

Dinner
SAMPLE MENU

Snacks

SUMMER GAZPACHO
vine ripened tomatoes, yogurt, mint
18

CRUDITÉ
local vegetables, hummus, tzatziki, olive tapenade
22

HOME-MADE RICOTTA
garden herbs, flatbread, olive oil
19

CRUDO
local fish, citrus, chili
21

GRILLED SHRIMP SKEWERS
herb pesto
24

CHEESE BOARD
housemade jam, nuts, crostini
26

Pasta

SUMMER PASTA
charred corn, peppers, cherry tomatoes, Sigit cheese
24
add lobster +22

BUCATINI POMODORO
tomato, herbs, chili, housemade ricotta
26

Small Plates

WILD GREEN SALAD
*organic greens, tomato, radish,
minus 8 vinaigrette*
18

KALE SALAD
lemon, Manchego, croutons
20

CHARRED ROMAINE
*blue cheese, crème fraiche,
lardons, herbs*
21

WATERMELON &
FETA SALAD
Catapano Feta, strawberries, citrus, mint
19

CP BAKED
CLAMS CASINO
Peconic clams, bacon, capers, red pepper
24

Mains

WOOD FIRED
LOCAL BASS
lemon, fennel, parsley
44

ORGANIC ROASTED CHICKEN
rosemary, thyme, lemon
40 per person

CP CUSTOM
BLEND BURGER
avocado, bacon, pepper jam, Manchego
29

PRIME STEAK FRITES
chimichurri sauce
46

Pizza

NAPOLITANO
house mozzarella, tomato, basil
21

CHARRED EGGPLANT
yogurt, chili, honey
24

CLAM
fresh clams, beurre blanc, wine, herbs
26

SAUSAGE & PEPPERONCINI
pickled chilis, mozzarella, pecorino
26

Sides

SKILLET MUSHROOMS
vine ripened tomatoes, yogurt, mint
18

CRISPY SMASHED POTATOES
baby potatoes, garlic, herbs
18

MIXED GREENS
organic greens, vinaigrette
16

SAUTÉED FARM GREENS
garlic, olive oil
16

All Day
SAMPLE MENU

Snacks

SUMMER GAZPACHO

vine ripened tomatoes, yogurt, mint

18

CRUDITÉ

local vegetables, hummus, tzatziki, olive tapenade

22

HOME-MADE RICOTTA

garden herbs, flatbread, olive oil

19

OYSTERS

mignooette, lemon

26

**GRILLED SHRIMP
& BEEF SKEWERS**

herb pesto

24

Pizza & Pastas

NAPOLITANO

house mozzarella, tomato, basil

21

CHARRED EGGPLANT

yogurt, chili, honey

24

CLAM

fresh clams, beurre blanc, wine, herbs

26

SAUSAGE & PEPPERONCINI

pickled chilis, mozzarella, pecorino

26

BUCATINI POMODORO

tomato, herbs, chili, housemade ricotta

26

Small Plates

WILD GREEN SALAD

organic greens, tomato, radish, minus 8 vinaigrette

18

KALE SALAD

lemon, Manchego, croutons

20

**SPICED CHICKEN
SANDWICH**

CP hot sauce, horseradish pickles, aioli,

22

CP BAKED CLAMS CASINO

Peconic clams, bacon, capers, red pepper

24

CHEESE BOARD

housemade jam, nuts, crostini

26

Sides

SKILLET MUSHROOMS

local mushrooms, thyme, sherry

20

CRISPY SMASHED POTATOES

baby potatoes, garlic, herbs

18

MIXED GREENS

organic greens, vinaigrette

16

SAUTÉED FARM GREENS

garlic, olive oil

16

Mains

BENTO BOX

glazed salmon, jasmine rice, house pickled

vegetables, avocado salad, ginger

38

NICOISE SALAD

Montauk tuna, olives, cucumber, tomato, olives

34

LOBSTER ROLL CROSTINI

tarragon, lemon, aioli, grilled sourdough

38

CPI CUSTOM BLEND BURGER

avocado, bacon, pepper jam, Manchego

29

Dessert

SAMPLE MENU

LEMON SEMIFREDDO

apricot meringue, peaches, thyme

16

MEADOW CAKE

olive oil cake, herbs, pistachio, blood orange curd

16

FILO BREAD PUDDING

bana cardamom cream, coffee bourbon sauce,

toasted sesame

16

FLOURLESS CHOCOLATE CAKE

yogurt panna cotta, sumac strawberries

16