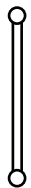


SUPPER AT *The*
DUTCH

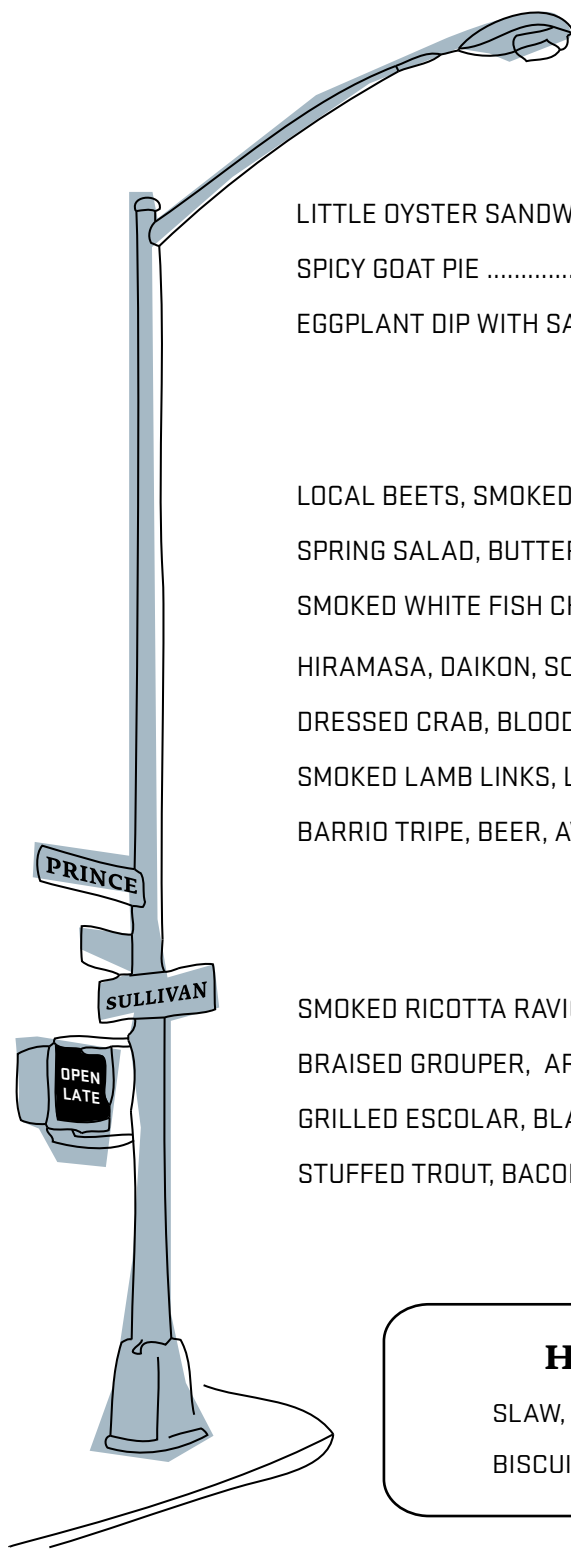
FROM THE
OYSTER ROOM

WELLFLEET, MA.....	3
MATUNUCK, RI.....	3
<i>Nini-moto, RI</i>	2.75
<i>Kuski, B.C.</i>	3
PEEL N' EAT PRAWNS RED REMOULADE.....	18
CRAB CLAWS ROASTED TOMATO SALSA.....	18
SEAFOOD CEVICHE CHAMPAGNE MANGO, LIME, RED ONION.....	17
AMERICAN CAVIAR SERVICE BRIOCHE & GARNISHES.....	95

**THE
SULLIVAN
PLATTER**
75



**THE
PRINCE
PLATTER**
125



SNACKS

LITTLE OYSTER SANDWICHES.....	4 ea.
SPICY GOAT PIE.....	7 ea.
EGGPLANT DIP WITH SAVORY CHIPS.....	9

APPETIZERS

LOCAL BEETS, SMOKED EGG & DILL.....	14
SPRING SALAD, BUTTERMILK DRESSING.....	13
SMOKED WHITE FISH CHOWDER.....	15
HIRAMASA, DAIKON, SOY & MYOGA.....	16
DRESSED CRAB, BLOODY MARY, GREEN GODDESS.....	17
SMOKED LAMB LINKS, LOCAL YOGURT, RED QUINOA.....	15
BARRIO TRIPE, BEER, AVOCADO.....	14

SECONDS

SMOKED RICOTTA RAVIOLI, TOMATO & SOFT HERBS.....	18
BRAISED GROUPER, ARROZ VERDE, CITRUS & ACHIOTE.....	29
GRILLED ESCOLAR, BLACK EYED PEA CHILI & SCALLION.....	28
STUFFED TROUT, BACON & MUSTARD.....	26

HOT FRIED CHICKEN

SLAW, COLLARDS, MASHED & HONEY BUTTER
BISCUITS MADE TO ORDER..... 19

MEATS
SIMPLY PREPARED

DRY-AGED LAMB SADDLE, OLIVE MARMALADE.....	46
DRY-AGED BONE-IN NY STRIP.....	45
DRY-AGED BEEF RIB CHOP FOR TWO.....	96
BEEF TENDERLOIN WRAPPED IN SMOKED HAY & BAKED IN A SALT CRUST FOR TWO.....	90

PECAN DUCK, CELERY, ORGANIC DIRTY RICE.....	28
RABBIT POT PIE, HARD CIDER, SPRING VEGETABLES, MUSTARD.....	27
SPICE-GLAZED PORK CHOP, TURNIPS & SWISS CHARD.....	29
LAMB NECK MOLE, CHAYOTE, RED RICE.....	25
SMOKED & ROASTED CHICKEN PAPRIKASH, POTATO DUMPLINGS.....	24
SKIRT STEAK ROLL, SMOKED POTATO & HORSERADISH.....	27

VEGETABLES & GRAINS

HOUSE MADE FRIES.....	7
YUKON POTATO MASH & GRAVY.....	7
ROOT SPINACH, SHALLOTS & CHILI.....	7
THUMBELINA CARROTS, CITRUS & CUMIN.....	8
THREE-GRAIN MUSHROOM PILAF.....	8

Thank you for coming to our Restaurant - *AC, Luke & Josh*

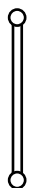
20% service charge will be applied to parties of 6 or more people. Don't forget to eat your bivalves.

LATE AT *The*
DUTCH

FROM THE
OYSTER ROOM

WELLFLEETS, MA.....	3
MATUNUCK, RI.....	3
Malpeques, PEI.....	2.75
Kuski, B.C.....	3
PEEL N' EAT PRAWNS	
RED REMOULADE.....	18
CRAB CLAWS	
ROASTED TOMATO SALSA.....	18
SEAFOOD CEVICHE	
CHAMPAGNE MANGO, LIME, RED ONION.....	17
AMERICAN CAVIAR SERVICE	
BRIOCHE & GARNISHES.....	95

**THE
SULLIVAN
PLATTER**
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**THE
PRINCE
PLATTER**
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SNACKS

LITTLE OYSTER SANDWICHES.....	4 ea.
SPICY GOAT PIE.....	7 ea.
EGGPLANT DIP WITH SAVORY CHIPS.....	9 ea.

APPETIZERS

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SPRING SALAD, BUTTERMILK DRESSING.....	13
DRESSED CRAB, BLOODY MARY, GREEN GODDESS.....	17
SMOKED LAMB LINKS, LOCAL YOGURT, RED QUINOA.....	15
BARRIO TRIPE, BEER, AVOCADO.....	14
ASIAN WHITE BOY RIBS.....	15

SECONDS

SMOKED TURKEY SANDWICH, FINGERLING CHIPS.....	16
SLOPPY DUCK, PEANUTS, CUCUMBER & MINT.....	15
BURGER, CHEDDAR, ORWASHER'S BUN, SECRET SAUCE..	16

BREAKFAST LATE

EGG OKONOMIYAKI WITH PORK BELLY.....	15
DUTCH BABY, LEMON, MARMALADE.....	14

SMOKED RICOTTA RAVIOLI, TOMATO & SOFT HERBS.....	18
<i>Market Fish</i>	MP
HOT FRIED CHICKEN, SLAW, COLLARDS, MASHED, HONEY BUTTER BISCUITS MADE TO ORDER.....	19
DRY-AGED BONE-IN NY STRIP.....	45

VEGETABLES & GRAINS

HOUSEMADE FRIES.....	7
MASH WITH GRAVY.....	7
ROOT SPINACH, SHALLOTS & CHILI.....	7

**FRESH
PIES**
MADE DAILY

— Just Ask! —

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DESSERT AT *The*
DUTCH

**GREAT AMERICAN
 CHEESES**

THREE 12 | FIVE 15 | SEVEN 19

PIPE DREAMS BUCHE

PIPE DREAMS FARM, PA (GOAT)

MOSES SLEEPER

JASPER HILL FARM, VT (COW)

SEAL COVE CHEVROTIN

SEAL COVE FARM, ME (GOAT & COW)

RILEY'S COAT

BLUE LEDGE FARM, VT (GOAT)

LANDAFF

LANDAFF CREAMERY, NH (COW)

DORSET

CONSIDER BARDWELL FARM, VT (COW)

SPRING BROOK TARENDAISE

SPRING BROOK FARM, VT (COW)

BOUCHER BLUE

GREEN MOUNTAIN BLUE CHEESE, VT (COW)

SHAKER BLUE

OLD CHATHAM SHEPHERDING CO., NY (COW)

SMOKED SHEPHERD

VALLEY SHEPHERD, NJ (SHEEP)

DEVIL'S FOOD CAKE

BLACK PEPPER BOILED ICING, FUDGE SAUCE,
 WHITE RUSSIAN ICE CREAM10

FORBIDDEN RICE PUDDING

PINEAPPLE, MANGO, PASSION FRUIT,
 MACADAMIAS & COCONUT SORBET9

GOAT'S MILK FLAN

CAJETA, PAPAYA, SPICED PUMPKIN SEEDS
 & MANGO-TAMARIND SORBET9

STICKY APPLE CAKE

TOASTED PEGANS & APPLE SHERBET.....10

SPRING SUNDAE

RHUBARB, FROZEN YOGURT,
 CANDIED LEMON, BROWN SUGAR BLONDIE10



ICE CREAM.....7

MAPLE VANILLA
 CHOCOLATE
 MINT-CHOCOLATE

SORBET.....7

RHUBARB
 MANGO-TAMARIND
 COCONUT

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The Dutch Cocktails, Spring 2011

BIG APPLE

Laird's applejack + apple eau de vie + smoked organic apple + lime + chamomile

AVIATION ROYALE

Aviation gin + luxardo maraschino + crème yvette + lemon + sparkling
vouvray

IMPROVED JASMINE COCKTAIL

Krogstad aquavit + campari + combier triple sec + lemon

CHAMPAGNE COBBLER

Tequila + curacao + citrus sugar + smashed fruit + peychaud bitters +
champagne

BARREL-AGED BROOKLYN COCKTAIL

Old overholt rye + dolin dry vermouth + luxardo maraschino + amer picon

NEW YORK SOUR

Mellow corn whiskey + lemon + peach bitters + claret float

DUTCH COURAGE

Bols genever + mandarine napoleon + kumquat marmalade + grapefruit +
citrus salt

MORNING GLORY FIZZ

Cutty sark + pernod absinthe + lemon + egg white + soda

SULLIVAN STREET FIX UP

Junipero gin + green chartreuse + douglas fir eau de vie + thyme +
celery bitters

BRANDY CRUSTA

Germain robin + orange curacao + lemon + jerry thomas bitters