



SNACKS

- Deviled Eggs** ... *trout caviar, chives* 6
Goat Cheese Paté ... *fig jam, cranberry crackers* 8
Warm Potato Chips ... *salt & vinegar seasoning* 7
Crunchy Sourdough ... *tapenade & maldon butter* 4

APPETIZERS

- Maritime Clam Chowder**
chopped clams, steamed cockles, smoked fish, potatoes, cream, thyme, butter crackers 12
- Spicy Crab Gratin**
warm crab & artichoke dip w/potato chips 18
- Smoked Sausages** {two sauces & house pickles}
beef brisket ... *made locally from natural beef* 14
andouille ... *creole pork sausage* 13
sausage duo ... *good for sharing or as entrée* 25
- Hamachi Crudo**
grapefruit vinaigrette, basil, toasted pistachio 18

SALADS

- Leafy House Salad**
cucumber, radish, onion, caper vinaigrette 11
- L.I. Heirloom Tomatoes & Burrata**
basil, red onion, grilled corn vinaigrette 17
- The Village Beet**
roasted beets, red onion, toasted walnuts, radish, lemon vinaigrette, goat cheese paté crostini 16
- Crispy Calamari**
appetizer ... *spicy vindaloo dipping sauce* 14
salad ... *friséé, chives, miso-carrot dressing* 17

VEGETABLES 9

- jasmine rice & chutney*
frites w/smoked ketchup, aioli

- mushrooms & fines herbs*
pan braised energy greens
roasted root vegetables

- butternut squash purée*
warm lentil, squash & kale salad
any three vegetables 23

MAINS

- Mezzi Rigatoni alla Bolognese**
classic meat sauce or mushroom ragu ... 28
arugula pesto ... *ricotta salata, dried tomato* 23
- Peconic Escargot "Ragu Nero"**
black spaghetti, pea shoots, citrus gremolata 28
- Mussel Steam Pot**
calabrian chilies, cockles, rouille, sourdough 28
- Roasted Lemon Chicken**
energy greens, butternut purée, onion jus 26
- Crispy Duck Confit**
jasmine rice, plum chutney, natural port jus 34
- Potato Crusted Sea Bass**
roasted heirloom vegetables, tomato nage 32
- HOH Cheddar Burger**
house sauce, pickles & frites ... *bacon optional* 27
- Steak Frites**
grilled skirt steak ... *roasted onion agrodolce* 34
filet mignon au poivre ... *tri-color pepper* 41
- Grilled Norwegian Salmon**
warm lentil, squash & kale salad, merlot wine reduction 32
- PLATS DU JOUR**
- SUN & MON ... **BBQ Ribs, Slaw & Cornbread** ... 31
- TUE ... **Spaghetti alla Chitarra & Clams** ... 26
- WED ... **Blackened Mahi Mahi "Burger" Frites**... 25
- THU ... **Shepherd's Pie, Parmesan Mashed** ... 29
- FRI & SAT ... **Chateaubriand Steak for Two** ... 115