# HALYARD

## APPETIZERS -

Oyster Ponds Oysters\* (GF/DF)
Half Dozen 23
Shucker's Dozen 43

Whipped Truffle Ricotta 18 House Made Grilled Focaccia Whipped Ricotta, Truffle Honey

Short Rib Arancini 23
Truffle & Chive Risotto, Red Wine Braised Short Rib
Truffle Aioli

Classic Shrimp Cocktail (GF/DF) 30 4 Colossal Shrimp House Made Cocktail Sauce

Ira's Biodynamic Mixed Greens (GF) 16 Roasted Squash, Feta, Pickled Onions, Beets Candied Pecans, Golden Balsamic Vinaigrette

> Parsnip & Apple Soup 18 Crab, Horseradish, Basil, Sumac

Grilled Octopus (GF/DF) 23 Sweet Potatoes, Orange, Watercress, Chili

### MAINS

Pan Seared Sea Scallops (GF/DF) 43 Sautéed Kale, Spaghetti Squash, Shallots, Kale Chip Calabrian Chili

Panko Crusted Cod 38

Glazed Pearl Onions, Oyster Mushrooms Carrot Purée, Sauce Bourguignonne

Hot Lobster Roll 43 Lemon Butter Beurre Blanc Poached Lobster Fines Herbs, Brioche Bun, French Fries Beef Bolognese 33 House Made Pappardelle Pasta, Parmesan House Made Focaccia

Confit Pork Belly 37
Parsnip Purée, Apples, Endive
Apple Cider Pomegranate Reduction

Red Wine Braised Short Rib (GF) 43

Potato Purée, Sautéed Brussels Sprouts, Bacon
Beef Bordelaise

# SIDES

House Made Garlic Focaccia 6 Whipped Butter

Cauliflower Gratin 13
Roasted Cauliflower, Parmesan, Fontina
Panko Crust

Brussels Sprouts (GF/DF/VEGAN) 13 Crispy Pickled Onions, Truffle Honey

Garlic & Herb French Fries (GF) 11
Parmesan, Lemon Aioli

# Our Commitment to The North Fork

Through our Continuous and Growing relationships with local farmers and purveyors, we are honored to be able to present you with products that are sustainable and locally sourced whenever possible. We would like to thank all our partners for making this possible, and you for supporting our commitment to local.

Executive Chef
Nathan Hitchcock

Executive Sous Chef George Simone