

# PRESERVE24

## Supper

### Starters

#### Oysters & Such

<i>Blue Point, L.I.</i>	3
<i>Beau Soleil, CT</i>	3
<i>Malpec, L.I.</i>	3
<i>Spicy lobster claw salad</i>	19
<i>Peel and eat shrimp</i>	18
<i>Crudo</i>	mp

<i>Fire roasted oysters, garlic butter</i>	15
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#### Preserve24 Platter 95

*Oysters/Little Necks/Crudo/  
Shrimp/Lobster*

#### Sides

<i>Truffle Frites, ouray, parsley</i>	6
<i>Molasses butter beans</i>	5
<i>Red Rice</i>	5
<i>Duck fat roasted potatoes</i>	6
<i>Frites</i>	5

<i>Roasted Asparagus, garlic aioli, toasted truffle baguette, sunny side up egg, ouray</i>	13
<i>Roasted bone marrow with crispy guanciale with parsley and onion marmalade</i>	15
<i>Mortadella sausage, sweet and hot peppers</i>	8
<i>Pot of local pickled vegetables</i>	7
<i>Crispy oyster sandwiches, soft brioche, remoulade, bacon (3pcs)</i>	12
<i>Cold smoked tomato soup, crispy fennel and bacon</i>	9
<i>Saxelby's cheese plate, selection of local cheese with honey, daily bread</i>	mp
<i>Farmers Market Salad, local seasonal pickings from the market</i>	mp

#### From "The Oven"

<i>30 Day Dry Aged Porterhouse, smoked garlic marrow butter with dressed greens For 1 or 2 persons</i>	mp
<i>30 Day Aged Ribeye, dressed greens, frites</i>	mp
<i>Smoked Pork Chop, molasses butter beans</i>	28
<i>Fennel Crusted Up State Veal Chop, vinegar peppers</i>	36
<i>Organic roasted chicken, Italian salsa verde, roasted potatoes or frites For 1 or 2 persons</i>	20/35
<i>Spring Lamb, fava beans, peas, mint, pearl onion, carrot, potato</i>	32
<i>Butchers Choice, local daily selection from the market</i>	mp

#### Chef Selection

<i>Whole Roasted Porgy, muddled tomato, oregano, garlic</i>	22
<i>L.I. Scallops, crispy pork belly, pickled onions, broccolini</i>	24
<i>Blackened Cod, pickled ramps, red rice</i>	23
<i>Macaroni Rigate, amatriciana, onions, guanciale, fire roasted tomato sauce, chili oil, ouray</i>	18
<i>Raviolo, Salvatore smoked ricotta, egg yolk, brown butter, sage pancetta</i>	19
<i>Grass Fed Burger, Chef's selection, changes daily</i>	18

#### Fire Roasted Vegetables

<i>Local Mushrooms. Chef's selection</i>	6
<i>Baby Carrots</i>	6
<i>Fava Beans and Spring Peas</i>	8
<i>Asparagus</i>	9

<i>Garlic Ramps</i>	9
<i>Charred Broccoli w/ cheese sauce</i>	8
<i>Roasted Sunchokes</i>	8
<i>Market selection, changes daily</i>	mp