NORTH FORK
TABLE & INN

Plated Dinner Menu

145pp

Housemade Milk Bread
Garden pesto, cultured butter

Appetizer

Two Mile Salad
Deep Roots lettuce, herbs, Peconic Bel

For the Table

Rigatoni Cacio e Pepe
Black Tellicherry peppercorns, aged parmesan, local corn

Pan Roasted Scallops
Smoked Deep Roots eggplant, Oregon Road summer squash

Entrée

Choice of two

King Trumpet Mushroom
Burnt shallot demi-glace, red lentil

Swordfish Veracruz
Farm tomato, Castelvetrano olives, grilled potatoes

Slow Smoked Half Chicken
Potato purée, vinegar jus, pickled peppers

For the Table

Farmstand Sautée
Market treasures

Sides

Serves 2-3

Potato Purée 13
Yukon gold, farmstand butter & cream

Buried Treasures 17
KK's cabbage, piquillo-date vinaigrette, caramelized onion, crème fraîche

Baked Truffle Cavatelli 27
Aged gouda, herbed breadcrumbs

French Fries 15
Lemon aioli

Dessert

Choice of one

Fruit Pavlova
Fresh jam, whipped crème fraîche

Warm Chocolate Brownie
Pistachio ice cream, candied pistachios

Chefs John Fraser
& Carlton Halaby

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.

NORTH FORK
TABLE & INN

Family-Style Dinner Menu

110pp

Housemade Milk Bread
Garden pesto, cultured butter

Appetizer

Choice of three

Two Mile Salad
Deep Roots lettuce, herbs, Peconic Bel

Corn Tempura
Lemon aioli

Tuna Tartare
Tomato gelée, cured cucumbers, elderflower

Broiled Little Neck Clams
Sun-dried tomato-garlic butter

Hand Cut Beef Tartare
Pickled ramps, anchovy, grilled focaccia

Entrée

Choice of three

King Trumpet Mushroom
Burnt shallot demi-glace, red lentil

Rigatoni Cacio e Pepe
Black Tellicherry peppercorns, aged parmesan, local corn

Swordfish Veracruz
Farm tomato, Castelvetrano olives, grilled potatoes

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

Grilled Yellowfin Tuna +20pp
Braised kale, fisherman's preserve

Mecox Pork Chop +20pp
Deep Roots pepper romesco, oregano

Dry Aged Long Island Duck +25pp
Confit leg, Evergreen Orchards Nashi pear, polenta

Filet Mignon 6oz +25pp

Grass Fed New York Strip 14oz +35pp

Sides

Serves 2-3

Potato Purée 13
Yukon gold, farmstand butter & cream

Buried Treasures 17
KK's cabbage, piquillo-date vinaigrette, caramelized onion, crème fraiche

Baked Truffle Cavatelli 27
Aged gouda, herbed breadcrumbs

French Fries 15
Lemon aioli

Farmstand Sautée 15
Market treasures

Dessert

Warm Chocolate Brownie
Pistachio ice cream, candied pistachios

Fruit Plate
Chef's selection of seasonal market fruits

Chefs John Fraser
& Carlton Halaby

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