

FARM TO TABLE

APPETIZERS

BUTTERNUT SQUASH SOUP – 7
Roasted Pumpkin Seeds

THREE BEAN CHILI – 8 ■
Red Chili Beans, Pinto Beans, Black Beans,
Tomatoes, Onions, Sweet Corn and Peppers,
Garnished with Avocado

CHEESE PLATE – 18
Italian Asiago, Smoked Cheddar, French Brie,
Danish Bleu, Local Goat Cheese,
Flat Bread, Nuts, Fig Compote
Catapano Dairy Farms, Peconic

MEDITERRANEAN PLATE – 19
Hummus, Tabouli, Olive Tapenade
Pan Seared Halloumi, Fried Pita Chips,
Caper-berries & Stuffed Grape Leaves

EASTERN LONG ISLAND STEAMED MUSSELS – 15
Celtic Ale Broth
Baguette Crostini
Long Ireland Brewery, Riverhead

BBQ RIBS - 16
Ancho Rubbed Baby Back Ribs,
Corn & Black Bean Salad
Black Duck Porter Sauce
*Greenport Harbor Brewing Company,
Peconic & Greenport*

ONION RINGS - 12
Rough Rider Whiskey Infused Batter,
Barbecue Aioli Dipping Sauce
Long Island Spirits, Baiting Hollow

SESAME ENCRUSTED CALAMARI – 15
Sauce Trio - Sweet Chili, Hoisin, Spicy Peanut

SHORT RIB TACOS – 16
Candied Pulled Short Ribs, Potato Stix,
Rough Rider Whiskey Worcestershire Aioli
Long Island Spirits, Baiting Hollow

BOURBON CHICKEN WINGS – 13
Bleu Cheese Dipping Sauce,
Corn & Black Bean Salad

SOFT PRETZEL BRAIDS – 10
Two 12" Jumbo Soft Pretzels
Crooked Ladder Beer Cheddar Cheese Sauce
& Ale Mustard Dipping Sauce

■ Indicates Gluten Free menu item

■ Indicates Vegan menu item



MANY ITEMS ON THIS MENU CONTAIN LOCAL
& SEASONALLY GROWN INGREDIENTS

* This item can be cooked to your liking. Consuming raw
or undercooked meats, fish, shellfish or fresh shell eggs
may increase your risk of food-borne illness, especially if
you have certain medical conditions.

SALADS

COBB SALAD – 15
Mixed Greens, Grilled Chicken Breast,
Chopped Bacon, Boiled Egg, Avocados,
Tomatoes, Chickpeas, Blue Cheese Crumble,
Champagne Vinaigrette

BISTRO 72 SALAD – 10
Organic Greens, Candied Walnuts, Blueberries,
Shaved Red Onion, Poppy Vinaigrette,
Goat Cheese Crostini

FENNEL SALAD – 11 ■ ■
Shaved Fennel, Arugula,
Roasted Pumpkin Seeds,
Dried Pomegranate Seeds,
Pomegranate Vinaigrette Dressing

BEET SALAD – 13 ■
Red & Yellow Beets, Chopped Pistachio,
Local Goat Cheese Mousse,
Pomegranate Reduction
Catapano Farms, Peconic

CAESAR SALAD – 12
Chopped Romaine Lettuce,
Crispy Pancetta, Shaved Parmesan,
Roasted Tomatoes, Garlic Parmesan Crouton
ADD GRILLED CHICKEN – 4

FLATBREAD PIZZA

MARGHERITA – 12
Tomato Bruschetta, Mozzarella, Fresh Basil
Organic Tuscan Herb Olive Oil

HOT & WILD PIZZA – 13
Shiitake, Cremini and Oyster Mushrooms,
Chopped Chorizo, Shredded Mozzarella,
Bleu Cheese Crumble, White Balsamic Drizzle

LOCAL VEGETABLE – 11 ■
Marinated Vegetables
Sliced Beefsteak Tomatoes, Cannellini Beans,
Shredded Daiya Cheese, Kale Pesto
White Balsamic Drizzle

SANDWICHES

Served with French Fries

CHICKEN SANDWICH – 15
Grilled Chicken Breast, Fontina Cheese
Marinated Seedless Cucumber,
Kale Herb Pesto, Whole Wheat-berly Bread

CUBAN PANINI – 15
Roasted Cuban Pork, Spiced Ham, Salami
Swiss Cheese, Pickles, Mustard

BISTRO 72 BLT – 13
Apple Wood Smoked Thick-cut Bacon
Beefsteak Tomatoes, Mesclun
Sriracha Mayonnaise, Sliced Brioche

*ANGUS CHEESEBURGER – 16
American, Cheddar, Swiss or Mozzarella
Lettuce, Tomato & Onion, Brioche Bun

LOCAL VEGETABLE WRAP – 13 ■
Roasted Local Vegetables and Organic Greens,
Hummus, Kale Pesto, White Wine Vinaigrette
Served with Mesclun Salad instead of Fries

TURKEY BURGER – 14
American, Cheddar, Swiss or Mozzarella
Lettuce, Tomato & Onion, Brioche Bun