



## SNACKS

- Deviled Eggs** ... *trout caviar, chives* 6  
**Goat Cheese Paté** ... *fig jam, cranberry crackers* 8  
**Warm Potato Chips** ... *salt & vinegar seasoning* 6  
**Burrata** ... *roasted tomato, basil, cracked pepper* 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 Greens**  
*cucumber, radish, onion, caper vinaigrette* 12
- The Village Beet**  
*marinated beets, red onion, toasted walnuts, radish, lemonette, goat cheese paté crostini* 16
- Crispy Calamari**  
*appetizer* ... *spicy vindaloo dipping sauce* 14  
*salad* ... *friséé, chives, miso-carrot dressing* 17
- Kale & Brussels Sprout Salad**  
*roasted & raw vegetables, pecans, rustic croutons classic ranch, caper vinaigrette or lemonette* 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

- Garganelli alla Bolognese**  
*classic meat or creamy mushroom ragu* 28
- Zucchini & Spaghetti alla Chitarra**  
*arugula pesto, ricotta salata, dried tomatoes* 25
- Peconic Escargot "Ragu Nero"**  
*black spaghetti, pea shoots, citrus gremolata* 29
- Mussel Steam Pot**  
*calabrian chilies, cockles, rouille, sourdough* 28
- Roasted Lemon Chicken**  
*energy greens, butternut purée, onion jus* 29
- Crispy Duck Confit**  
*jasmine rice, apple 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

- MON ... **BBQ St. Louis Ribs, Slaw & Cornbread** ... 31  
 TUE ... **Shepherd's Pie, Parmesan Mashed** ... 29  
 WED ... **Blackened Mahi "Burger" Frites** ... 25  
 THU ... **Lobster Mac n' Cheese, Tomatoes, Spinach** ... 39  
 FRI & SAT ... **Chateaubriand Steak for Two** ... 115