
CHILLED & RAW

Peconic Oysters*
Verjus mignonette | 19

Shrimp Fluke Ceviche*
ginger, cilantro | 22

Crab Tacos*
grilled pineapple, avocado | 18

Avocado Toast
lump crab, lemongrass oil | 20

Salmon Tartare*
mango, jalapeño | 18

Prosciutto Melon
cantaloupe, honey, ricotta | 18

SALADS

Chopped Greek
tomato, olive, feta | 16

Mixed Lettuces
cucumber, shaved fennel | 15

Green Goddess Kale
apple, avocado, almond, cranberries | 16

Quinoa Avocado
radish, marcona almond, blood orange | 17

Roasted Corn and Lobster
saffron aioli, butter lettuce, cherry tomato | 35

+ grilled chicken 10
+ shrimp 15
+ salmon 15

SANDWICHES

Chorizo Egg Wrap
cheddar, pico de gallo | 20

Chicken Brie
ciabatta, green apple, dijon | 22

Pulled Pork Grilled Cheese
olive bread, gruyere | 18

BOWLS

Açaí
banana, granola, honey | 18

Mango Salmon*
wheatberry, pickled fresno | 30

Montauk Tuna*
soba noodles, seaweed | 30

Hummus
toasted naan, marinated olives | 15

Greek Yogurt
granola, berries, honey | 18

Stone Fruit
chef's daily preparation | 18

LOCAL EGGS

Free Range Chicken Hash*
fried egg, spinach
hollandaise | 22

Eggs Benedict*
potato hash, canadian bacon
hollandaise | 22

Banana French Toast
vanilla butter, maple syrup | 18

Vegetable Omelette
fontina, truffle | 20

VEGGIES & LEGUMES

Zucchini "Noodles"
lemon, mint, tomato | 12

Shishito Peppers
togarashi, sea salt | 12

Truffle Fries
reggiano, fresh herbs | 12

Black Lentils
coconut red curry | 12

@wolfferkitchen
@wolfferwine



Wolffer Kitchen is part of
WÖLFFER ESTATE VINEYARD
139 Sagg Road, Sagaponack, NY.
Please come visit us for a tour and tasting.

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