



# Boards

Our boards come with our artisanal bread, select top quality cheeses and cured meats with assorted dried fruits, jams, and nuts.

**\*Spanish Board \$45**  
Our selection of two Spanish meats and three Spanish cheeses.

**\*Italian Board \$45**  
Our selection of two Italian cured meats and three Italian cheeses.

**\*Molasses Smoked Applewood Bacon Ends & Toasted Brie \$35**  
Whipped Honey & Lemon Ricotta with Crostini.

\*There are no substitutions on pre-set boards. \*Availability of meats and cheeses will vary with market.

## Add to Your Board or Create Your Own:

### Cheese:

- \* Fourme D'Ambert Blue, France \$8
- \* Drunken Goat, Spain \$11
- \* Cana de Cabra Goat, Spain \$11

- \* Truffle Tremor, Boschetta, Italy \$10
- \* Il Truffelino, Truffle Cheddar, Italy \$8
- \* Clothbound Cheddar, Vermont \$8

- \* Mahon, Spain \$8
- \* Farmstead Manchego (Aged 6 Months), Spain \$8
- \* Parmigiano Reggiano (Aged 18 Months), Italy \$10

\* Brie, France \$11

### Cured Meat:

- \* Jamon Iberico, Spain \$18
- \* Prosciutto, (Aged 18 Months), Italy \$10
- \* Red Label Serrano Ham (Aged 24 Months), Spain \$12

- \* Smoked Speck Ham, Alto Adige \$10
- \* Sweet Soppressata, \$10

- \* Bresaola, Italy \$10
- \* Chorizo, Spain \$9

\* Capicola, Italy \$10

## Winter Salad

**Wintertide Salad \$15**  
Mixed greens, Fourme d'ambert, Cranberries, Walnuts, Red onion & Apple with a Red Wine Vinaigrette

### Top It:

Skirt Steak \$14    Salmon \$12    Grilled Shrimp \$12

## Tartines

**Fennel Sausage Ratatouille Tartine \$16**  
Fall Harvest Vegetable Stew / Toasted Sourdough

**Wild Mushroom Tartine \$16**  
Shaved Asparagus / Citrus-Herb Ricotta / Toasted Sourdough

**Jamon Serrano Tartine \$18**  
Roasted Fig Jam / Shaved Manchego Cheese / Rosemary Focaccia

## Small Plates

**Artisanal Bread Basket \$6**  
A variety of breads, toasted with grass-fed French butter

**Blistered Shishito Peppers \$8**  
Citrus wine vinegar & sesame seeds.

**Smashed Rosemary & Thyme Potatoes \$8**  
Roasted Garlic Aioli Dipping Sauce

**Marinated Olives \$6**

## Desserts

**Bourbon Caramel Bread Pudding \$8**  
Warm & decadent just like my abuelas.

**Chocolate Lava Cake \$8**  
Warm chocolate cake filled with hot, melty chocolate sauce.

**Pumpkin S'more Brownie \$8**  
Warm brownie topped with roasted marshmallows and pumpkin spice graham crumbs

**Affogato al Caffè \$8**  
A scoop of vanilla ice cream drowned with a shot of hot espresso

**Dessert Board \$14**  
Churros, Belgium Waffles, Vanilla Ice Cream with chocolate & caramel dipping sauces

## Beer

Peroni    Montauk Wave Crasher IPA    Guinness  
Fat Tire    Montauk Pumpkin Ale    Brooklyn Brewery Summer Ale

## Tapas

**Devils on Horseback \$8**  
Goat Cheese stuffed Dates wrapped in smoked bacon / Sherry Lime Glaze

**Marinated Grilled Artichokes \$14**  
Herb Panko / Pecorino / Herb Lemon Aioli

**Argentinian Provoleta \$14**  
Traditional grilled mild provolone style Argentinian cheese / Chimichurri

**Seasonal Crudite for 2 \$20**  
Farm veggies / Roasted Garlic Hummus / Muhammara / Grilled Pita

**Local Burrata \$16**  
Cinnamon Apple Compote / Baguette

**Charred Spanish Octopus \$25**  
Served on Muhammara, topped with Chorizo crumble & Pickled onion

**Buttermilk Cumin Chicken Wings \$14**  
Adobo Lime Crema, Toasted Cumin Seed

**Braised Pork Sliders \$16**  
Pork Fat Aioli, Pickled Red Onion

**Delicata Squash \$18**  
Couscous, citrus honey ricotta, golden raisins & walnuts

**Mediterranean Mussels \$20**  
Steamed in a savory herb, & mushroom San Marzano & white wine broth

**Jamon Iberico "Finest Ham in the World" \$24**  
Olive Oil, Marcona Almonds, Sweet Drop Peppers

## Entrees

**Squid Ink Linguini Fra Diavolo \$26**  
Mussels & Shrimp with Truffle Panko

**Seared Salmon Fillet \$28**  
Over Cannelini Beans, Kale, Bacon Topped with Crispy Shallots

**Skirt Steak with Chimmichurri \$35**  
With Roasted Garlic Smashed Potatoes & Arugula Salad

## Refreshers

**Boylan Sodas: Cane Cola, Orange Soda, Creme, Root Beer \$3**

**Iced Tea, Lemonade, Iced Coffee \$3**

**Saratoga Sparkling Water \$3**

**Coffee, Tea \$3**

**Espresso, Cappuccino, Latte \$5**

Before placing your order, please inform your server if a person in your party has a food allergy.  
Gratuity of 18% will be added to bill of parties of 6 +.



# Wine Flights

\$25

Try our varied and exquisite wines with four 3 oz. glasses of our select wines. Choose one of our hand picked flights or create your own from the list \*

\*New World Whites \*Old World Whites \*New & Old World Reds

## Specialty Cocktails / Mocktails

<b>Cool Breeze</b>	14/8
Belle Chasse Vodka, Pear Nectar, Lemon & Rosemary	
<b>Early Sunset</b>	14/8
Elephant London Dry Gin, Lavender, Lemon & Splash of Soda	
<b>Winter Vacation</b>	14/8
Casa Mexico Tequila, Passionfruit, Chai Agave & Lime	
<b>5 o'Clock Somewhere</b>	14/8
Casa Mexico Tequila, Orange, Mango, Agave	
<b>Red Apple Sangria</b>	16
Red Wine, Brandy, Strawberry, Apples	
<b>White Sangria</b>	14
White Wine, Peach, Strawberry, Citrus	
<b>Negroni</b>	18
Elephant London Dry Gin, Carpano Antica, Campari	
<b>Citrus Black Pepper Negroni</b>	18
Elephant London Dry Gin, Carpano Antica, House Crafted Strawberry & Cracked Pepper Infused Campari	
<b>Orchard Run</b>	16
Basil Hayden Bourbon, Apple Cider, Maple, Cinnamon	
<b>Blueberry Blues</b>	16
Basil Hayden Bourbon, Blueberry Syrup, Lemon	
<b>Mr. Black Espresso Martini</b>	18
Frangelico, Carpano Antica, Amaretto, Vanilla Absolut Vodka	

## Liquors

2 oz.

<b>Basil Hayden Bourbon</b>	16
Created in 1992 by 6th-Generation Jim Beam Master Distiller, Frederick "Booker" Noe. Small batch, spicy yet smooth, both rich and sweet. A high-rye Kentucky straight bourbon with a refined flavor profile that rewards a second glass.	
<b>Casa Mexico Tequila</b>	14
Slow baked in clay ovens, naturally fermented and double distilled in stainless steel pot stills, our finished product leaves you with a remarkably smooth crystal clear spirit. Each sip reveals graceful earth tones followed by crisp sweet citrus and finishing with hints of spice.	
<b>Elephant London Dry Gin</b>	14
award-winning handcrafted premium gin made with 14 botanicals, including rare African botanicals, and fresh apples. The subtle juniper nose invites you in to a complex and smooth body, with floral, fruit and spice notes on the palate. Elephant Gin contributes 15% of profits to elephant conservation charities.	
<b>Belle-Chasse Vodka</b>	14
Distilled from French wheat, the name translates as "beautiful hunt." The featherweight vodka is mostly neutral on the nose and palate, plus hints of vanilla sweetness, charcoal earthiness and a bit of cinnamon heat on the exit.	

## Sparkling

GL/BTL

<b>Prosecco: Ponte Villoni - Italy, NV</b>	11/40
A classic Prosecco, light in color, fresh flavors of green apple & citrus.	
<b>Cava: Bodega Aranleón - Spain, NV</b>	14/52
Spain's most famous sparkling wine, notes of pear & white flowers.	
<b>Champagne: Joseph Perrier, <i>Royale Brut</i> - France, NV</b>	-/98
Pale gold in color with delicate bubbles, balanced flavors of citrus, apple, and brioche.	
<b>Champagne: Henri Giraud, <i>Blanc de Craie</i> - France, NV</b>	-/149
True pleasure, gold with glints of green, citrus, pineapple, and a hint of honey.	

## Red Wine

GL/BTL

<b>*Pinot Noir: La Vendemmia - Italy, '21</b>	11/ -
Red fruits, soft acidity, an easy drinking red wine.	
<b>*Pinot Noir: Girasole - California, '20</b>	14/52
Wonderfully light, notes of cherry & strawberry with soft oak in the background.	
<b>*Tempranillo: Viñas Ijalba, Rioja - Spain, '21</b>	12/45
From the Rioja region, a bright purple color with flavors of plum & blackberry.	
<b>*Syrah Blend: Bodega Aranleón - Spain, '19</b>	14/52
A round wine with ripe berry flavors, hints of fig & oak.	
<b>*Côtes du Rhône: Ferraton, Samorens - France, '21</b>	12/45
Garnet color, flavors of dark berries with herbs & spices underneath.	
<b>Merlot: Sand Point - California, '20</b>	12/45
Extremely approachable, dark fruit & wood notes with a smooth finish.	
<b>*Malbec: San Huberto Estate - Argentina, '21</b>	11/40
Black pepper and berries with hints of oak and prune.	
<b>Malbec: Bodega DiamAndes, Perlita - Argentina, '20</b>	14/52
The Diamond of the Andes. Rich plum & oak lead the way for this velvety wine.	
<b>*Montepulciano: Velenosi, Prope - Italy, '19</b>	14/52
A rustic wine from Italy's coast, flavors of cherry, pomegranate, and licorice.	
<b>Amarone: San Michelle - Italy, '15</b>	-/78
Dried fruits with a hint of spice, full bodied with a silky finish.	
<b>Bordeaux: Chateau Cap Leon Veyrin - France, '21</b>	16/68
Big black-fruit flavors, structure is powerful and dense	
<b>Cabernet Sauvignon: Peuch Cocut - France, '21</b>	-/68
Superb & intense garnet color with violet tinge. Complex range of fragrances	
<b>Cabernet Sauvignon: Charles Krug - California, '18</b>	-/68
Deep black fruits, toasted oak, leather, and licorice.	
<b>Cabernet Sauvignon: Balverne - California, '19</b>	-/78
From Sonoma, fragrant & full bodied, flavors of black cherry and dark chocolate.	
<b>Cabernet Sauvignon: Duckhorn - California, '18</b>	-/119
Dominant oak profile, dark fruits, cigar box, fig jam.	
<b>Cabernet Sauvignon: Caymus - California, '20</b>	-/149
Oakly vanilla, nuances of plum, cocoa, and pepper.	

## Rosé

GL/BTL

<b>Provence: Château Pourcieux - France, '22</b>	14/52
Beautiful salmon color, flavors of red berry, apricot, and grapefruit.	
<b>Sparkling Rosé: Cuvée des Barons - France, NV</b>	11/40
Pale pink in color, notes of red berries & flowers, a perfect way to start the meal.	
<b>Prosecco Rosé: La Vendemmia - Italy, '20</b>	12/45
Fruit forward with bright bubbles, great on its own and better with food.	

## White Wine

GL/BTL

<b>*Pinot Grigio: La Vendemmia - Italy, '22</b>	12/ -
Light and refreshing, a true crowd pleaser.	
<b>*Pinot Grigio: Brigantello - Italy, '22</b>	14/52
Crisp & easy to drink, green apple, citrus, and honeysuckle.	
<b>*Grüner Veltliner: Little Cricket - Hungary, '21</b>	11/40
Refreshing, herbaceous, a little peppery, great anytime wine.	
<b>*Sauvignon Blanc: Tomtit - New Zealand, '22</b>	14/52
Very aromatic, flavors of grapefruit, lychee, and fresh cut grass. Classic NZ style.	
<b>Sauvignon Blanc: Gilles Lesimple, Sancerre Chavignol - France, '22</b>	18/68
Bright & pure, green fruits, crisp minerality, citrusy finish.	
<b>*Albarino: Alectum - Spain, '22</b>	14/52
Hues of gold and green, well integrated acidity, with flavors of pear, apple and peach.	
<b>*Riesling: Georg Gustav Huff, Vom Loss - Germany, '21</b>	14/52
Slightly tropical with flavors of apple, citrus, and melon.	
<b>*Torrantes: San Huberto Estate - Argentina, '21</b>	11/40
Citrus, honey, white flowers, easy to drink anytime wine.	
<b>*Chardonnay: Showdown, <i>The Flower Queen</i> - California, '22</b>	11/40
Flavors of apple and stone fruit with a hint of oak.	
<b>*Chardonnay: Bodega DiamAndes, Perlita - Argentina, '21</b>	12/45
Round & weighty on the palate, flavors of pear and pineapple with a great texture.	
<b>Petit Manseng: Domaine Cauhape,</b>	-/29
<b>Symphonie de Novembre - France, '19</b>	375 ml
Round & weighty on the palate, flavors of pear and pineapple with a great texture.	

