

CHERRY POINT

7 EACH,
THREE FOR 20,
SIX FOR 35

CHARCUTERIE

MEAT

ALL WITH
GRILLED BREAD

FINOCCIONO
PORK, FENNEL

PROSCIUTTO
PORK, SALT

**SAUCISSON SEC
IBERICO**
PORK, NUTTY

COPPA
PORK, JUNIPER

**GUINEA HEN
MUSHROOM TERRINE**
FIRM, HERBY

**PORK AND PRUNE
COUNTRY PATE**
RUSTIC, SWEET

**CHICKEN AND RAMP
BOUDIN BLANC**
"RAMPY"

FISH

ALL WITH HOUSE-
MADE SALTINES

**SMOKED
MACKEREL**

**BEET CURED
ARCTIC CHAR**

**PICKLED
MUSSELS**

**SMOKED
WHITEFISH
SPREAD**

CHEESE

ALL WITH FRUIT
NUT BREAD

**MONTEALVA
CRUADO**
GOAT

BLUE LEDGE
MIDDLEBURY BLUE,
COW

CAMEMBERT
HUDSON VALLEY
SHEEP AND COW

SNACKS

House-made Cheese
WITH TEKKA, MINT, HONEY

9

Grilled Sausages
WITH MUSTARD, SAUERKRAUT

7

Everything Nuts
ROASTED

3

PLATES

Bitter Green Salad GRAINS, NUTS, MAHON 12

Steak Tartar HERBS, POTATO CHIPS 14

Baby Gems ANCHOVY, SOFT BOILED EGG 12

Apple Salad SMOKED MACKEREL, PICKLED MUSTARD

Burrata FENNEL, PEA SHOOTS, CROUTONS 14

SEEDS, KOHLRABI 13

MAINS

Cherry Point Burger GRASS-FED DOUBLE-PATTY, STRONG CHEESE, PICKLES 14

Butchers Cut Steak Frites AU POIVRE SAUCE 24

Melted Leeks SEARED MAITAKE MUSHROOMS, CRISPY BREADCRUMBS 18

Seared Poussin GRILLED POTATOES, RAMPS, CRÈME FRAICHE 24

Seared Skate Wing PEAS, FAVAS, SPRING GARLIC, MORELS 22

SIDES

Roasted Baby Carrots DILL, HORSERADISH 7

Sugar Snap Peas BUTTERMILK, MINT 7

Grilled Broccolini SAUCE GRIBICHE 7

Steak Fries ROUGH CUT 6

PLEASE INFORM US OF ANY AND ALL FOOD ALLERGIES. ALL OF OUR MEAT, FISH AND VEGETABLES ARE CAREFULLY PROCURED FROM RESPONSIBLE, ETHICAL AND SUSTAINABLE SOURCES.

DRINKS

SPECIALTY COCKTAILS \$12

Cherry Point Sour SMOKED SCOTCH,
FRESH LEMON, SPLASH DOLCETTO
SHAKEN, ON THE ROCKS

Bosque Fernando MEZCAL, BYRHH, FRESH
LIME, HOPPED GRAPEFRUIT BITTERS
SHAKEN, STRAIGHT UP

Soft Top Calais COGNAC, AGED RUM, ITALIAN
VERMOUTH, BENEDICTINE, WALNUT BITTERS
STIRRED, NEAT

Thinking Cap BOURBON OLD FASHIONED WITH
HOUSE-MADE ROOT BEER BITTERS
STIRRED, ON THE ROCKS

Rodeo Tropical DAMOISEAU GUADALUPE
RHUM AGRICOLE, ORGEAT, VELVET FELERNUM,
FRESH LIME, ANGOSTURA BITTERS
SWIZZLE, CRUSHED ICE

TJNIS

| | | |
|---------|-----------|---------|
| Martini | Manhattan | Rob Roy |
| 12 / 16 | 12 / 16 | 12 / 16 |

BEER

DRAFT

| | |
|-------------------------------------|-------------------------------|
| Einbecker Pilsner 7 | Bell's Oberon 7 |
| Greenport Harbor Otherside IPA 7 | Ommegang Hennepin Saison 7 |

BOTTLES

| | |
|-----------------------------------|---------------------|
| Rothaus Pilsner 7 | Corsendonk 9 |
| Great South Bay Blood Orange 6 | La Chouff 10 |
| Flagship Brewing Co. IPA 8 | Budweiser 5 |
| | Austin East Cider 6 |

WINE BY THE GLASS

SPARKLING Domaine Glinavos,
Paleokerisio, 2014 (debina)
Zitsa, Greece 8.

Cava 1312 Reserva Brut
(xarel-lo, chardonnay, sauvignon
blanc) Catalonia, Spain 10.
Col del Sas, 2012 Prosecco
Valdobbiadene Brut DOCG
(glera) Prosecco, Italy 14.

WHITE Touraine, Coteau de Pizy
2014 (sauvignon blanc) Loire,
France 9 / 26 carafe.

Txakoli, Arregi 2013 (hondarrabi
zuri) Bizkaiko, Spain 12.
Lugana, Ca Loiera Di Tiraboschi
2013 - Lugana, Italy 14.

ROSE Kekfrankos, Duzsi Tamas
2014 Szekszard, Hungary
12 / 29 carafe.

RED Cotes du Rhone, Les
Garrigues (Grenache, syrah)
Rhône Valley, France
9 / 26 carafe.
Dolcetto di Ovada, Ca Luna 2014
Piedmont, Italy 11.
Cotes de Brouilly, Terres Dorées
2014 (gamay) Beaujolais,
France 15.

SHERRY

La Cigarrera, Manzanilla Sherry
(NV) Andalucia, Spain 8

Bodegas Grant, La Garrocha
Amontillado Sherry (NV) Andalucia,
Spain 8