
STARTERS

Toasted Naan
hummus, marinated olives | 13

Salmon Tartare*
mango, jalapeño | 17

Peconic Oysters*
Verjus mignonette | 19

Crab Tacos
grilled pineapple, avocado | 18

Grilled Calamari
orange chili vinaigrette | 17

Moroccan Grilled Shrimp
chorizo and cannellini bean stew | 17

SALADS

Brussel Sprout Caesar
pancetta, naan crouton | 16

Chopped Greek
tomato, olive, feta | 16

Winter Harvest
brussels, squash, Montrachet | 16

Green Goddess Kale
apple, avocado, cranberries | 16

MAINS

New York Sirloin*
veggies, Wölffer bordelaise | 45

Salmon*
black lentils, red curry | 35

Free Range Chicken
wood roasted veggies, salsa verde | 29

Littleneck Clams
chorizo, garbanzos, “zoodles” | 26

Macaroni & Cheese
toasted breadcrumbs, roasted garlic | 22

Thai Spiced Bouillabaisse
shrimp, mussels, swordfish | 38

SIDES

Zucchini “Noodles”
lemon, mint, tomato | 12

Wild Mushroom Fricassee
caramelized shallots, thyme | 12

Cauliflower Risotto
black truffle, reggiano | 12

Black Lentils
coconut red curry | 12

@wolfferkitchen
@wolfferwine



Wölffer 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.