

FOSTER

Chart-Your-Own-Course
Prix Fixe Menu Three Dishes • \$97
Sample Seasonal menu

Our menu is farm & market driven and subject to change.
An a la carte version of the menu is available in our Mermaid Bar, where walk ins are welcome on a first come, first served basis.

Starters: select one, \$21 a la carte in the Mermaid Bar

House-Smoked Island Fish Chowder

gold & sweet potatoes, chardonnay broth, garden garnish w/ applewood-smoked bacon. (Gf)

Gingery Organic Carrot Soup

Black beluga lentils, Moroccan-spiced Whippoorwill Farm root vegetable salad. (Gf / vegan)

Foster's Summer Salad

Local little Gem and spicy farm lettuces, whipped lemon feta, shaved fennel, sugar snaps, strawberries, toasted sunflower seeds & herb vinaigrette. (Gf)

Lobster Puffs

Two warm thyme-parmesan gougeres, chilled Vineyard lobster, tarragon-dill dressing, lemon

Middle: select one, \$28 a la carte in the Mermaid Bar

Whippoorwill Farm Root Vegetable Party

Wood-roasted baby beets, hakurei turnips & spring radishes, smoky freekeh, carrot-ginger coulis, whole-plant pistou & toasted seed dukkah. (Vegan, GF without freekeh)

Sea Scallop & Lobster Escabeche

Blood orange, white peach, shaved fennel, cucumber, bronze fennel & grilled sourdough.

Blue Crab Crab Cake

Green tomato relish, charred corn, basil oil & compressed cucumber.

Allen Farm Lamb Borek

Spring pea hummus, grilled spring onions, mint-cheremoula, pistachio dukkah & strawberry agrodolce.

Pork Cheek Sopes

Masienda heirloom blue masa, red chile-braised pork cheeks, avocado-tomatillo salsa verde, charred sweet corn, radish-shallot escabeche & chile-lime pepitas.

Zach's Handmade Pasta with ...

Spring pistou, asparagus, sugar snaps, zucchini, preserved lemon, pea shoots & pecorino.

House-made Fennel Sausage

broccoli rabe, Calabrian chile, preserved lemon & pecorino.

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Main: select one, \$55 a la carte in the Mermaid Bar

Grilled Chicken Breast

Peruvian-style marinade, half-smoked, jalapeño-cilantro yogurt, crispy smashed baby potatoes, charred spring vegetables, pickled red onion & garden herbs. (Gf)

Seared Cape Sea Scallops

Spring pea risotto, applewood bacon, warm fennel-apple agrodolce, preserved lemon & tarragon.(Gf)

Black Sea Bass

Butter-glazed baby creamers, sweet corn succotash, sweet corn-thyme velouté, pickled Sungold tomatoes & garden basil. (Gf)

Grilled Swordfish

Roasted sweet potato purée, avocado salsa verde, shaved fennel, radish & clementines, toasted pepitas & garden herbs (Gf)

Braised Short Ribs

Anson Mills smoked cheddar grits, blackberry BBQ, charred scallions, crispy shaved onions & pickled blackberries (Gf)

Summer Vegetable Timbale

Charleston Gold rice, roasted eggplant, sweet corn, zucchini, wild mushrooms & Sungold tomatoes, tomato-basil nage, basil pistou & sunflower seed gremolata. (Gf / vegetarian)

Additions to Share

Zach's Daily Bread \$3 per person

warm house-baked, cultured butter, flaky sea salt

Eight Local Oysters-on-the-Half Shell \$26

tomato-horseradish sauce, grilled jalapeno mignonette, lemon

Smoked Island Bluefish Dip \$22

Pickled vegetables, grilled bread, serves 2-4

Vineyard Garden Mezze Board \$19

house-made muhammara, fire-roasted baba ghanoush, whipped lemon feta, marinated olives, pickled and fresh garden vegetables, warm grilled flatbread, serves 2-4

Sweet Finish \$14

Chocolate Pot de Crème

Whipped Chantilly cream

Crème Brulee

Caramelized turbinado crust

Carrot Cake

Blood orange icing

Key Lime Posset

Graham Cracker Shortbread

Daily handmade pie

