

NORTH FORK

TABLE & INN

Starters

Housemade Milk Bread (V) 12
Kale pesto, cultured butter

Broiled Littleneck Clams 18
Sun-dried tomato garlic butter

Tempura Squash Rings (V) 16
Benne seed aioli

Long Island Oysters* 24
Preserved tomato cocktail, celery root cream

Smoked Duck Tot & Kaluga Caviar* 20
Sour cream, chives

Appetizers

Two Mile Salad (V) 20
Treiber's Farms lettuce, local herbs, Mecox sigit

Tuna Tartare* 24
Deep Root's shiso, horseradish, citrus-soy

Hand Cut Steak Tartare* 26
Cognac, dijon, anchovy, grilled focaccia

Broken Beans (V) 28
Smoked kale, heirloom squash, truffles

Onion Tart Tatin 24
Catapano summer cloud, celeriac, thyme

**Chefs John Fraser
& Carlton Halaby**

Entrées

Stuffed Delicata Squash(V) 32
Farro, vadouvan amethyst cauliflower

Mushroom Agnolotti (V) 34
Roasted mushroom, chestnut beurre blanc

Miso Grilled Swordfish 44
Gingered beets, seasonal vegetable

Seared Duck Breast 58
Confit leg, braised Wickham's grilled fig, polenta

Wood-Burning Hearth

Southold Mixed Grill* 46
Fresh caught local seafood, herb bouquet

Grilled Striped Bass 44
Deep Root's salsa verde

Grilled Yellow Fin Tuna* 46
Braised kale, fisherman's preserve

Mecox Pork Chop* 44
Whistle Pig 12yr BBQ sauce

Slow Smoked Half Chicken 36
Radish cake, vinegar jus, pickled peppers

Beef

Filet Mignon* 6oz 58 / 10oz 86

Grass Fed New York Strip* 14oz 82

Dry Aged Tomahawk for Two* 32oz 198
Bordelaise, baked truffle cavatelli

Sides

Buried Treasures (V) 16
*KK's cabbage, piquillo-date vinaigrette
caramelized onion, creme fraiche*

Potato Puree (V) 12
Yukon gold, farmstand butter & cream

French Fries (V) 14
Lemon aioli

Baked Truffle Cavatelli (V) 26
Aged gouda, herbed bread crumbs

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Prior to placing your order, please inform your server if anyone in your party has a food allergy.