



## Bistro and Bar Menu

Thursday, Friday, Saturday: April 13<sup>th</sup> to Memorial Day  
5:30-9p

### soup, salads + small plates

#### Zak's island clam chowder (spring take)

MV clams, petite spring peas, baby carrots, Grey Barn bacon, early potatoes & celery hearts, shaved fennel, clam broth, light dairy, Ghost Island pea shoots & greenhouse herbs, 10oz bowl \$17 *gluten free*

#### baby kale & arugula "Caesar" salad

shaved radish & fennel, parmesan cheese, grilled focaccia crostini, vegan horseradish-Dijon dressing \$15 *vegetarian*

#### wildflower & spring lettuce salad

artisan lettuces, nasturtiums, slivered red onion, fennel & shallots, toasted pistachios, NE goat cheese, sweet basil-wildflower honey vinaigrette \$16 *gluten free / vegetarian*

#### our favorite New England cheeses

crusty house-made bread, gluten-free crackers, pickled mustard seeds, house-made "jam" \$21 (3 varieties – 2oz portions each)

#### Prufrock (Grey Barn- Chilmark)

international medal winning cheese, signature orange rind brings out nutty, yeasted notes from the cheese's gooey interior.

**Bluebird Reserve (Grey Barn-Chilmark)** medal winning cheese, 6-mo aging cycle, produced in spring & fall. Notes of butterscotch, crisp, strong, creamy center.

**2yr Aged Cheddar (Shelburne Farms, Vermont)** – the classic VT extra-sharp cheddar profile

#### cape & island oysters on-the-half-shell

six oysters, our weekly local favorite, garden mignonette, tomato-horseradish sauce \$20 *gluten free / dairy free*

#### Chilmark lamb borek

slow-braised Allen Farm lamb, baked in phyllo, Moroccan spices, golden raisin & herbs, lemon-dill yogurt sauce, marinated cucumbers \$20

#### balsamic roasted organic beets & Narraganset burrata

walnut-parsley pesto, spicy greens, apple & pomegranate \$17 *vegetarian – gluten free*

#### grilled VT quail basted with smoked maple glaze

creamy Anson Mills samp corn, VT apple chutney, spiced pepitas \$21

## main plates

### boneless beef short ribs – blackberry barbecue

Anson Mills coarse corn grits, Vermont sharp cheddar, braised greens, crispy onion  
\$45 *gluten free*

### Grey Barn grass-fed cheeseburger

8oz organic Chilmark beef, brioche bun, Vermont cheddar, hand-cut fries  
\$29 sub gluten-free bun \$2 sub garden salad for fries \$4

### Lambert's Cove "fish and chips"

pan-fried, local cape & islands catch, dusted with cornmeal & old bay spices,  
served with hand-cut fries, garden herb remoulade \$32 *gluten free / dairy free*

### grilled North Atlantic swordfish

Anson Mills coarse corn grits, Vermont sharp cheddar, braised greens, crispy onion  
\$45 *gluten free*

### garden herb organic chickpea cake with grilled cauliflower

pan-roasted "falafel", loaded with lemon, basil, cilantro and parsley, cucumber-dill yogurt  
sauce, bell pepper coulis, spring veggies, spicy greens garnish  
\$29 *vegan – gluten free*

### hand-made heirloom blue corn tacos

two heirloom gluten-free blue corn tortillas with your selected topper, fold into a taco or  
enjoy as an entrée, sides of pickled slaw and grill-blistered shishitos, spring herb garnish  
two hearty tacos \$24 add Vermont sharp cheddar cheese \$2

**pulled beef short rib** – guajillo sauce, avocado puree, grilled spring onion

**smoked pork shoulder** – achiote rub, NM green chile sauce, grilled pineapple pico

**seafood** – daily Cape & Island fish, avocado-poblano salsa verde, marinated cucumber

**grilled vegetable** – eggplant, poblano, onion, mashed Chatino black beans, arugula,  
crushed tomato, cilantro, grilled pineapple *vegan*

*all toppings are gluten & dairy free*

## dessert

### flourless chocolate cake

bittersweet chocolate ganache, fresh berries \$9 *gluten free*

### orange – lavender crème brulee

turbinado sugar crust \$9 *gluten free*

### trio of New England cheeses

crusty house-made bread, gluten-free crackers, pickled mustard seeds, house-made "jam"  
\$21 (3 selections – 2oz portions each)

---

**MV partners:** Allen Farm, Chilmark; Bridget's Kitchen Garden, West Tisbury; Grey Barn Farm,  
Chilmark; MV Seafood Collaborative, Menemsha; Mermaid Farm and Dairy, Chilmark; North Tabor  
Farm, Chilmark; Beetlebung Farm, Chilmark; Ghost Island Farm, on the way to Vineyard Haven

---