North Fork Cooks

Yellow Tomato Gazpacho $8
Fresh basil

Shrimp Cocktail $12
House cocktail sauce

Tomato Mozzarella
pearl mozzarella, grape tomatoes, local basil, balsamic glaze $12

Black Bean Salad
marinated black beans, tomato, poblano pepper, red onion, cilantro, queso fresco $12

NFC Cold Lobster Roll
lobster, tomato, lemon rice wine vinaigrette, on a top split bun served with your choice of Dirty potato chips $26

F&S Hot Lobster Roll
herbs, roasted garlic, lemon zest, compound butter, citrus salt on a top split bun served with your choice of Dirty potato chips $28

Turkey Burger
lettuce, tomato, siracha mayo, ground turkey breast, onions, olives, peppers, cilantro, tamari served with your choice of Dirty potato chips $12

NFC Burger
Served PINK or NO PINK;
6oz burger, lettuce, tomato, pickle relish on a Potato bun served with your choice of Dirty potato chips $12
ADD bacon +3 / raw onion +1 / sautéed onion +2 cheddar cheese +3 / gluten free bun +3

Quesadilla
House cheese blend $10
You may add:
Chicken ~ 4
Yellow Squash ~ 4
Applewood Smoked Bacon ~ 3
Raw Onion ~ 1
Sautéed Onion ~ 2
Avocado ~ 3
Roasted Poblano Pico de Gallo - 2

COLD BEVERAGES $3
Water, Sparkling Water, Arnold Palmer Coke, Diet Coke, Sprite
Dr. Browns Sodas; Gingerale, Root Beer, Black Cherry, Cream Soda

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Dr. Browns Sodas; Gingerale, Root Beer, Black Cherry, Cream Soda
First and South Grab & Go Beverages

Buckets of Beer
$5 a can or $18 for 4
Greenport Lightwork
“anytime IPA”
Sierra Nevada Pale Ale
“the official beer of camping”

Bottled Wines

*by the glass also available

Sparkling Pointe NV
North Fork, Long Island
extra dry brut $54

One Woman Rose 2018
North Fork, Long Island
100% pinot noir, traditional French method $45

Lenz Firefly Rose* 2019
North Fork, Long Island
strawberry, cherry, tropical fruit $38

Lenz Pinot Gris 2015
North Fork, Long Island
elegant, rich, tropical fruit $38

Tablelands Sauv Blanc* 2019
Marlborough, New Zealand
passion fruit, melon, crushed herbs $35

Macari Estate Chardonnay*
2017
North Fork Long Island
stainless steel fermented, apple & pear $35

McCall Estate Merlot* 2013
North Fork, Long Island
complex, black & red fruit aged, French oak $35

**By the Glass available**

Cross the driveway to F&S for full bar

Cocktails

Red Sangria
Glass $12 / “Pitcher” $45
passion fruit, local berries, red wine

Aperol Spritz $11
prosecco, aperol, club soda, orange

“The Mule” $10
fresh lime, ginger beer
texas: titos vodka
smoked: el boho mezcal
mediterranean: figenza vodka

Rum Punch $12
bacardi limon, Meyers floater,
all the fresh juices

Margarita $11
tequila, lime, agave, triplesec

Peach Iced Tea $10
4roses bourbon, peach nectar,
fresh lemon, iced tea

Barrel Aged Negroni $12
breckenridge gin, campari,
sweet vermouth, orange peel