# THE EAST POLE

KITCHEN & BAR

DINNER MENU

## SNACKS

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|---|---|
| Daily Oyster Selection | 18/36 |
| Grilled Cheese & House Made Pickles | 8 |
| Beetroot Walnut Hummus | 8 |
| Scotch Egg & Mustard | 10 |
| Peeky Toe Crab & Avocado Toast | 15 |
| Summer Greens & Garlic Toast | 10 |
| Roasted Cherry Tomato & Curry Toast | 10 |
| Organic Quinoa Sushi, Avocado, Tahini | 10 |

## STARTERS

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|---|---|
| White Gazpacho, Pickled Grapes, Cucumber, Herb & Vanilla Oil | 15 |
| Kale Caesar Salad, Anchovy, Croutons, Bacon, Egg | 15 |
| Market Lettuces, Avocado, Sesame Vinaigrette | 15 |
| Heirloom Tomatoes, Avocado Squash, Kefir Lime Dressing & Herb Salad | 18 |
| Fluke Crudo, Young New York Peach Ceviche, Purslane | 16 |
| Summer Cucumbers, Fried Cape Cod Oysters, Wakame | 18 |
| Heirloom Bean Salad, Crispy Pig Cheeks, Capers | 18 |
| Beet Ravioli, Golden Beet Mash, Roasted Baby Beets, Goat Cheese | 16 |
| Smoked Tomato Orecchiette, Fennel & Pork Sausage, Opal Basil | 18 |

## FOR THE TABLE

| | | | |
|---|---|---|---|
| Fresh Corn "Polenta", Sheep Cheese | 10 | Steamed Heirloom Beans, Almonds | 9 |
| Wilted Summer Greens, Chili, Garlic | 9 | Local Fingerlings, Lemon | 9 |
| Market Tomatoes, Shallot Vinaigrette | 10 | Truffled Thick Cut Chips, Parmesan | 12 |

## PLATES

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|---|---|
| Fat Radish Bacon Cheeseburger, Duck Fat Fries, Pickles | 17 |
| Roasted Heirloom Carrots, Cardamom Dahl, Lentils | 18 |
| Macro Plate "East-ern plate" | 22 |
| Fennel and Fish Pie, Lobster and Pollock | 26 |
| Block Island Swordfish, Farro Veracruz, Sofrito, Blistered Baby Bells | 28 |
| Black Bass, Market Summer Squash, Fingerling Potatoes, Kale Pesto | 24 |
| Chicken Kiev, Charred Broccoli, Timberdoddle Broccoli Puree | 26 |
| Heritage Pork Ossobucco, Fresh Corn "Polenta", Hush Puppy, Pickled Okra | 31 |

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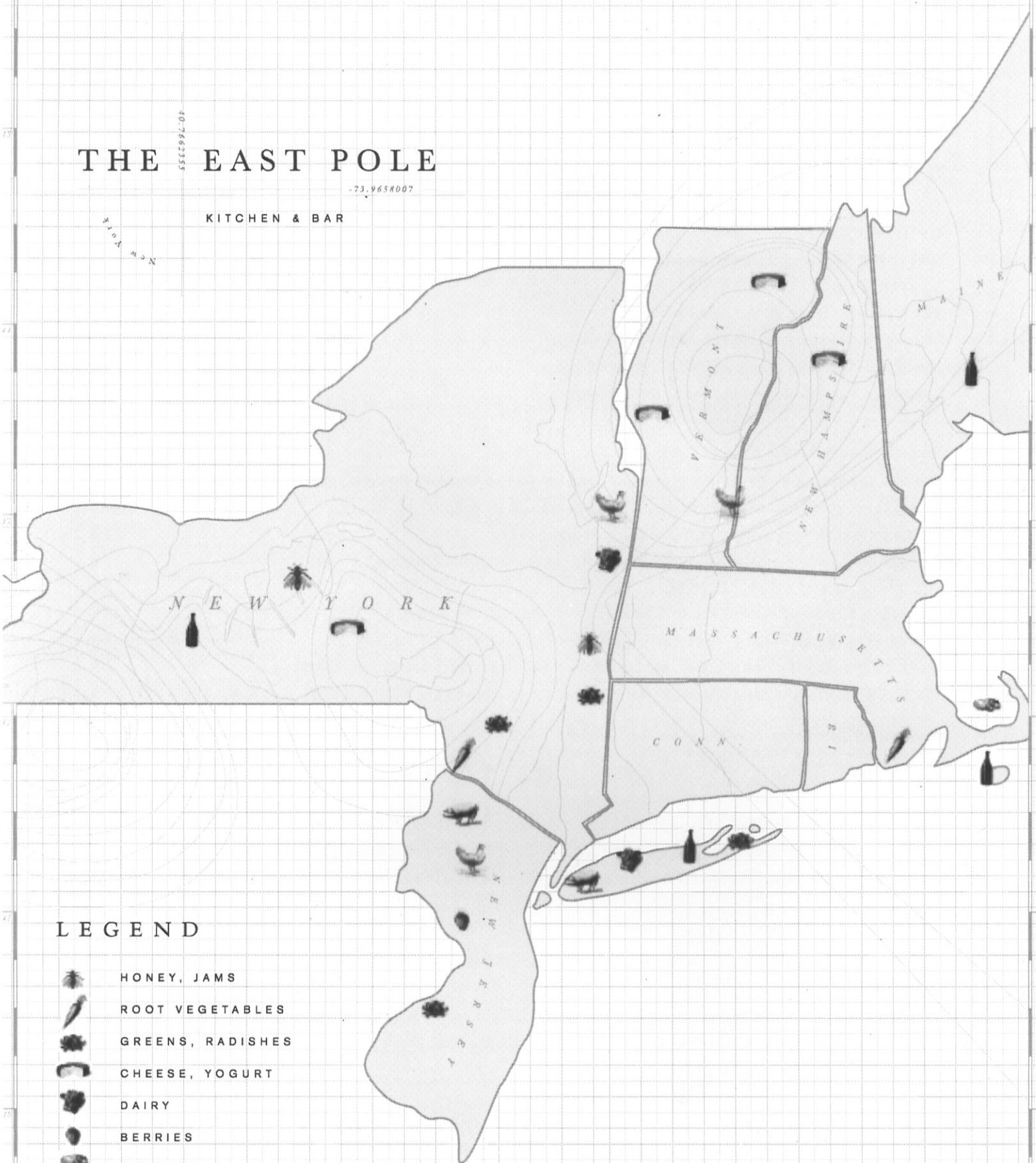


## LEGEND

- HONEY, JAMS
- ROOT VEGETABLES
- GREENS, RADISHES
- CHEESE, YOGURT
- DAIRY
- BERRIES
- OYSTERS
- MEAT, CHARCUTERRI
- WINE, BEER
- POULTRY, EGGS