

Chef's Dinner Menu for our Inn Guests

In the early season, our restaurant is not yet open to the public. As an amenity for our inn guests, Chef can offer dinner service during your stay, prepared exclusively for you.

If you would like to dine with us, we kindly ask that:

- **Dinner reservations** be made by 10:00 AM
- **Menu selections** be submitted by 10:00 AM as well

This allows us to thoughtfully plan staffing and source the freshest local ingredients specifically for your meal. Your selections are prepared from scratch for your dinner that day.

starters

Lobster Bisque *gf* \$24

Menemsha lobster, rich lobster broth with a touch of cream and cognac.

Carrot-Ginger Soup *gf, vegan* \$14

Aromatic vegetable broth, garnish of shaved fennel, radish and peas

Up Island Brassica 'Caesar' Salad *V* \$18

North Tabor kale mix, arugula, shaved radish, red cabbage topped with fennel, parmigiano, grilled sourdough croutons, roasted garlic-Dijon-horseradish dressing

Island Farm Salad *gf, V* \$17

local lettuces, shaved radish & fennel, roasted apples, Bayley Hazen VT blue cheese, spiced walnuts, cider balsamic vinaigrette

main course

Seared Cape Sea Scallops *gf* \$42

parmesan risotto, applewood smoked bacon, apple-fennel sauté, fresh garden herbs

Pan-seared Black Sea Bass or Seasonal Local Whitefish *gf* \$44

locally caught and lightly crusted with cornmeal, sweet corn sauce, grilled squash, roasted red potatoes

Braised Beef Short Ribs - Blackberry BBQ *gf* \$54

8oz pasture-raised new england beef, Anson Mill's heirloom grits, Vermont cheddar, Ghost Island greens, crispy onions

Roasted Vegetable Aji Amarillo Curry *gf, vegan* \$30

Island market veggies, coconut milk, chickpeas, cilantro, citrus zest gremiolata and black rice

our food & sourcing philosophies

Our food is guided by the seasons and by a commitment to local and sustainable sourcing. We feature rustic, extraordinarily flavorful, naturally-inspired food influenced by the rugged beauty and sea-driven tastes of New England—a distinctive region rich with vibrant agricultural scenes and flush with an extraordinary bounty from its waterways and the sea. We source as much as possible from our partners: local farmers, producers—and waterwomen and watermen. We also work to develop partnerships with regional sustainable and artisanal growers and producers.

MV partners: Allen Farm, Chilmark; Bridget's Gardens, West Tisbury; MV Seafood Collaborative, Menemsha; North Tabor Farm, Chilmark; Ghost Island Farm, West Tisbury; Pilot Hill Farm, Tisbury; Beetlebung Farm, Chilmark; Whipporwill Farm, West Tisbury

22% service charge will be included on your bill



Galen Sampson, Executive Chef & Managing Innkeeper
Bridget Muller-Sampson, Restaurant & Events Manager, Head Gardener
Zack Rydzewski, Sous Chef
Olivia Diloratti-Matthews, Director of Rooms and Events