

{cocktails}

SUMMER IN THE GARDEN 12

Cucumber Mint-infused Vodka, Lemon

SGT. PEPPER'S 13

Local Strawberry & Black Pepper Mezcal, Cranberry & Lime

THE SPICIEST MARGARITA 13

Grilled Jalapeño-infused Tequila, Canton Ginger, Regans'

BERRIED BRAZILIAN 13

Goji Berry-infused Cachaca, Sugar in the Raw, Fresh Limes

NORTH FORK NEGRONI 14

Local Eau de Vie, Aperol, Amaro Montenegro, Orange Twist

YORKVILLE VESPER 13

Gin, Vodka, Lillet Blanc & Orange Bitters

MULE VARIATIONS 12

Choice of Vodka, Gin, Rye, Rum, Tequila or Mezcal

FRENCH 78 13

Lavendar-infused Gin, Lemon, Champagne

EASTFIELD'S OLD FASHIONED 13

Dickel Rye, Maple & Citrus Reduction, Angastora

EAST POLE MANHATTAN 14

Rye, Cherry Heering, Amaro Lucano, Spiced Cherry Bitters

7.5'

50'

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{snacks}	Daily Oyster Selection	20/40
	Grilled Cheese & House Made Pickles	11
	Scotch Egg & Mustard	10
	Truffle Chips	12
	Pecky Toe Crab Toast	12
{starters}	Norwich Farms Beet Gazpacho, Cucumber, Avocado & Yogurt	12
	Fried Montauk Squid, Jalapeno, Potato, Lemon & Chili Aioli	14
	Green Salad, Fava Beans, Asparagus and Pistachio	14
	Cauliflower Gratin with Crispy Leeks	14
	Root Vegetables, Bok Choy, Hijiki & Avocado	15
	Local Greens, Avocado, Radish, Balsamic	13
	Maplebrook Farms Burrata with Maitake & Red Onion Tart	18
{plates}	Grilled Striped Bass, Avocado Squash, Dill Pesto & Lemon	26
	Chicken Parm, Yellow Tomato Coulis, Purple Basil	26
	Kale Caesar Salad, Anchovy, Bacon, Egg & Croutons	15
	The East Pole Macro Plate	21
	Grilled Piedmontese Skirt Steak, Roasted Shallot & Potato, Chimichurri	32
	Organic Riganetti, Market Vegetables, Squash Puree	22
	Cheeseburger, house-made chips & pickles	18
	Pan Seared Arctic Char, Candy Beet Puree, Grilled Asparagus	28
	Braised Heritage Lamb Shawarma, Hummus, Grilled Caraway Flatbread	26
<i>{shares for the table}</i>		
Sauteed Greens	9	
Heirloom Carrots, Honey & Cumin	10	
Fingerling Potatoes	9	

7.5'