

Brunch Beverages

Traditional Bloody Mary	10.
The Bloody Boar	12.
<i>with House infused Bacon Vodka</i>	
Mimosa	10.
Bellini	10.
Scott's "Super Delicious Plus"	12.
Scott's "Super Delicious"	6.
Fresh OJ or Grapefruit Juice	5.

Coffee *custom roasted for us by Aldo's of Greenport* 3.5

Espresso	4.
Cappucino or Latte	6.

For Breakfast

BREAKFAST BREADS *Brown Sugar Crumb Muffin, Sticky Pecan Bun, Fruit Scone, Parmesan Biscuit*
Each Piece \$3 Assortment (4 pieces) \$10

WARM SUGAR & SPICE DOUGHNUTS 12.

ORGANIC YOGURT PARFAIT 12.
with Housemade Granola & Honey Roasted Pineapple

STEEL CUT ORGANIC OATMEAL 15.
with Maple Bananas & Toasted Walnuts

STACK OF BUTTERMILK PANCAKES 15.
with Maple Syrup & Navel Orange Butter
Add Berkshire Pork Breakfast Sausage \$5

SEASONALLY INSPIRED BROWDER'S BIRDS 16.
PASTURED EGG OMELET
All White Omelet \$2 Add Smoked Bacon \$4

The North Fork Table is committed to supporting the local agricultural and fishing communities whenever possible in order to raise awareness of the pristine bounty the North Fork of Long Island has to offer.

For Brunch

5-Cheese Plate \$18

Kunik, Nettle Meadow, Warrensburg NY

Soft, triple crème, Brie-like, pasteurized goat's milk and Jersey cow cream

Ossau Iraty Vieille, Herve Mons, Basque Pyrenees, France

Firm, caramelly, and nutty, sheep's milk

Fourme D'Ambert, Auvergne, France

Semi-soft, creamy, sweet and mild, cow's milk

Hudson Red, Twin Maple Farm, Ghent, NY

Creamy, earthy, pungent, washed rind raw cow's milk

ASSORTED ARTISAN SALUMI PLATE *with Marinated Vegetables* 15.

SALAD OF K.K. HASPEL'S BIO-DYNAMIC GREENS 15.
with Slow Roasted Beets, Radishes and a Warm Goat Cheese Crostini

WARM BABY SPINACH & OYSTER MUSHROOM SALAD 17.
with Artisan Cured Berkshire Pork and a Sunny Side Up Egg

*DILL MARINATED ORGANIC SCOTTISH SALMON (*served raw*) 18.
with Mache, Assorted Radishes, Horseradish Mousse, Cornmeal Blini and Mustard Oil

“STEAK & EGGS” 24.
**Grass Fed Strip Loin of Beef (cooked to your liking) & Poached Local Hen Eggs*
Add Crisp Potato Cake \$5

MACARONI & CHEESE 22.
with Black Truffle, Gruyere & Smoked Bacon

CRISP COD & YUKON GOLD POTATO CAKES 20.
with Marinated Vegetable Salad & Saffron Aioli

NORTH FORK TABLE WILD CAUGHT LOBSTER ROLL P/A
On a Blue Duck Bakery Roll

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The Last Course

CHOCOLATE CARAMEL TART
with Milk Chocolate Mousse and Caramel Ice Cream

COFFEE-TOFFEE ICE CREAM SANDWICH
with Roasted Bananas and Salty Peanuts

VANILLA ROASTED PINEAPPLE
with Rum Vanilla Ice Cream and Macadamia Nut Brittle

COCONUT TAPIOCA
with Passion Fruit Sorbet and Crispy Coconut Wafer

RICOTTA CHEESECAKE
with Caramel Blood Oranges, Pistachio Tuile and Blood Orange Sorbet

SORBET SAMPLER
Passion Fruit, Coconut, Blood Orange and Banana

12.

CHEESE PLATE

4-Cheese Plate \$15

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Fourme D'Ambert, Auvergne, France

Semi-soft, creamy, sweet and mild, cow's milk

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To Bring Home

CHOCOLATE CHIP OR OATMEAL RAISIN COOKIES

Just Baked 1/2 dozen 7.5

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