

WÖLFFER KITCHEN

SAG HARBOR

CURED & RAW

Peconic Oysters* | 20
Verjus mignonette

Tuna Tartare* | 20
avocado, yuzu sesame chili
daikon, gaufrette potato chip

Charcuterie & Cheese | 26
artisanal accoutrements

TAPAS

Toasted Naan | 15
chickpea hummus
marinated olives

Lollipop Lamb Chops | 22
feta cheese
cucumber relish

Grilled Shrimp | 20
piquillo peppers
chayote, salsa macha

Stracciatella | 20
honeycomb, grilled bread
marcona almonds

VEGGIES & LEGUMES

Sautéed Spinach | 12
olive oil, reggiano

Black Lentils | 12
coconut red curry

Truffle French Fries | 12
parsley, reggiano

Shishito Peppers | 12
togarashi, sea salt

Broccoli Rabe | 12
olive oil, chili flakes

SALADS

Green Goddess Kale | 16
apple, avocado
cranberries, almonds

Mixed Lettuces | 15
cucumber, crispy parsnip
shaved fennel, carrot purée

Warm Brussels Sprouts | 17
orange, Calabrian chilies
walnuts, bacon

MAINS

Organic Salmon* | 36
black beluga lentils
coconut red curry

Grilled Ribeye* | 48
Merlot bordelaise
rosemary parmesan french fries

Roasted Chicken | 32
truffle smashed yukons
spinach, pan jus

Saffron Shrimp Risotto | 38
rock and tiger shrimp
parmesan, plankton

Tofu Steak | 25
red lentils, brussels sprouts
vegan demi-glace

House-made Campanelle | 32
fennel sausage, broccoli rabe
chili flakes, black olives

@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.