaoke nights are run by Sid Gold's Request Room and weekend live music is curated by Joe's Pub.

## Novel Nibbles

With Wolfgang Ban's Edi & the Wolf and Michelin-starred Seasonal Restaurant & Weinbar shuttered, the chef/owner has been free to run wild in the backwoods of the North Fork. Which may explain why he's cooking at not one, but three establishments in his adopted home of Greenport. At **Green Hill** ([GreenHillNY.com](http://GreenHillNY.com)), the emphasis is on grilled and smoked meats, with more than a touch of that Teutonic boisterousness. Night owls can rock out to live music upstairs (it's a lunch spot by day) while the more introverted can slide up to the butcher counter and bike home with fresh sausages flopping in the wind. Across the street at **Anker** ([Anker47.com](http://Anker47.com)), American farmers and fisherfolk are celebrated through bright, clean dishes inspired by the sea and views of the sparkling bay. Open seven days a week starting Memorial Day, the contemporary American spot serves inventive cocktails, local wines and farm-to-fork meals from lunch 'til dinner. (Read more on Ban's third venture, Industry Standard, at right.) Beyond Ban's realm, **Claudio's** ([Claudios.com](http://Claudios.com)) — that venerable mainstay which dates to 1870 — just got new ownership and is receiving a fresh new look this summer. Snag the romantic bistro in the front window and have

chef Josh Eden plate you some local diver scallops with a lightly caramelized potato-horseradish puree to pair with a Fro-groni (aka, a frozen Negroni) by Brian Sassen, veteran of the Albion Hotel in South Beach, Fla. Take your digestifs to the newly renovated upstairs bar or down to the wharf, where artists perform live beneath a retractable pergola.

## Raise a Glass

It takes roughly 75 acres of pristine North Fork soil to make the acclaimed wines of Cutchogue's **Bedell Cellars** vineyard ([BedellCellars.com](http://BedellCellars.com)). Family-owned and operated for more than 35 years, the North Fork institution has grown to include a Twilight Series at the winery's **Tap Room at Corey Creek**, where the Syrah Rosé White 2018 or the Merlot 2017 are served on tap and everyone and their dog comes by for live music and themed evenings (don't miss the Mattitaco food truck on Taco Tuesdays). The vineyard also hosts Sunset Cruises (June 21, Aug. 9 and Sept. 6) on the **Peconic Star** out of Greenport, as well as epic **Vineyard Dinners** (June 15 and Sept. 8) with James Beard favorite, chef Noah Schwartz. For bubbles on draft, head to **Greenport Harbor Brewing Company** ([GreenportHarborBrewing.com](http://GreenportHarborBrewing.com)), where there's always something going on outdoors — dog dock diving, live bands, art shows. Only slightly more elegant is its inland **Restaurant at Peconic**, where chef Greg Ling pairs daily specials like broiled oysters "Greggafella" and beer-brined chicken wings with more than a dozen house-brewed beers on tap. And no visit to Long Island farm country is complete without a stop at **Industry Standard** ([IndustryStandardBar.com](http://IndustryStandardBar.com)). This summer, chef Ban is moving the wood-lined "dive" bar toward authentic tapas of ceviche, razor clams and jamón, all of which go well with daiquiris, mojitos and, of course, local beers and wines. When the air starts to chill, he'll even mull some Bedell to warm you back up and stretch summer well into fall.