

# THE HALYARD

## APPETIZERS

### Oyster Ponds Oysters\* (GF/DF)

Half Dozen 23

Shucker's Dozen 43

### Whipped Truffle Ricotta 18

House Made Grilled Focaccia

Whipped Ricotta, Truffle Honey

### Short Rib Arancini 23

Truffle & Chive Risotto, Red Wine Braised Short Rib

Truffle Aioli

### Classic Shrimp Cocktail (GF/DF) 30

4 Colossal Shrimp

House Made Cocktail Sauce

### Ira's Biodynamic Mixed Greens (GF) 16

Roasted Squash, Feta, Pickled Onions, Beets

Candied Pecans, Golden Balsamic Vinaigrette

### Parsnip & Apple Soup 18

Crab, Horseradish, Basil, Sumac

### Grilled Octopus (GF/DF) 23

Sweet Potatoes, Orange, Watercress, Chili

## MAINS

### Pan Seared Sea Scallops (GF/DF) 43

Sautéed Kale, Spaghetti Squash, Shallots, Kale Chip

Calabrian Chili

### Panko Crusted Cod 38

Glazed Pearl Onions, Oyster Mushrooms

Carrot Purée, Sauce Bourguignonne

### Lobster Roll 43

Lemon Tarragon Aioli, Toasted Brioche Bun

French Fries

### Beef Bolognese 33

House Made Pappardelle Pasta, Parmesan

House Made Focaccia

### Confit Pork Belly 37

Parsnip Purée, Apples, Endive

Apple Cider Pomegranate Reduction

### Red Wine Braised Short Rib (GF) 43

Potato Purée, Sautéed Brussels Sprouts, Bacon

Beef Bordelaise

## SIDES

### House Made Garlic Focaccia 6

Whipped Butter

### Cauliflower Gratin 13

Roasted Cauliflower, Parmesan, Fontina

Panko Crust

### Brussels Sprouts (GF/DF/VEGAN) 13

Crispy Pickled Onions, Truffle Honey

### Herb French Fries (GF) 11

Fines Herbs, Lemon Aioli

## Our Commitment to The North Fork

Through our Continuous and Growing relationships with local farmers and purveyors, we are honored to be able to present you with products that are sustainable and locally sourced whenever possible. We would like to thank all our partners for making this possible, and you for supporting our commitment to local.

Executive Chef  
Nathan Hitchcock

Executive Sous Chef  
George Simone

\*Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meat, fish, shellfish, or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions