

# TOPPER'S AT THE WAUWINET DECK MENU

## CHARCUTERIE

### SMOKED LOCAL BLUEFISH PATE

Pickled Onions, Radish, Curry Lavash Crackers

### HOUSE SMOKED ORGANIC SALMON\*

Chrain, Chive, Pickled Egg, Everything Bagel Crackers

### PATE CAMPAGNE

Whole Grain Mustard, Cornichons, Sourdough Toast

## FROMAGE

### CHAOURCE

DOUBLE CREAM-COW-CHAMPAGNE, FRANCE

### CHALLERHOCKER

ALPINE-COW-ST. GALLEN, SWITZERLAND

### BAILEY HAZEN BLUE

BLUE-RAW COW-JASPER HILL FARM, VERMONT

## TOPPER'S CLASSICS

### TOPPER'S CHOWDER

Local Littleneck Clams, Chatham Mussels, Leeks,  
Pee wee Potatoes, Smoked Haddock Veloute

### LOBSTER AND CRAB CAKE

Roasted Corn Relish, Mustard Cream,  
Jalapeno Stuffed Olives

### TARTE FLAMBE

Crème Fraiche, Onions, Cave Aged Gruyere,  
Bacon or Oyster Mushrooms

## GO GREEN

### PUMPKIN POND FARM ORGANIC GREENS

Pickled Carrots, Shaved Radishes,  
Citrus and Herb Vinaigrette

### ROASTED BULL'S BLOOD BEETS

Blue Cheese Fondue, Spiced Walnuts, Baby Arugula,  
Fig Balsamic Vinaigrette

## RAW FOOD

### RETSYO OYSTERS\*

Half Dozen, Cocktail Sauce, Champagne Mignonette

### HAMACHI POKE\*

Yuzu Kosho, White Soy Sauce, Furikake, Cucumber,  
Pickled Daikon, Sushi Rice

## DOCK TO TABLE

### SHRIMP AND GRITS\*

Anson Mills Grits, Vermont Cheddar, Oyster  
Mushrooms, Poached Egg, Country Ham Gravy

### LOBSTER PASTA\*

Butter Poached Lobster, Black Pepper Tagliolini,  
Bottarga, Meyer Lemon, Fine Herbs

### GRILLED BLOCK ISLAND SWORDFISH

Cranberry Beans, Braised Broccoli Rabe,  
Romesco Sauce

## FROM THE LAND

### WAGYU BEEF BURGER\*

North Country Bacon, Vermont Cheddar, Pickled Onions,  
Tomato, Boston Bibb, Old Bay Fries

### ROASTED GIANNONE CHICKEN

Smoked Mashed Fingerlings, Roasted Young Carrots,  
Black Truffle Jus

### PINELAND FARMS PRIME N.Y. STRIP\*

Baby Arugula, Pickled Onions,  
Roasted Garlic and Herb Butter, Old Bay Fries

## A LITTLE SOMETHING EXTRA

OLD BAY FRIES, COMEBACK SAUCE

ORGANIC GREENS SIDE SALAD

ANSON MILLS CHEDDAR GRITS, HAM GRAVY

ROASTED YOUNG CARROTS