

WÖLFFER KITCHEN

AMAGANSETT

STARTERS

Spinach Artichoke Hummus
toasted naan, crudités | 24

Tuna Tartare*
avocado, plantain chips
jalapeño | 26

Stracciatella
almonds, honeycomb
dipping bread | 24

Crispy Shrimp
avocado crema, grilled pineapple salsa | 24

Grilled Artichoke
vegan lemon aioli | 16

SALADS

Green Goddess Kale
apple, avocado
cranberries, almonds | 18

Brussels Caesar
parmesan, whole grain croutons
vegan caesar dressing | 20

Classic Greek
kalamata, feta, cucumber
tomato, sherry vinaigrette | 18

SIDES

Zucchini Carrot "Noodles"
chili, thai basil, garlic | 10

Black Lentils
coconut red curry | 10

Grilled Asparagus
olive oil, sea salt | 10

Haricot Vert
olive oil, sea salt | 10

PIZZAS

Margherita
tomato base, mozzarella
basil | 22

Soppressata
tomato base, fontina, parmesan
hot honey | 26

Three Cheese
ricotta base, mozzarella,
parmigiano, figs, frisée | 24

MAINS

Roasted Chicken
baby carrots, haricot vert
au jus | 34

BBQ Ribs
hand cut fries, coleslaw | 34

Paccheri Pasta
veal & pork meatballs, parmesan
roasted tomato | 36

Organic Salmon*
black beluga lentils
coconut red curry | 38

Prime Ribeye*
sweet potato purée, asparagus
crispy leeks, Wölffer bordelaise | 52

Sesame Crusted Tuna*
forbidden black rice, seaweed salad
tamari, lime | 42

Vegetable Medley
asparagus, wheat berry
haricot vert, ginger, lime | 29

Local Catch
kognut squash purée
rainbow chard, meyer lemon vinaigrette | 40

@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.