

# Dinner

## FALL MENU

### Snacks

#### CLAM CHOWDER

*Long Island clams, bacon, leeks, potatoes*

22

#### PUMPKIN SEED HUMMUS

*roasted pumpkin, charred carrots*

19

#### HOME-MADE RICOTTA

*garden herbs, sourdough, olive oil*

19

#### OYSTERS

*mignonette, cocktail sauce*

1/2 dozen - 18

1 dozen - 36

#### GRILLED SHRIMP, BEEF, OR LAMB SKEWERS

*herb pesto*

24

#### CHEESE BOARD

*house-made jam, nuts, crostini*

26

### Pasta

#### CACIO E PEPE

*parmesan, black pepper*

20

*add 2oz shaved black truffles +20*

#### BUCATINI POMODORO

*tomato, herbs, chili, house-made ricotta*

26

### Small Plates

#### WILD GREEN SALAD

*organic greens, tomato, radish,*

*red wine vinaigrette*

18

#### BEET ROOT SALAD

*Early Girl Farm roasted beets, catapano chevre,*

*white balsamic vinaigrette, chervil*

19

#### FRISÉE

*warm citrus vinaigrette, hand-cut smoked bacon,*

*soft-poached farm egg*

19

#### CP BAKED CLAMS CASINO

*Peconic clams, bacon, capers, red pepper*

24

#### CRAB CAKES

*Alaskan King Crab, garlic, lemon aioli,*

*corn succotash*

24

### Pizza

#### NAPOLITANO

*mozzarella, Alta Cucina tomatoes, basil, pecorino*

21

#### BUTTERNUT SQUASH

*spiced yogurt, crushed walnuts, pickled peppers*

23

#### SHRIMP SCAMPI

*white wine reduction, lemon, parsley, fresno*

26

#### SAUSAGE & PEPPERONCINI

*pickled chilis, mozzarella, pecorino*

24

### Mains

#### WOOD FIRED LOCAL BASS

*mixed greens, lemon, capers, parsley*

44

#### ORGANIC ROASTED CHICKEN

*asparagus, rosemary, thyme, lemon*

34

#### CP CUSTOM BLEND BURGER

*manchego, avocado, bacon, pepper jam, fries*

26

#### PRIME STEAK FRITES

*chimichurri sauce*

46

#### DUCK CONFIT

*creamy polenta, sour cherry*

32

#### BOUILLABAISSE

*lobster, local fish, shellfish, fennel, sourdough*

36

#### RACK OF LAMB

*lavender honey, Moroccan spice, ratatouille, bernaise*

54

### Sides

#### SKILLET MUSHROOMS

*thyme, sherry vinegar*

18

#### CRISPY SMASHED POTATOES

*garlic, herbs*

14

#### GRILLED CARROTS

*pumpkin seed gremolata*

14

#### SAUTÉED FARM GREENS

*garlic, olive oil*

14

# All Day

## FALL MENU

### Snacks

#### CLAM CHOWDER

*Long Island clams, bacon, leeks, potatoes*

22

#### PUMPKIN SEED HUMMUS

*roasted pumpkin, charred carrots*

19

#### HOME-MADE RICOTTA

*garden herbs, sourdough, olive oil*

19

#### GRILLED SHRIMP, BEEF OR LAMB SKEWERS

*herb pesto*

24

#### CHEESE BOARD

*house-made jam, nuts, crostini*

26

### Small Plates

#### WILD GREEN SALAD

*organic greens, tomato, radish,  
red wine vinaigrette*

18

#### FRISÉE

*warm citrus vinaigrette, hand-cut smoked bacon,  
soft-poached farm egg*

19

#### SPICED CHICKEN SANDWICH

*CP hot sauce, horseradish pickles,  
garlic lemon aioli*

22

#### CP BAKED CLAMS CASINO

*Peconic clams, bacon, capers, red pepper*

24

#### CRAB CAKES

*Alaskan King Crab, garlic, lemon aioli,  
corn succotash*

24

### Mains

#### WARM QUINOA

*sweet potato, red kidney beans, watercress*

26

#### NIÇOISE SALAD

*Montauk tuna, olives, cucumber, tomato*

34

#### LOBSTER ROLL CROSTINI

*tarragon, lemon, aioli, grilled sourdough*

38

#### CP CUSTOM BLEND BURGER

*avocado, bacon, pepper jam, manchego, fries*

26

#### BUCATINI POMODORO

*tomato, herbs, chili, house-made ricotta*

26

#### FALAFEL

*house-made pita, tzatziki, mixed herbs*

24

#### GRILLED VEGETABLE PLATTER

*Greek yogurt, chili sauce*

24

### Pizza

#### NAPOLITANO

*mozzarella, Alta Cucina tomatoes, basil, pecorino*

21

#### BUTTERNUT SQUASH

*spiced yogurt, crushed walnuts, pickled peppers*

23

#### SHRIMP SCAMPI

*white wine reduction, lemon, parsley, fresno*

26

#### SAUSAGE & PEPPERONCINI

*pickled chilis, mozzarella, pecorino*

24

### Sides

#### SKILLET MUSHROOMS

*thyme, sherry vinegar*

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#### CRISPY SMASHED POTATOES

*garlic, herbs*

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#### GRILLED CARROTS

*pumpkin seed gremolata*

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#### SAUTÉED FARM GREENS

*garlic, olive oil*

14